



NOTIFICATION OF A FOOD STALL

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

APPLICANT'S DETAILS

Applicant's Name: _____

Organisation: _____

Postal Address: _____

Phone Number: _____ Mobile Number: _____

Email Address: _____

DETAILS OF FOOD STALL

| NAME OF EVENT | LOCATION | DAY/TIME |
|---------------|----------|----------|
| | | |
| | | |
| | | |
| | | |

Please provide names and details of the food you will be selling:

Are you an Approved Food Vehicle? Yes No

A copy of the local Registration Certificate **MUST** be attached.

Does the food require preparation or handling prior to the event? 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 |
|--|---|
| <ul style="list-style-type: none"> ▪ 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. | <ul style="list-style-type: none"> ▪ Cake decorating, cakes, biscuits, flour products that 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.

No. of staff trained in Food Safety: _____

Please see www.cgg.imalert.com.au for **FREE** Food Safety Training

PLEASE TICK WHAT YOU WILL HAVE ON-SITE AT THE EVENT:

| | |
|--|--|
| <input type="checkbox"/> A marquee or tent | <input type="checkbox"/> Safe power supply |
| <input type="checkbox"/> Dedicated buckets to wash equipment | <input type="checkbox"/> Hand washing facilities; running water with liquid soap and paper towel |
| <input type="checkbox"/> Cold display and storage; fridges, eskies | <input type="checkbox"/> Hot display and storage; bain marie |
| <input type="checkbox"/> Water supply/waste water disposal point | <input type="checkbox"/> Cooking equipment; deep fryers, woks, bbq |
| <input type="checkbox"/> Rubbish Bins | <input type="checkbox"/> Fire Extinguisher |
| <input type="checkbox"/> Legal point of waste water disposal | <input type="checkbox"/> Pre-packed food labels |

FOOD STALL FEE OPTION

| | |
|--|---|
| One-Off/Weekend <input type="checkbox"/> \$60.00 | Yearly/Annual <input type="checkbox"/> \$140.00 |
| Charity <input type="checkbox"/> NO CHARGE | |

OFFICE USE

GL Account No: 07220803 Date Paid: _____

Receipt Number: _____ Cashier: _____