

INTENTION TO CONDUCT A TEMPORARY FOOD PREMISES

(To be lodged with an Event Permit Application where food is to be sold)

Please note this permit does not cover your permit to use Council land or use a public road for business purposes outside of approved events. For more information please contact Council on 1300 785 277.

Applications **must** be lodged with Council **14 days or more** prior to date of the Event or Stall.

Send To: PO Box 399, Tailem Bend SA 5260 OR **Email:** council@coorong.sa.gov.au

1. THE APPLICANT / OPERATOR

Name of Business: _____

Trading As: _____

Postal Address: _____

Contact Person: _____

Phone Number: _____

Mobile: _____

E-mail: _____

Name of Event: _____

Location of Event: _____

Date and time Temporary
Food Premises will operate: _____

2. ABOUT THE FOOD & YOUR BUSINESS

Information on the Food Act 2001 and the Food Safety Standards is available on the website – www.anzfa.gov.au and www.foodstandards.gov.au, or contact the Environmental Health Officer at Coorong Council on 1300 785 277 during office hours.

Please specify the full range of food stuffs offered (or supply menu):

Has the food business notified with the Coorong District Council? (Food Act 2001)

Yes

No

If NO, has the food business notified with another Council

Yes

No

If yes, Name of Council: _____

And provide the Food Business Notification Number: _____

3. DECLARATION

I, _____ (print name), will take all practical measures to ensure food sold during the permit period is safe and suitable for human consumption.

I understand my obligations under the Food Act 2001 and the Food Safety Standards.

I have read and fully understand the Fundamental Food Safety information on the following page.

Signature: _____

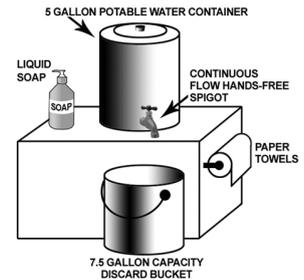
Date: _____

4. FUNDAMENTAL FOOD SAFETY INFORMATION

Handwashing Facilities

Adequate handwashing facilities must be available for use. At the food stall there must be:

- A supply of running potable water
 - E.g. Plastic water containers with twist-turn taps (preferred)
- Waste water collection and discard bucket
 - Used to collect handwashing waste water
 - Waste water must be disposed of correctly at all times
- Liquid soap
- Paper towel



Example of an ideal handwashing facility

Protection of Food from Contamination – Avoiding Cross-Contamination!

- Food that is not pre-packaged is suitably stored and sealed in food grade containers,
- Ensure there is adequate separation of raw meat and ready to eat (RTE) food, such as storing raw meat below and away from RTE food such as pre-prepared salads, cooked meat, cooked rice and cooked pasta.
- Ensure that when raw meat and RTE food is processed, separate chopping boards and utensils are used. If the same equipment and utensils are used for the processing of these foods, these items must be washed with hot water and detergent and sanitised with a food grade sanitiser before using them for RTE food.

Temperature Control

- All potentially hazardous food (PHF) must be stored, transported and displayed under temperature control – at 5°C or below, or 60°C or above. If portable refrigeration units are unavailable, such as portable cool rooms or refrigerated display cabinets, ensure esky's with ice or ice blocks are used to ensure cold food stays cold. If bain maries or pie warmers are used, they must be capable of keeping food hot at 60°C or above.

Thermometer

- If temperature control is necessary, a thermometer, accurate to +/- 1°C, must be in good working order and available for use at all times. Ensure temperature checks of PHF are regularly conducted.

FOR OFFICE USE ONLY –

Application Received by or on behalf of Council:

Name:	Date:
Position:	Signature:

TASKS	✓	DATE	NOTES
Application Registered		_____	Record # _____
Decision Notification to Applicant		_____	Record # _____

Council Authorisation

Application Approved: YES NO

By (Print Name)

Signature: _____ (Environmental Health Officer) Date: _____