

TEMPORARY FOOD PREMISES

APPLICATION FORM



Section 1: APPLICANT'S DETAILS

Applicant:

Organisation:

Contact Person Responsible for Stall:

Name:

Address:

Contact Phone: Email:

Section 2: EVENT DETAILS

Fundraising Event or Not for Profit Organisation (circle): YES NO

Name of Event:

Location of Event:

Date/s of Event:

Times of Event: from to Expected Numbers at Event:

Section 3: STALL DETAILS

Number of Persons Involved with Stall:

Proposed Foods to be Provided (please provide as much detail as possible):

.....
.....

Details of Proposed Stall/Van (Inc. Size, Equipment, Fixtures Etc.)

.....
.....

Hand washing facilities:

.....

How will you ensure food is stored below 5°C or above 60°C:

.....

Signature of Applicant: Date:

NOTE: All food stalls/vehicles shall comply with Council's Requirements for food stalls, as attached. please be advised that all application must be submitted to the Town at least two (2) weeks before the event.



GUIDELINES FOR TEMPORARY FOOD STALLS

APPLICANT TO KEEP

A temporary food stall is a food stall used for “one-off” events, such as at a fair or fundraising sausage sizzle. The following information provides guidelines on what approvals are required for your stall, to what standards the stall is to be designed to and good food handling practices.

DO I NEED APPROVAL FOR A TEMPORARY FOOD STALL?

Yes. The Town must approve any food stall where food is to be sold, provided or given to the public. To obtain approval you are required to submit the attached form to the Town at least *two (2) weeks prior* to the event. The following fees are applicable for a temporary food stall, as stated in Council’s fees and charges:

Application Fee: **\$55.00**, plus:

1 Day \$55

1 week or part thereof: \$125.00

1 month or part thereof: \$250.00

1 year or part thereof: \$620.00

Note: Community Associations may be exempt from licence fees in accordance with the Town of Port Hedland’s *Trading in Public Places Local Laws, 2000*. If you believe you are a community association and wish to be exempt from the fees please contact the Town’s Environmental Health Services on 9158 9300.

WHAT FOODS MAY BE SOLD AT A TEMPORARY FOOD STALL?

No pre-cooked or potentially hazardous foods, such as meat, chicken and rice, are permitted unless prepared in accordance with the *Food Act 2008* and *Australia New Zealand Food Safety Standards*. Under this legislation these products may be prepared in a residential premise for one-off community or charitable events (please contact the Environmental Health Services if you require clarification). Please be advised, that any of the below food products are being applied for, a step by step procedure for how the food products are being prepared may be required:

- Any meat products, including but not limited to lamb, beef, pork and especially chicken;
- Rice products;
- Dairy products;
- Slow cooked meals, including but not limited to curries and stews;

Because of the potentially hazardous nature of seafood, including but not limited to fish, oysters, prawns etc, *no* seafood product will be licensed for *any* event. All food safety precautions as detailed in this brochure are to be adhered to. When considering what foods to sell at your stall you should consider what temperature control you have available for both transport and whilst at your stall.

WHAT ARE THE GUIDELINES FOR MY STALL?

1.1 GENERAL REQUIREMENTS

- 1.2.1 The food stall shall consist of a structure of which the roof and three sides are covered with plastic sheet, vinyl or other approved material.
- 1.2.2 Where a food stall is erected on unsealed ground a suitable impervious material shall be laid over the ground area of the stall.
- 1.2.3 Food handling areas and stalls must be kept a minimum of 10 metres from toilets, roads, storage of fertilisers and manures etc.

1.2 PROTECTION OF FOOD

- 1.2.1 Disposable eating and drinking utensils shall only be used.
- 1.2.2 All food shall be stored at least 750mm above the ground and covered or stored in enclosed containers.
- 1.2.3 Food shall not be displayed so as to be openly accessible to the public. A physical barrier shall be provided by means of sandwich display type counters, perspex glass sneeze guards or clear plastic siding to the stall.
- 1.2.4 All condiments such as sauce, mustard, etc. shall be contained in squeeze type dispensers or in individual sealed packs.
- 1.2.5 All disposable-eating utensils shall be pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public.
- 1.2.6 Drinking straws, paper cups, spoons, etc., shall be enclosed in suitable dispensers or otherwise protected from contamination.
- 1.2.7 Tea, coffee, cordial and other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.

1.3 FOOD HANDLING PRACTICES

- 1.3.1 Hands must be washed regularly, but in particular after going to the toilet, blowing nose, handling money or switching between uncooked meats and ready-to-eat foods.
- 1.3.2 The use of tongs or disposable gloves changed frequently to be used when handling food.
- 1.3.3 All food handlers must wear clean aprons and clean hair coverings with long hair tied back.
- 1.3.4 Smoking is not permitted in food handling areas.
- 1.3.5 Anyone suffering from an infectious disease is not to be involved with the food.

1.4 WASHING FACILITIES

- 1.4.1 Separate hand washing facilities and utensil washing facilities shall be provided within the stall, e.g. two plastic dishes of sufficient capacity for adequate cleaning of hands and utensils. Each facility must be supplied with hot and cold water. Disposal of waste to Council's satisfaction.
- 1.4.2 Hand towels, soap / detergent shall be provided to each washing facility.

1.5 FOOD TEMPERATURE CONTROL

- 1.5.1 All take-away foods prepared in the stall shall be for immediate sale and consumption unless a suitable food warmer or food display can be provided that maintains the food above 60°C (hot foods) or below 5°C (cold foods).
- 1.5.2 All raw and perishable foods, such as steaks, hamburgers and sausages, shall be stored in a portable cooler together with an adequate supply of ice or cooling medium below 5°C.
- 1.5.3 Any food product containing dairy products, such as fresh cream, custard and cheese, shall not be sold unless stored and/or displayed under refrigerated conditions (below 5°C).

1.6 COOKING

- 1.6.1 All heating and cooking equipment, including open flame barbeques and cook plates, shall be located within the stall or otherwise suitably protected from contamination.
- 1.6.2 Raw foods awaiting cooking and foods which have been cooked shall not be displayed outside the stall.
- 1.6.3 The cooking area shall be kept free of dust borne contamination and droplet infection (e.g. coughing and sneezing from the public)
- 1.6.4 Cooking and heating equipment shall not be within reach of the public.
- 1.6.5 A fire extinguisher of adequate size shall be provided convenient to every stall where open flame cooking is carried out.
- 1.6.6 Where cooking is carried out adequate provisions shall be made to protect the stall walls and roof from heat, flame and splashing.

1.7 RUBBISH DISPOSAL

- 1.7.1 Suitable garbage receptacles shall be provided near the stall for the public to dispose of used take away containers and the like.
- 1.7.2 Garbage receptacles with plastic liners and tight fitting lids to be provided with the stall.
- 1.7.3 Adequate arrangements shall be made for the storage and daily or more frequent removal of garbage generated inside and outside the food stall.

1.8 OPEN FOOD STALLS

- 1.8.1 Open food stalls consisting of tables only or tables and trestles shall only be used for the sale of factory pre-packaged food in hermetically sealed containers (e.g. canned or bottled soft drinks, canned foodstuffs)
- 1.8.2 No perishable foods shall be sold from an open food stall except packaged milk, packaged milk products and pre-wrapped ice-creams, all of which shall be stored with an approved means of low temperature storage.
- 1.8.3 Provision shall be required for screening or shielding the stall to protect any perishable food from direct sunlight.
- 1.8.4 All pre-packaged foodstuffs shall be labeled in accordance with the provision of the *Australian New Zealand Food Safety Standards*.

Name & Address of Maker

Name of Product

Ingredients

WHERE DO I FIND MORE INFORMATION?

Further information can be obtained from the Town's Environmental Health Services on 9158 9367.

Please Note: The information contained in this brochure is intended as a guide only. It is recommended that the advice and assistance of the Town's Environmental Health Services be sought prior to lodgment of a Notification of Temporary Food Premises application. The Town of Port Hedland disclaims any liability for any damages sustained by a person acting on the basis of this information.

*Prepared October 2006
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