



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.

EXAMPLES 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. 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 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

One-Off/Weekend <input type="checkbox"/>	Yearly/Annual <input type="checkbox"/>
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OFFICE USE

To assist local businesses post COVID19 the normal fee is not being charged for "Notification of a Food Stall/Vendor" during the 2020/2021 financial year.