|  |
| --- |
| **NOTIFICATION OF A FOOD STALL** |

A Temporary Food Stall Application should be lodged least **2 weeks prior** to your event

**Applicant’s Details:**

Applicant’s Name:

Organisation:

Postal Address:

Phone: Mobile:

Email Address:

**Details of Food Stall:**

|  |  |  |
| --- | --- | --- |
| Name of Event: | Location: | Date/Time: |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |

**Please provide names and detail(s) of food you will be selling:**

**Are you an approved Food Vehicle?**(Please circle one) YES / NO
*A copy of the local Registration Certificate* ***MUST*** *be attached*

**Does the food require preparation or handling prior to the event?**
(Please circle one) YES / NO
If yes please provide name of Food Business or approved commercial or residential kitchen Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
*A copy of the local Authority Registration Certificate* ***MUST*** *be attached*

**Example of low, medium and high risk foods:**

|  |  |
| --- | --- |
| High and Medium Risk Foods | Low Risk Foods |
| * Raw and cooked meat or foods containing raw or cooked meat, for example casseroles, curries, lasagne, meat pies, pastries, curry puffs or similar.
* Dairy products and foods containing dairy products, for example milk, custard, and dairy-based desserts.
* Seafood (excluding live seafood) and foods containing seafood.
* Processed fruits and vegetables, for example salads and unpasteurised juices.
* Cooked rice and pasta.
* Processed foods containing eggs, beans, nuts or other protein-rich food, for example quiche and soya bean products.
* Foods that contain any of the above foods, for example sandwiches and quiches.
 | * Cake decorating, cakes, biscuits, flour products which do not contain potentially hazardous foods such as cream.
* Food prepared for farm stay and home stay accommodation.
* Food prepared for a single fund raising event arranged by a community or charitable group.
* Pickled onions and vegetables.
* Jams, chutneys, relishes and sauces that are heat treated by boiling or cooking.
* Herb vinegars with a pH of less than 4.5.
* Repackaging of bulk packaged low risk confectionary products.
 |

*Only low risk food can be prepared at registered residential kitchens before the event.*

*Only minimum medium to high risk foods are to be prepared on site with approved setup.*

|  |  |
| --- | --- |
| Number of staff trained in Food Safety? |  |
| Please see [***www.cgg.imalert.com.au***](http://www.cgg.imalert.com.au) for **FREE** Food Safety Training |

**Please tick what you will have on site at the event:**

|  |  |  |  |
| --- | --- | --- | --- |
| A marquee or tent |  | Hand washing facilities; running water with liquid soap and paper towel |  |
| Dedicated buckets to wash equipment  |  | Safe Power supply |  |
| Cold display and storage; fridges, eskys |  | Hot display and storage; bain marie |  |
| Water supply/waste water disposal point |  | Cooking equipment; deep fryers, woks, bbq |  |
| Rubbish bins |  | Fire extinguisher |  |
| Legal point of waste water disposal |  | Pre-packed food labelled |  |

**Food Stall Fee Option:**

|  |  |
| --- | --- |
| Once off/Weekend | $58.00 |
| Yearly/Annual  | $132.00 |
| Charity | NO CHARGE |

**OFFICE USE:**

**G/L Account: 07220803**

**Date Paid: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Receipt: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Casher: \_\_\_\_\_\_\_\_**