



## 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:

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*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](http://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 APPLICATION FEES

- One-Off Weekend:  \$ 68.00
- One-Off Weekend – Fundraising for Charity/Charity Organisation:  NO FEE
- Yearly/Annual:  \$152.00
- Yearly/Annual – Fundraising for Charity/Charity Organisation:  NO FEE

Charity Organisation  
Name: \_\_\_\_\_

## OFFICE USE

GL Account No: 07220803

Date Paid: \_\_\_\_\_

Receipt Number: \_\_\_\_\_

Officers Initials: \_\_\_\_\_