

APPLICATION TO SELL FOOD FROM A TEMPORARY PREMISES

Applications must be lodged at least 2 WEEKS prior to the event, or they may not be processed.

Details of Food Premises:			
Name of food premises:			
Type of food Premises: <input type="checkbox"/> Temporary Food Stall <input type="checkbox"/> Mobile Food Van			
Event Details			
Event	Location	Date(s)	Time
Have you registered with the Event Manager for the above event(s)? <input type="checkbox"/> Yes <input type="checkbox"/> No			
Event Manager:		Mob:	

Applicant's Details:			
Applicant's Name:			
Mail Address:	Street Address:		
	Suburb:	Post Code:	
Phone:	Mob:	Fax:	
Email:			
Organisation:		ABN (if applicable):	
Are you a fund raising organisation for charity or a community group? <input type="checkbox"/> Yes <input type="checkbox"/> No			
Are you a registered food business? <input type="checkbox"/> Yes <input type="checkbox"/> No			
<p>NOTE – All food businesses <u>must</u> be registered by their local government authority (LGA), unless exempt. If your LGA is <u>not</u> the Shire of Kojonup, please attach a copy of your Food Business Registration Certificate.</p>			

Details of Proposed Food Handling Activity:

List of all food and drink products to be sold:.....

Type of food preparation/handling:

- Low risk - pre-made, packaged goods from an approved food business, or approved homefood business for direct sale, e.g. sweets, biscuits, preserves, packaged drinks.

Name of approved home food business:

- Low/medium risk - fresh or packaged ingredients obtained from an approved food business ready for preparation or use, e.g. hot drinks, ice cream, BBQ sausage sizzles, pizza.

- Medium/high risk - foods pre-prepared at an approved food business for on-site cooking or reheating, e.g. meat curries, risotto.

Name of approved food business:

Details of Temporary Food Stall

Please tick to confirm whether the proposed stall has the following facilities:

- a roof, three walls, cleanable impervious floor (if on unsealed ground).
 a dedicated dishwashing facility with detergent and sanitiser**
 a hand washing facility with running water, soap, single use hand towels**

** A container of sufficient volume (recommended minimum 40 litres) must be provided to catch waste water after each use and store for appropriate disposal.

Cooking appliance(s)

Hot display:

Refrigerated storage:

display:

Number of Staff (total):

Number of Staff handling food:

Power supply: Self contained External (please specify)

Water supply: Self contained External (please specify)

Waste water disposal: Self contained External (please specify)

Attachment checklist

Please ensure that you attach the following information to your application to assist with processing your stall licence in time for your event.

- Copy of current Public Liability Insurance Certificate – minimum cover \$20,000,000
 Copy of Food Business Registration Certificate – by LGA's other than Shire of Kojonup
 Stall Plan

Signed:

Date:

For further information please contact the Shire's Environmental Health Officer on 9831 2424 or via email health@kojonup.wa.gov.au