

MidCoast Council

Notification to Council for Temporary Food Stall

Local Government Act 1993

1. Applicants Name:
Address:.....
Email: Telephone No.....
2. Date & Location of event where stall will be held:
3. Address of premises where food will be prepared, processed, packed, etc, prior to sale at the Stall:.....
4. In what manner is the food to be transported to the Food Stall?
5. What is the type of food intended to be sold? (e.g. cold or hot prepared food, unpackaged or packaged?)

6. In the case of food requiring temperature control, how do you intend to keep it hot or cold?
7. In the case of unwrapped or unpackaged foods, how do you intend to protect it against cross-contamination?
8. Stall set-up and design (must comply with 'Guidelines for Temporary Food Events')
Attach a drawn plan of the stall and specify how food products & preparation will be protected?
9. Food handlers must have appropriate training, skills and knowledge in food safety as required.
(Attach Food Safety Supervisor Certificate (FSS) if required for food processes)
10. What provision has been made for:
 - a) Hand washing facilities for food handlers? Describe hand-washing method, location and accessories:
 - b) Washing of food utensils?
 - c) Disposal of waste water?
 - d) Disposal of garbage?

I hereby advise that I agree to abide with the requirements of the Food Safety Standards Code and the Food Handling Guidelines for Temporary Food Events issued by the NSW Food Authority.

Signed:

Dated:.....