

FOOD ACT 2008

A Temporary Food Premises application should include all supporting information as required, and be lodged at least 2 weeks prior to your event, or approval may be delayed.

Details of Food Premises:					
Name of Food Premises/Vehicle:					
Event:					
Date:	Time:				
Street Address:					
Suburb: Peppermint Grove	Post Code:				
Do you have the land owner's permission to operate at this site?)	□ Yes □ No			
Type of Temporary Food Premises	:				
☐ Temporary Food Stall	☐ Approved Fo A copy of the loca attached	od Vehicle al authority approval document <u>must</u> be			
Public Liability Insurance <i>A copy of the current cover note</i> <u>must</u> be attached □ Yes					
Applicant's Details:					
Applicant's Name:					
Applicant's Position:					
Street Address:					
Suburb:	Post	Post Code			
Phone:	Mob:				
Email:					
Organisation:		ABN (if applicable):			



Details of Proposed Food Handling Activity:				
List of all food and drink products to be sold:				
Does the food require preparation or handling <u>prior</u> to the event?				
 No, all food is obtained from an approved food business, in a prepared form ready for use. 				
riangle Yes, the food is prepared within an approved commercial or residential kitchen.				
Name of food business:				
 Where the business is located outside the Shire of Peppermint Grove, a copy of the local authority Food Premises approval <u>must</u> be attached. 				
☐ The food for the event does not fit into one of the categories above and involves low-risk foods and preparation on site just prior to sale to the customer.				
 Further details must be provided in a separate attachment. 				
 Applications will not be accepted without an existing approval or unless submitted by an exempt food business (see Fees box over page) 				
Details of Temporary Food Stall:				
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Please tick to confirm whether the proposed stall has the following facilities: a roof, three walls, cleanable impervious floor (if on unsealed ground). dedicated dishwashing facility with detergent and sanitiser**				
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 large container of sufficient volume must be provided to catch waste water after each use and store for				
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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 dispos	al: □ Self contained	☐ External (please specify)			
Tananawa Faad Dua	uniona Fan Outiona				
Temporary Food Pre	emises Fee Options:				
\$100 – Issuing Fee					
\$50 - Daily trading fee (or part thereof)					
\$200 - Weekly trading fee (or part thereof)					
\$400 – Monthly trading fee (or part thereof)					
$$900$ – Annual trading fee (or part thereof) for an area not exceeding 10m^2					
☐ Are you an exempted food business ? NO CHARGE					
Exempt - a not-for-profit community or charitable fund-raising activity, selling either low risk, shelf stable food; or selling food which is thoroughly cooked onsite for immediate consumption.					
Declaration:					
I, the applicant, decla	are that:				
this application form is accompanied by the required fee;					
I have attached all required Approval and Public Liability Insurance documentation; and					
the information contained in this application is true and correct in every particular.					
Signature of applican	t:				
	In the case	of a company, the signing officer must st	tate position in the organisation		
Date:					
PLEASE NOTE THAT SUBMITTING THIS APPLICATION DOES NOT AUTOMATICALLY RESULT IN AN APPROVAL.					
Receipt Number:					