

Shire of Esperance

Application for Temporary Food Stall Notification - Selling Food



DETAILS OF APPLICANT

NAME OF ORGANISATION

 Charity / Not for Profit

 Commercial (if already registered by another authority)

APPLICANT NAME

POSTAL ADDRESS

PHONE (HOME)

PHONE (WORK)

PHONE (A/H)

MOBILE

EMAIL ADDRESS

SIGNATURE

NOTE: In signing this application, the applicant agrees to the terms and conditions as written below and in the checklist overleaf and acknowledges that the permit may be revoked at any time by the 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

NOTIFICATION & FOOD PREPARATION / LOCATION (MUST COMPLY WITH FOOD REGULATIONS)

Description of Serving Area - Please tick ALL boxes that apply	
<input type="checkbox"/> Food Van	<input type="checkbox"/> BBQ
<input type="checkbox"/> Tent	<input type="checkbox"/> Other

EVENT / MARKET DETAILS

Event / Market Details	
Food Being Sold At	
Food Types Being Sold * (<i>More information over page</i>)	
Food Being Prepared / Stored in/at:	<input type="checkbox"/> Food Van <input type="checkbox"/> Commercial Premises <input type="checkbox"/> Residential Premises
Date(s) for Approval	/ / to / / Trading Times: am/pm
Please attach a copy of current public liability insurance	

INTERNAL USE ONLY

The Food Premise as described above is approved in accordance with
Food Regulations 2009 as signed below:

SIGNATURE OF AUTHORISED OFFICER

DATE

THIS APPROVAL HAS BEEN ISSUED ON BEHALF OF THE SHIRE'S ENVIRONMENTAL HEALTH SERVICES DEPARTMENT AND IS REQUIRED TO BE DISPLAYED WITHIN THE APPROVED PREMISES AT ALL TIMES

Additional conditions

BASIC CHECKLIST



STALL	YES	NO
Will the stall and components be kept in clean conditions	<input type="checkbox"/>	<input type="checkbox"/>
Will the food stall be at least 30m from an animal enclosure or activity?	<input type="checkbox"/>	<input type="checkbox"/>
Will the food preparation area be roofed and adequately enclosed to stop dust?	<input type="checkbox"/>	<input type="checkbox"/>
Will there be sufficient food handling/serving equipment provided?	<input type="checkbox"/>	<input type="checkbox"/>
Will all preparation benches be smooth and pervious?	<input type="checkbox"/>	<input type="checkbox"/>
Will an adequate power supply be provided?	<input type="checkbox"/>	<input type="checkbox"/>
Will all power cords be tagged and made safe	<input type="checkbox"/>	<input type="checkbox"/>
Will there be safety barricades around hot surfaces to prevent the public endangering themselves?	<input type="checkbox"/>	<input type="checkbox"/>
Will there be hot water provisions?	<input type="checkbox"/>	<input type="checkbox"/>
Will there be procedures in place to regularly bag and remove rubbish?	<input type="checkbox"/>	<input type="checkbox"/>
CROSS CONTAMINATION	YES	NO
Will food be adequately protected from dust, contamination, flies, sunlight, touch etc?	<input type="checkbox"/>	<input type="checkbox"/>
Will all sauces be served in squeeze type dispensers or individually sealed?	<input type="checkbox"/>	<input type="checkbox"/>
Can the public access and serve themselves unprotected food?	<input type="checkbox"/>	<input type="checkbox"/>
Will all different types of foods be separately packaged?	<input type="checkbox"/>	<input type="checkbox"/>
Will disposable utensils be available for use by the public?	<input type="checkbox"/>	<input type="checkbox"/>
Will raw foods be kept separate from other foods?	<input type="checkbox"/>	<input type="checkbox"/>
Will there be separate cutting boards for each food type?	<input type="checkbox"/>	<input type="checkbox"/>
PERSONAL CLEANLINESS	YES	NO
Will everyone be clean and wearing cleaning clothes	<input type="checkbox"/>	<input type="checkbox"/>
Will there be soap, washing and drying facilities available?	<input type="checkbox"/>	<input type="checkbox"/>
Will all wounds be covered up with coloured waterproof bandages and disposable gloves used	<input type="checkbox"/>	<input type="checkbox"/>
Will all staff members have their hair adequately covered?	<input type="checkbox"/>	<input type="checkbox"/>
LABELLING	YES	NO
Will all foods be clearly labelled outlining ingredients used?	<input type="checkbox"/>	<input type="checkbox"/>
TEMPERATURE CONTROLS		
How will raw and perishable foods be kept at less than 5°C (<i>Ice and eskies not permitted for storing food for more than 4 hours</i>)		
How are hot foods to be kept over 60°C		
Will you have a thermometer at the site?		

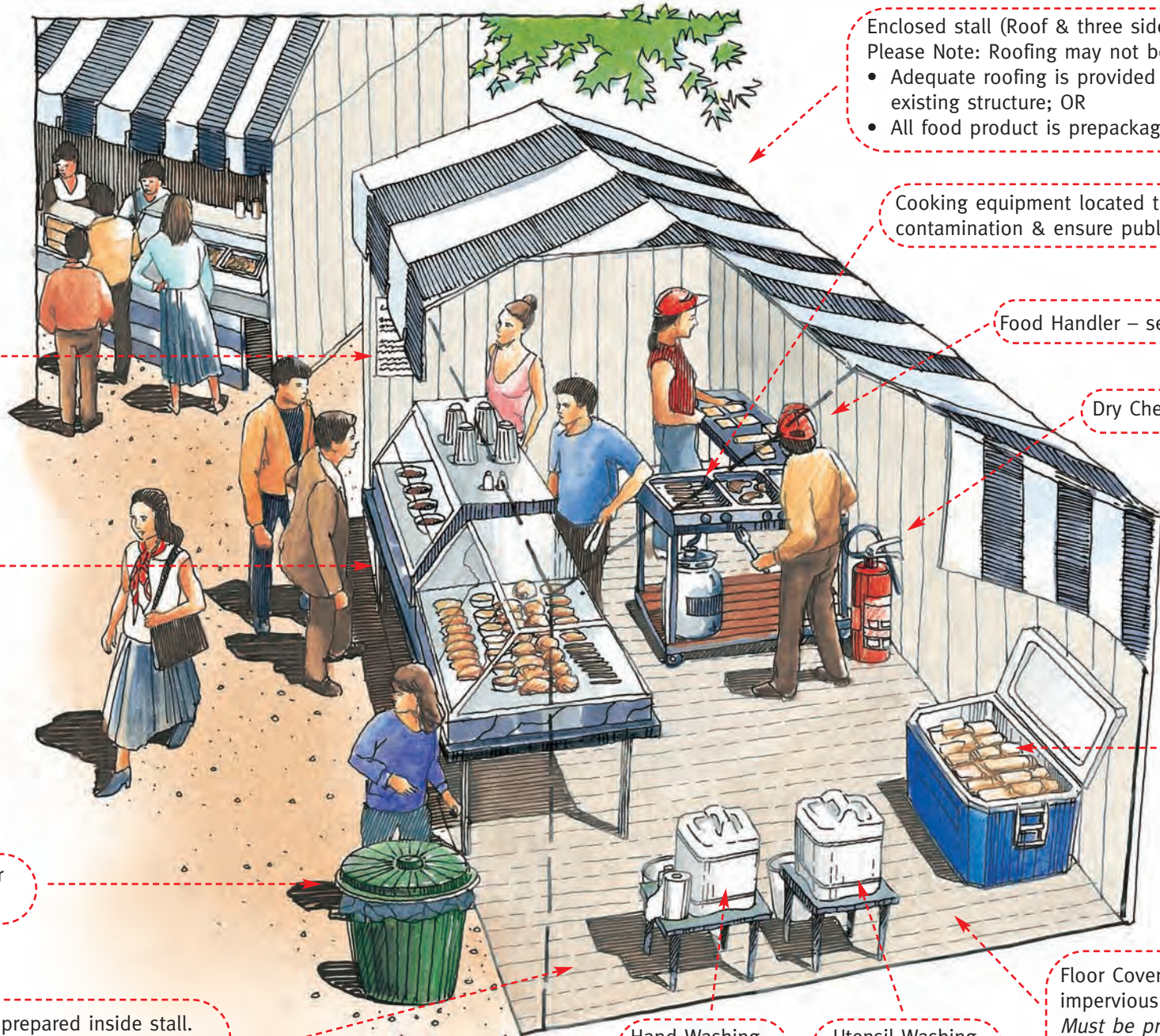
FOOD TYPES FOR TEMPORARY FOOD STALLS (*)

- Food prepared from private residence of volunteers is to be low risk type. Low risk include: biscuits, jams, cakes without cream and the like
- BBQ food activities are supported as food after being cooked is provided for immediate consumption

OFFICE USE ONLY

DATE RECEIVED:	ASSESSMENT NO:
TRIM REFERENCE:	

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

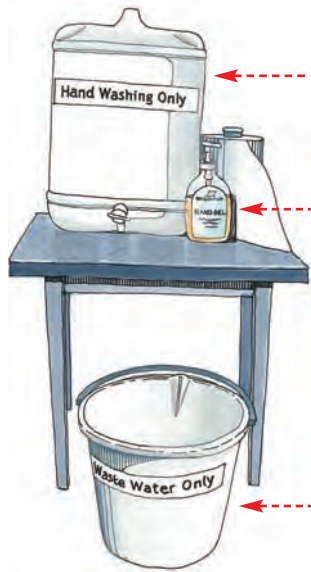
Temperature Control for potentially hazardous and perishable foods - see over

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

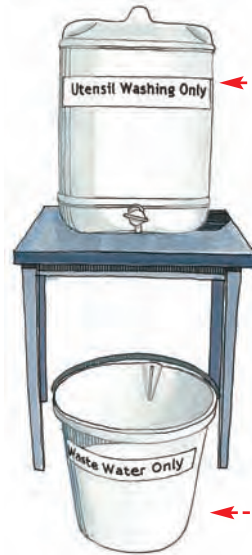


20 litre water container with tap labelled '**Hand Washing Only**'

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



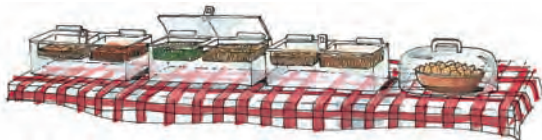
Food display, food protection, taste testing



Provide appropriate sneeze barrier



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

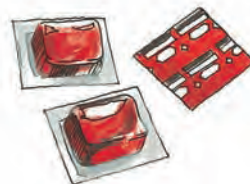


Sauces, condiments and single serve utensils



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

