

## Temporary Food Stall Application

### Applicant Details

Organisation name: .....

Contact person: .....

Postal address: ..... Post code: .....

Phone (Work)..... (Home).....(Mobile).....

Email.....

### Community organisation registration

Registered.....

I have attached a copy of the food premises **approval** from the issuing Local Government.

Not registered.....

I have attached a food registration application form (*Food Act 2008*).  
**(Applications will not be accepted without this approval)**

Date/s of event.....

Times of operation.....

Number of people involved.....

### Details of proposed operations

1. Please list all foods and drinks to be sold or provided

.....  
.....  
.....  
.....

**If food is prepared prior to event, where is it prepared?**

Approved food premises: Name and address

.....

Residential kitchen: Name and address

.....

.....  
Home occupation approval from issuing Local Authority to be attached.

**Note:** All packaged food to contain labels that conform with the food standards code; i.e. physical address, name and list of ingredients.

**Structure**

2. **Roof only (Shade sail)**  **Marquee (enclosed)**   
Please Specify equipment and materials used

- .....  
3. **Floor covering (if stall is on unsealed ground)** – Please specify materials used

.....  
**Equipment**

4. **Transportation and storage of potentially hazardous and perishable foods.**  
(Tick all which apply)

- Refrigerated food vehicle  Heated food vehicle  
 Mobile cool room /freezer  On ice in eskies  
 Bain-marie  
 Other: (Please specify) .....

**Note:** Cold foods must be kept **below 5°C** and hot food must be kept **above 60°C** at all times.

5. **Dish washing and hand washing facilities**

- Purpose-built hand wash basin with potable running water  
 Purpose-built dish wash basin with potable running water  
 Water storage container with tap and bucket underneath to catch wastewater (each for dish/hand washing)  
 Soap and single-use paper towels will be provided adjacent to hand-washing facility at all times or sanitiser is provided  
 Detergent and sanitiser are supplied at all times for dish washing

6. **Preparation/cooking facilities**

(BBQ, tables) .....

7. **Rubbish disposal**

Rubbish bins disposed of onsite or offsite

**8. Power Supply** (e.g. gas bottle, generator, mains power)

.....

**9. Map of layout (temporary food stalls only) – Please show all equipment, hand wash facility etc.**

**Front**

I agree to abide with the requirements of Western Australian Food Safety Legislation and the requirements for Temporary Food Premises and Food Handlers.

Signature of applicant..... Date .....

**Office use only:**

Date:	Registration status: Yes	No
Environmental Health Officer:		