

APPLICANT/PROPRIETOR DETAILS			
Trading name:			
Full name/company name:			
Contact person:		Phone:	
ABN:		Email:	
Proprietor's address:			
EVENT DETAILS			
Event name: Mount Claremont Farmers Markets			
Venue: Mount Claremont Primary School		Street: 103 Alfred Road	
Town/suburb: Mount Claremont WA 6010		Date/s:	
Number of persons involved on the day/s:		Time of operation: 7.30am to 11.30am	
TYPE OF TEMPORARY FOOD PREMISES			
Type of stall (please enclose Certificate of Food Registration from the issuing Local Government):			
<input type="checkbox"/> Food stall <input type="checkbox"/> Mobile food vehicle - Vehicle make _____ Vehicle registration _____			
FOOD PREPARATION			
Is food pre-prepared prior to the event? <input type="checkbox"/> Yes <input type="checkbox"/> No - If yes, please indicate below where it is prepared.			
<input type="checkbox"/> Registered food premises - Name and address _____			
<input type="checkbox"/> Residential kitchen - address _____			
PROPOSED FOODS FOR HANDLING/SALE			
Food item	Off site preparation	Cooking procedures (deep fry, grill BBQ etc.)	Hot/cold holding of PHF*
	<input type="checkbox"/> Yes <input type="checkbox"/> No		<input type="checkbox"/> Yes <input type="checkbox"/> No
	<input type="checkbox"/> Yes <input type="checkbox"/> No		<input type="checkbox"/> Yes <input type="checkbox"/> No
	<input type="checkbox"/> Yes <input type="checkbox"/> No		<input type="checkbox"/> Yes <input type="checkbox"/> No
	<input type="checkbox"/> Yes <input type="checkbox"/> No		<input type="checkbox"/> Yes <input type="checkbox"/> No
	<input type="checkbox"/> Yes <input type="checkbox"/> No		<input type="checkbox"/> Yes <input type="checkbox"/> No
	<input type="checkbox"/> Yes <input type="checkbox"/> No		<input type="checkbox"/> Yes <input type="checkbox"/> No
	<input type="checkbox"/> Yes <input type="checkbox"/> No		<input type="checkbox"/> Yes <input type="checkbox"/> No

PROPOSED FOODS FOR HANDLING/SALE (CONTINUED)

***PHF being potentially hazardous foods: meaning food that has to be kept at certain temperatures to minimise the growth of any pathogenic micro-organisms that may be present in the food or to prevent the formation of toxins in the food. E.g. products with fresh cream, meats, cooked pasta**

Have you or your staff completed any food handler hygiene training in the last 6 months?

☐ Yes - attach evidence to this application

☐ No - complete food safety training and attach evidence to this application. Follow this link to the training <https://www.nedlands.wa.gov.au/food-safety-training>

FOOD STORAGE

Is all food for sale pre-packaged? ☐ Yes ☐ No

How will all unpackaged food products be stored on site to protect them from contamination?

For food requiring temperature control describe the following:

Cold holding equipment:

Hot holding equipment:

Cooking equipment:

Re-heating equipment:

Do you have a probe thermometer? ☐ Yes ☐ No

What methods of cleaning the thermometer will be used? ☐ Alcohol wipes ☐ Other _____

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

FOOD TRANSPORTATION

If food is transported to site what is the length of time in transport?

How is the food transported (tick all which apply):

☐ Refrigerated food vehicle ☐ Heated food vehicle ☐ Mobile coolroom/freezer

☐ On ice in eskies ☐ Other (please specify) _____

FOOD STALLS

Structure

Please describe how the stall will be constructed addressing in particular how food will be protected from airborne contaminants:

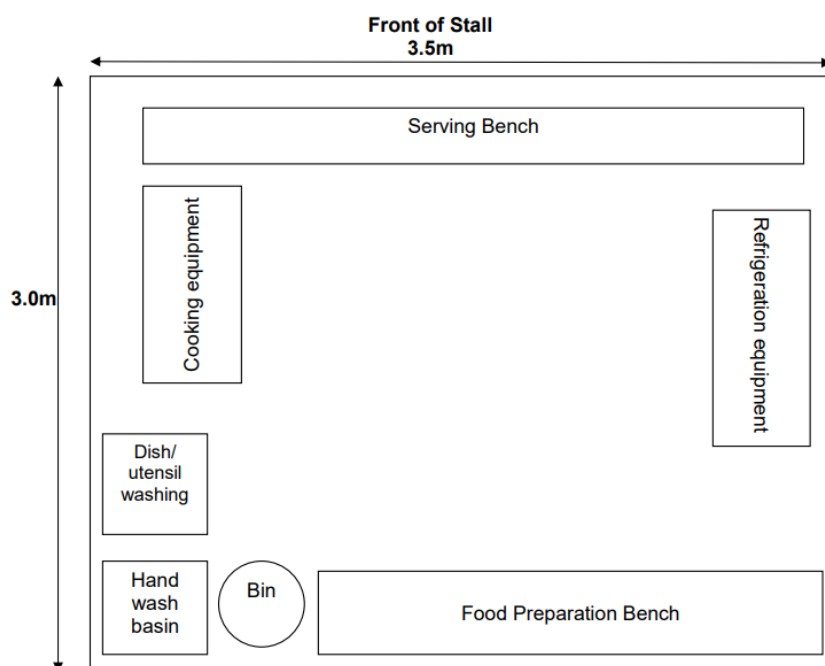
Facilities	
<p>Separate hand wash facilities and utensils washing facilities shall be provided within the vehicle/stall. Facilities are to be sufficient capacity for adequate cleaning of hands and utensils and a supply of warm water shall be immediately available. Hand towels, liquid soap and detergent shall be provided in each vehicle/food stall where washing facilities are required.</p> <p>What hand-washing facility will be provided within the temporary food premises?</p> <p><input type="checkbox"/> Purpose-built hand wash basin with running water</p> <p><input type="checkbox"/> Water storage container with tap and bucket underneath to catch wastewater</p> <p><input type="checkbox"/> Other (please specify) _____</p> <p><i>Please note: Soap and single-use paper towels must be provided adjacent to hand-washing facility at all times.</i></p>	
<p>What dish washing facility will be provided within the temporary food premises?</p> <p><input type="checkbox"/> Purpose-built dish wash basin</p> <p><input type="checkbox"/> Water storage container with tap and bucket underneath to catch wastewater</p> <p><input type="checkbox"/> Other (please specify) _____</p> <p>If food utensils onsite are dirty but need to be reused, detail how they will be sanitised after cleaning</p> <p>_____</p> <p><i>Please note: Detergent and sanitiser must be supplied at all times for dish washing, hand sanitizer gel is not a replacement for handwashing.</i></p>	
Equipment	
<p>Please provide details of all equipment e.g. BBQ, table, bain marie etc</p> <p>_____</p>	
Power supply (e.g. gas bottle, generator, mains power)	
<p>If you are using gas appliance please complete the 'Gas safety checklist for caterers, food outlets and others at public venues' together with the support document 'Use of gas appliances in public venues' and submit with this application.</p>	
Water supply (for hand washing and utensil washing)	
<input type="checkbox"/> Self contained	<input type="checkbox"/> External source - please specify _____
Wastewater disposal (for water used above)	
<input type="checkbox"/> Self contained	<input type="checkbox"/> External source - please specify _____
Rubbish disposal	
<input type="checkbox"/> Self contained	<input type="checkbox"/> External source - please specify _____

PLANS FOR STALLS AND MOBILE FOOD VENDORS

Please complete a basic floor plans in the space provided showing the layout of the stall detailing dimensions and including all benches, location of all equipment, hand wash facility and means of protecting of food from contamination in the space provided below. Please refer to the *Food Handling Guidelines for Temporary Events* for additional information on the level of detail required and minimum requirements. If you are not preparing food on site or selling only pre-packaged food then you are not required to submit plans.

PLANS FOR STALLS AND MOBILE FOOD VENDORS (CONTINUED)

Example:



Your stall layout:

Front of Stall

CONDITIONS OF CONSENT

- Temporary food businesses must meet the minimum standards of the *Food Act 2008, Food Regulations 2009, Australia New Zealand Food Standards Code - Standard 3.2.3 Food Premises and Equipment and Australian and Australian Standards AS4674 - Design, Construction and Fit out of Food Premises*
- All food handling is to be conducted in accordance with the *Food Act 2008, Food Regulation 2009, Australian New Zealand Food Standards Code - Standard 3.2.2 Food Safety Practices and General Requirements*

DECLARATION

I declare that all details in this form are true and correct and I will comply with the requirements stated in the Conditions of Consent.

Signature of applicant:

Date: