



NOTIFICATION OF FOOD STALL

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

APPLICANT DETAILS

Organisation: _____

Name: _____

Address: _____

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 Vendor in another Council? Yes No

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

Does the food required 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 with this application.



EXAMPLES OF LOW, MEDIUM AND HIGH RISK FOODS

LOW RISK FOODS

- Cake decorating, cakes, biscuits, flour products that do not contain potentially hazardous food, such as cream.
- Food prepared for farm-stay and home-stay accommodation.
- Food prepared for a single fundraising 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.
- Repacking of bulk packaged low risk confectionary products.

MEDIUM/HIGH 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 foods, for example quiche and soya bean products.
- Food that contains any of the above-mentioned foods, for example sandwiches and quiches.

Only **Low Risk Food** can be prepared at registered residential kitchens before the event. Minimum **Medium/High Risk Food** are to be prepared on-site with approved set-up.

Number of staff training 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"/> Hot Display and Storage; Bain Marie |
| <input type="checkbox"/> Cold Display and Storage; Fridges, Eskies | <input type="checkbox"/> Legal Point of Waste Water Disposal |
| <input type="checkbox"/> Cooking Equipment; Deep Fryers, Woks, BBQ | <input type="checkbox"/> Pre-Packed Food Labels |
| <input type="checkbox"/> Dedicated Buckets to Wash Equipment | <input type="checkbox"/> Rubbish Bins |
| <input type="checkbox"/> Fire Extinguisher | <input type="checkbox"/> Safe Power Supply |
| <input type="checkbox"/> Hand Washing Facilities; Running Water with Liquid Soap and Paper Towel | <input type="checkbox"/> Water Supply/Waste Water Disposal Point |

FOOD STALL APPLICATION FEES

- One-Off Weekend: \$68.00
- One-Off Weekend – Fundraising for Charity/Charity Organisation: NO FEE
- Yearly/Annual: \$240.00
- Yearly/Annual – Fundraising for Charity/Charity Organisation: NO FEE

Charity Organisation
Name: _____

OFFICE USE

PJ Account No: 5500-100058-43310 Date Paid: _____

Receipt Number: _____ Officers Initials: _____