

Application/Renewal for a Temporary Food Business, Market or Street Stall on Council Property

Food Act 2003 Section 84



Please Note if you have a food business registration with another council you may not need to register again with Kentish Council – Please check with EHO phone 6491 0200 or council@kentish.tas.gov.au

Event Details if Applicable

Name of Event
 Location and address of event.....
 Date(s)Start time.....Finish time.....
 Type (e.g. Sausage sizzle, cake stall).....

 Address food will be served from.....

Applicants Details

Name of applicant
 Name of Organisation/Business.....
 Postal Address for correspondence Postcode.....
 Telephone.....Mobile phone.....
 Facsimile.....Email.....

Insurance

Please attach a certificate of currency of the food stallholder's public liability insurance.

Food Details

Copy of current food registration enclosed

Types of food – please tick the box:

- | | |
|---|---|
| <input type="checkbox"/> Prepared, ready-to-eat table meals | <input type="checkbox"/> Confectionery |
| <input type="checkbox"/> Frozen meals | <input type="checkbox"/> Processed fruit and vegetables |
| <input type="checkbox"/> Raw meat, poultry or seafood | <input type="checkbox"/> Raw fruit and vegetables |
| <input type="checkbox"/> Processed meat, poultry or seafood | <input type="checkbox"/> Infant or baby foods |
| <input type="checkbox"/> Fermented meat products | <input type="checkbox"/> Bread, pastries or cakes |
| <input type="checkbox"/> Meat pies, sausage rolls or hot dogs | <input type="checkbox"/> Egg or egg products |
| <input type="checkbox"/> Sandwiches or rolls | <input type="checkbox"/> Dairy products |
| <input type="checkbox"/> Soft drinks/juices | <input type="checkbox"/> Prepared salads |
| | <input type="checkbox"/> Other _____ |



Nature of business – please answer each question:

Are you a small business (employs less than 50 persons for manufacturing or 10 persons for food service/retail)? Yes No

Is the food that you provide, produce or manufacture considered to be ready-to-eat when sold to the customer? Yes No

Do you process (chop, cook, dry, ferment, heat, and/or pasteurise) the food that you produce or provide before sale or distribution? Yes No

Do you directly supply or manufacture food for organisations that cater to the sick, elderly, children under 5 years of age or pregnant women (such as hospitals, nursing homes or childcare centres)? Yes No

To be answered by manufacturing/processing businesses only:

Do you manufacture or produce products that are not shelf stable? Yes No

Do you manufacture or produce fermented meat products such as salami?

yes no

To be answered by food service and retail businesses only (includes charitable and community organisations, market stalls and temporary food premises):

Do you sell ready-to-eat food at a different location from where it is prepared? Yes No

Note: In accordance with Clause (4)(3) of Food Safety Standard 3.2.2, a food business must notify the council of any proposed change to the information specified on this form, as this may alter the classification of the business.

Food Storage

Address where food will be stored prior to transport to event.....

Temperature control

Explain how potentially hazardous foods will be kept either cold (not more than 5°C) or hot (not less than 60°C) during transportation to the event.....

Explain how potentially hazardous foods will be kept either cold (not more than 5°C) or hot (not less than 60°C) during storage and sale at the event.....

Note: **Potentially hazardous foods** are those that support the growth of bacteria including food poisoning bacteria and include foods such as meat and meat products, seafood, chicken, milk, and milk products, gravy, mayonnaise, custard, pastry and other similar type products.

Skills and Knowledge

Please describe your food handler knowledge?

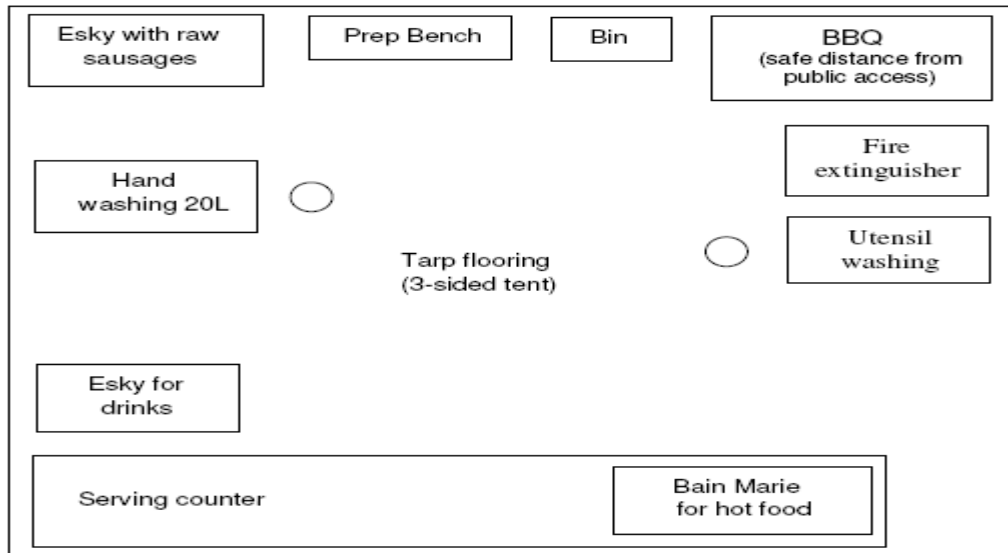
How do you intend to ensure staff have skills & knowledge commensurate with their work activities?

- Food handler training course (Specify).....
- Council run course (Specify).....
- Briefing of staff advising of acceptable food handling practices
- Other

Your foods stall Construction and Layout

If your food stall has potentially hazardous foods, or food handling (cooking, slicing, mixing etc.) is involved please draw a plan of your stall and provide as an attachment. An example below is provided to assist you.

Example Only



Fee and Signature

Application fee: **\$00.00**

Signature of applicant for notification..... Date.....