

| EXEMPT FOOD BUSINESS PROPRIETOR DETAILS   |                          |                          |
|---|--------------------------|--------------------------|
| Name of applicant:  |                          |                          |
| Name of organisation:   |                          |                          |
| Email:  |                          |                          |
| Postal address:   |                          |                          |
| Phone number:   | Mobile number:           |                          |
| TRADING LOCATION  |                          |                          |
| Type of stall:  |                          |                          |
| Address of stall:   |                          |                          |
| Date:   | Time of operation:       |                          |
| DETAILS OF STALL  |                          |                          |
| Detailed description of food to be sold:  |                          |                          |
|   |                          |                          |
|   |                          |                          |
| Please ensure all boxes are ticked (✓) before submitting form   | Yes                      | No                       |
| Are funds being raised solely for purposes that are of charitable or community nature?  | <input type="checkbox"/> | <input type="checkbox"/> |
| Have you read and understood the City's "Exempted Food Business Requirements" document?   | <input type="checkbox"/> | <input type="checkbox"/> |
| Have you and/or your staff successfully completed any food safety training or courses? If so, please specify and provide copies of certificates | <input type="checkbox"/> | <input type="checkbox"/> |
| Is food handling going to occur on site?  | <input type="checkbox"/> | <input type="checkbox"/> |
| FOOD STALL STRUCTURE  |                          |                          |
| <input type="checkbox"/> Marquee (enclosed on 3 sides) <input type="checkbox"/> Trestle table* (open at sides) <input type="checkbox"/> Other** |                          |                          |
| *Trestle table structures will only be approved where no food preparation is occurring and food is sufficiently protected from contamination.   |                          |                          |
| **Provide details:  |                          |                          |

## FOOD STALL LAYOUT

Please submit a diagram detailing the stall layout and include:

- |  |  |
|--|--|
| <input type="checkbox"/> Hand washing facilities | <input type="checkbox"/> Benches           |
| <input type="checkbox"/> Servery equipment       | <input type="checkbox"/> Cooking equipment |
| <input type="checkbox"/> Food preparation area   | <input type="checkbox"/> Food storage area |

## TEMPERATURE CONTROL METHODS FOR POTENTIALLY HAZARDOUS FOOD

- Cold food must be transported at or below 5°C
- Cold food waiting to be cooked must be kept at or below 5°C
- Hot foods must be cooked to 75°C or hotter. Once cooked the temperature must not drop below 60°C
- All stallholders to have probe thermometer to monitor temperature

Cold foods being transported kept cold by (e.g. fridge, esky with ice bricks):

Cold foods waiting to be cooked kept cold by (e.g. fridge, esky with ice bricks):

Hot foods cooked by (e.g. BBQ, hot plate, oven):

## WATER

Drinkable quality water will be supplied from:

Wastewater will be disposed of via:

## DECLARATION

I being the person making this application declare that the information contained in this application is true and correct in every particular.

Signature of applicant:

Date: