



SUNDAYS BY THE SEA FOOD VENDOR EXPRESSION OF INTEREST

APPLICANT DETAILS

Name: _____

Business Name: _____

Phone Number: _____ Mobile Number: _____

Email Address: _____

Website Details: _____

Social Media Page: _____

DESCRIPTION OF FOOD STALL/PRODUCTS TO BE SOLD

LOGISTICS

Food Truck *i.e. Ice-cream Van*

Marquee

Trailer *i.e. Hitched to back of a vehicle*

Van

Is Power required? Yes No

Size of Food Truck/Marquee/Trailer/Van? _____ sq. m

Total Area required? *Include service area, customer seating, BOH, etc.* _____ sq. m



Power Requirements

Please ensure you include your own marquee lighting for night events. You will also need to provide you own extension cords, cord covers and tagging of all cords.

APPLIANCE	AMPS
TOTAL AMPS REQUIRED FOR YOUR STALL	

INSURANCE

You will be required to obtain public liability insurance. All insurance are the responsibility of the event organiser. No claims are to be made against the Council and/or its employees or official volunteers of the City.

Have you obtained the appropriate insurance? Yes No

I have attached a copy of your current Public Liability Insurance? Yes No

AVAILABILITY

Please tick available dates:

- | | | |
|--|---|--|
| <input type="checkbox"/> 9 January 2022 | <input type="checkbox"/> 13 February 2022 | <input type="checkbox"/> 27 March 2022 |
| <input type="checkbox"/> 16 January 2022 | <input type="checkbox"/> 20 February 2022 | <input type="checkbox"/> 3 April 2022 |
| <input type="checkbox"/> 23 January 2022 | <input type="checkbox"/> 27 February 2022 | <input type="checkbox"/> 10 April 2022 |
| <input type="checkbox"/> 30 January 2022 | <input type="checkbox"/> 13 March 2022 | <input type="checkbox"/> 24 April 2022 |
| <input type="checkbox"/> 6 February 2022 | <input type="checkbox"/> 20 March 2022 | <input type="checkbox"/> 1 May 2022 |

Please Note: that submitting this form does not guarantee a place at all the dates you have ticked above. Further information will be provided to you, once your EOI is received.

CHECKLIST

To ensure efficient operation, we encourage vendors to use this checklist:

- | | |
|---|--|
| <input type="checkbox"/> Change you Float <i>to suit your pricing, including a lockable money box</i> | <input type="checkbox"/> Drinking Water |
| <input type="checkbox"/> Clearly labelled products | <input type="checkbox"/> Rubbish Bins <i>for you own rubbish</i> |
| <input type="checkbox"/> Fire Extinguisher | <input type="checkbox"/> Cooking Appliances and Equipment |
| <input type="checkbox"/> Cold display and storage (Fridges/eskies) | <input type="checkbox"/> Thermometer |
| <input type="checkbox"/> Food safe sanitiser and cleaning products | <input type="checkbox"/> Hot display and storage (Bain Marie) |
| <input type="checkbox"/> Hand washing facilities (running water with liquid soap & paper towel) | |

Legal point of waste water disposal

Water supply/waste water disposal

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.
-

I have attached a copy of my Safety Action Plan?

Yes No

Please Note: You can download a [Safety Action Plan](#) template from the Department Mines, Industry Regulation and Safety website.

I have attached a copy of my City of Greater Geraldton Certificate of Registration of a Food Business or Temporary Food Stall issued under the *Food Act 2008*?

Yes No

Do you have a Food Safety Training Certificate?

Yes No

Please return this form along with requested documentation to Lydia Young, Youth Vibrancy Officer – email lydiay@cgg.wa.gov.au.

Signature: _____

Date: _____