

# Shire of Esperance

## Application for a Permit for a Temporary Food Premises



Application must be lodged at least 2 weeks prior to event or it may not be processed.

### APPLICANT DETAILS

Name of Applicant			
Organisation			
Postal Address			
Phone (Home)		Phone (Mobile)	
Email Address			

Are you a Not for Profit, Charity or Community Group	Yes	No
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Are you a Registered Food Business	Yes	No
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All Food Businesses must be registered by their local government authority (LGA), unless exempt – if the Shire of Esperance is not your LGA please attach a copy of your Food Business Registration.

**A community or charitable fundraising activity selling low risk, shelf stable food, or food which is thoroughly cooked onsite for immediate consumption (eg a BBQ) is exempt from fees.**

<b>SIGNATURE</b>		Date	
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NOTE: In signing this application the applicant agrees to the conditions in the checklist overleaf and any additional conditions as written below. This permit may be revoked at any time by Shire of Esperance Environmental Health Officers should any condition be deemed to have been breached. Should the permit be revoked, operations are required to cease immediately.

### EVENT / LOCATION DETAILS

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### EVENT DATE/S

/ / am/pm	/ / am/pm	/ / am/pm	/ / am/pm	/ / am/pm	/ / am/pm
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### DETAILS OF TEMPORARY FOOD PREMISES

Food Van		BBQ		Tent		Other	
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Food types being sold	
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- Food prepared at a non-registered commercial food business is to be low risk type. Low risk includes biscuits, jams, cakes without cream and the like.

Food is being prepared	On site	Commercial premises	Residential premises
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Food is being stored	On site	Commercial premises	Residential premises
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### APPROVAL

Additional conditions	
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The temporary food premises as described above is approved in accordance with *Food Regulations 2009*. This approval has been issued on behalf of the Shire of Esperance Environmental Health Services department and is required to be displayed within the approved premises at all times.

<b>SIGNATURE OF AUTHORISED OFFICER</b>		Date	
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# Basic Checklist



TEMPORARY PREMISES	YES	No
Will the premises and all components be kept in clean conditions?		
Will the premises be at least 30m from an animal enclosure / activity?		
Will the food preparation area be roofed and adequately enclosed to stop dust?		
Will there be sufficient food handling and serving equipment?		
Will all preparation benches be smooth and impervious?		
Will an adequate power supply be provided?		
Will all power cords be tagged and made safe?		
Will there be safety barricades around hot surfaces to prevent the public from endangering themselves?		
Will there be hot water provisions with a dedicated dishwashing facility?		
Will there be procedures in place to regularly remove rubbish?		

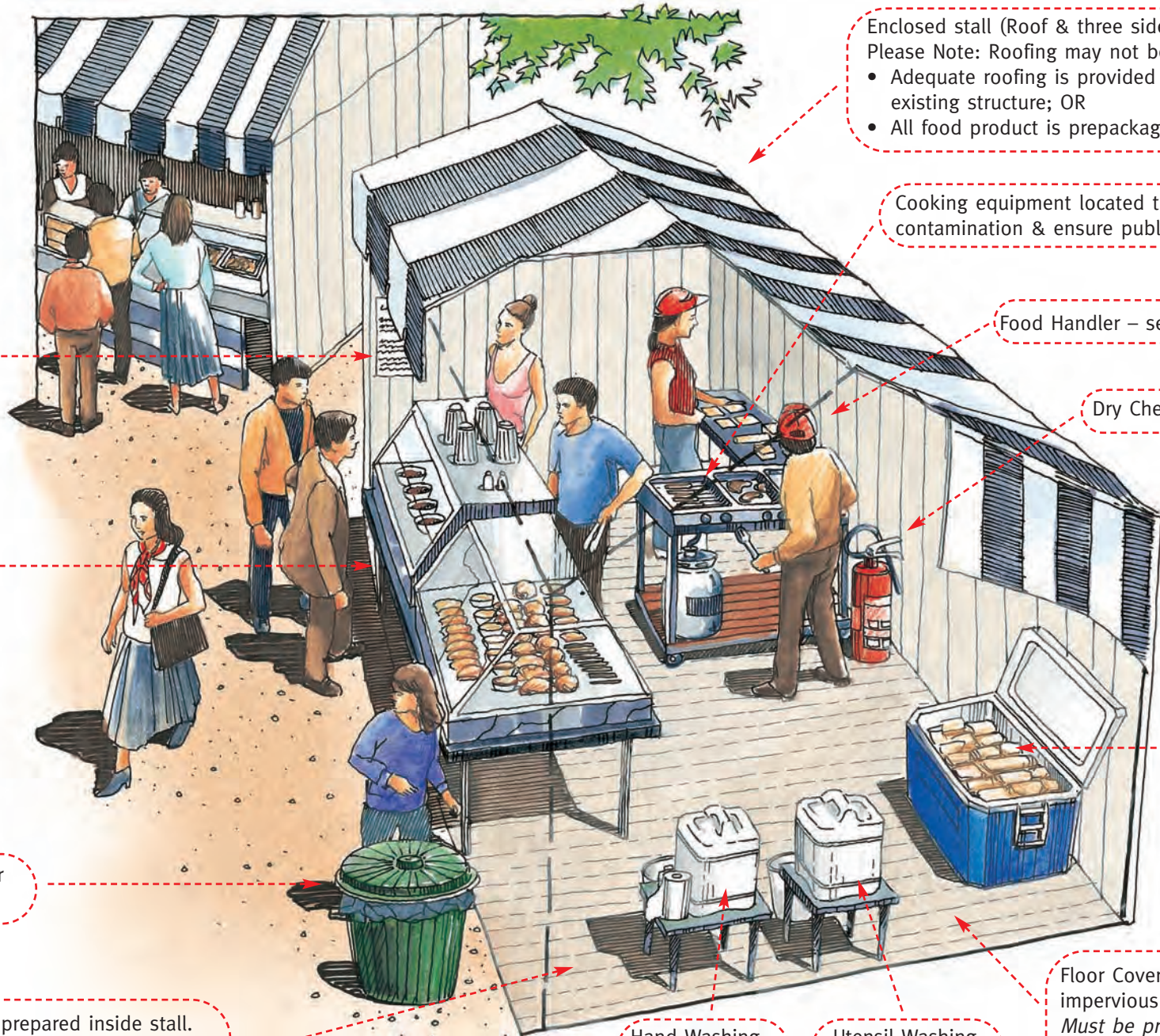
CROSS CONTAMINATION	YES	No
Will food be adequately protected from dust, contamination, flies, sunlight, touch etc?		
Will all sauces be served in individual squeeze type dispensers?		
Can the public access or serve themselves unprotected food?		
Will different types of food be packaged separately?		
Are disposable utensils available for the public to use?		
Will raw foods be kept separate from all other foods?		
Are separate cutting boards available for each food type?		

PERSONAL CLEANLINESS	YES	No
Will staff / volunteers be clean and wearing clean clothing?		
Are hand washing and drying facilities available – including soap?		
Will disposable gloves be used?		
Will staff / volunteers have their hair adequately covered?		
Will wounds be covered with waterproof, coloured bandages as required?		
Will you have a liquid waste container to capture all waste water?		

LABELLING	YES	No
Will prepared food be clearly labelled outlining ingredients used?		
**Please discuss labelling requirements with an Environmental Health Officer as required.		

TEMPERATURE CONTROLS	YES	No
How will raw and perishable food be kept at less than 5 <sup>0</sup> c? (Please note: ice and eskies are not permitted for storing food for more than 4 hours)		
How will hot foods be kept over 60 <sup>0</sup> c?		
Will you have a thermometer on site?	Yes	No

# ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



Ensure a minimum distance of 10 metres separates food operations and any areas that are accessed by animals

Display of current Certificate of Food Licence for Temporary Food Stall (if applicable)

Food display, Food protection, Taste Testing - see over

Refuse Bin with lid and liner supplied

All food prepared inside stall. No food stored directly on ground. Overall clean condition.

Enclosed stall (Roof & three sides)  
Please Note: Roofing may not be required where:  
• Adequate roofing is provided when located within an existing structure; OR  
• All food product is prepackaged (no taste testing)

Cooking equipment located to protect food from contamination & ensure public safety

Food Handler – see over

Dry Chemical Fire Extinguisher

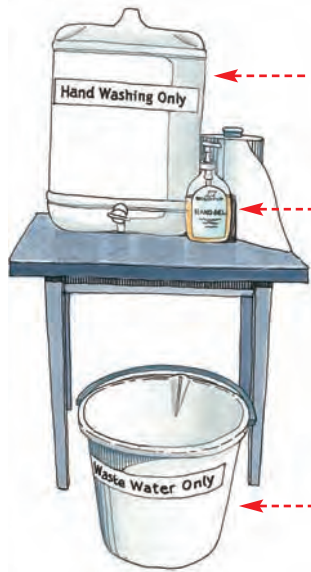
Temperature Control for potentially hazardous and perishable foods - see over

Hand Washing Facility - see over

Utensil Washing Facility - see over

Floor Covering – easy to clean, impervious material. **Please Note:** Must be provided if located on unsealed ground.

## Minimum hand washing facilities

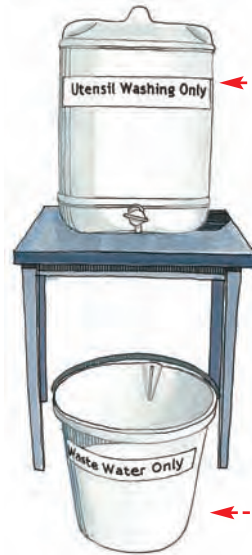


20 litre water container with tap labelled **'Hand Washing Only'**

Liquid soap and paper towels supplied for staff use

Container to catch waste water labelled **'Waste Water Only'**. Disposed to sewer

## Minimum utensil washing facilities



20 litre water container with tap labelled **'Utensil Washing Only'**

Hot water and/or sanitiser available for emergency cleaning

Container to catch waste water labelled **'Waste Water Only'**. Disposed to sewer

Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

## Food Handlers

Money and food handled separately

Utensils and gloves used to handle food

Clean person, attire and habits

Hands must be washed whenever hands are likely to contaminate food

No smoking within temporary food stall

No cuts, illness, sores on food handlers



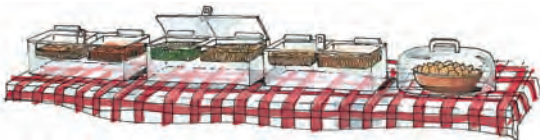
## Food display, food protection, taste testing



Provide appropriate sneeze barrier



Signage must be provided to all taste testing stating **'No double dipping, single serve only'**

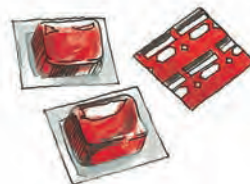


## Sauces, condiments and single serve utensils



Single serve utensils protected from contamination. Stored handle up.

Sauces, condiments in squeeze type dispensers or sealed packs



For further information on this topic, please contact Council

## Temperature control of potentially hazardous food

Cold Food – ensure 5°C or below



Hot Food – ensure 60°C or above



Thermometer in use

