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| **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: |
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**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:**

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| --- | --- |
| 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.*

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| 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:**

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

**OFFICE USE:**

**G/L Account: 07220803**

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