SHIRE OF WANDERING 22 Watts Street, Wandering WA 6308 Ph: 08 6828 1800 www.wandering.wa.gov.au



## **TEMPORARY FOOD STALL APPLICATION**

Pursuant to the Food Act 2008 and the Food Regulations 2009, a Temporary Food Stall Application should be lodged at least 2 weeks prior to your event. Before submitting a Temporary Food Stall Application, please read the Temporary Food Business Guidelines. You can obtain a copy from the Shire's Administration Office, alternatively, you can download a copy from the Shire's website

Please note that for a one-off fundraising event by a not-for-profit incorporated group that doesn't involve selling food or charging an attendance fee, no food license is required. However, if the event involves selling food, charging a fee, or using food not prepared by a registered business, a food license is needed. If a registered food business is preparing food onsite, they need a temporary food stall license.

#### ADDITIONAL DOCUMENTS

The documents listed below are required to be submitted together with your application, or approval may be delayed:

Certificate of Currency

Food Business Registration Certificate (Issued by your Local Authority)

Food Stall Layout

Please forward above documents along with the completed application form to:

#### admin@wandering.wa.gov.au

Or handed in to the office

An application fee of **\$55** is payable to the Shire of Wandering at time of submission. This can be made in person or via phone : 08 6828 1800. If you require an invoice to be able to pay via bank transfer, please email the address above and we will generate one for you on request.

#### **APPLICANT'S DETAILS**

Applicant Name	
Organisation	
Address	
Postal Address	
Telephone No	Mobile No
Email Address	
Event Day Stall Manager	Contact No



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### DETAILS OF FOOD STALL

Event Name		
Event Address		
Event Date		
Is your temporary food stall part of an organised event?		🗌 Yes 🔲 No
Are you and approved Food Vehicle? (Attach Registration Certificate)		
Does the food require preparation or handling prior to the event?		
Do you have the event organisers approval to set up a temporary food stall?		

#### Select which type of food you will be selling:

High and Medium risk foods	Low risk foods
Raw and cooked meat or foods containing raw or	Cake decorating, cakes, biscuits, flour products which
cooked meat, for example casseroles, curries, lasagne, meat pies, pastries, curry puffs or similar	do not contain potentially hazardous food such as cream
Dairy Products and foods containing dairy products, for	Food prepared for farm stay and home stay
example milk, custard and dairy based deserts	accommodation
Seafood (excluding live seafood) and foods containing	Food prepared for single fundraising event arranged by
seafood.	community or charitable group
Processed fruits and vegetables, for example salads	Pickled onions and vegetable
and unpasteurised juices	_
Cooked rice and pasta	Jams, chutneys, relishes and sausages that are heat
	treated by boiling or cooking
Processed foods containing eggs, beans nuts or other	Herb vinegars with a pH of less than 4.5
protein-rich food for example quiche and soya bean	
products	_
Foods that contain any of the above foods for example	Repackaging of bulk packaged low risk confectionary
sandwiches and quiches	products

Food labelling	Packaged foods are required to be labelled and
	provided with a NIP (Nutritional Information Panel)
Allergen declaration by Food Businesses The following foods require an allergen warning foods require an all	
	Peanuts, tree nuts, milk, eggs, sesame seeds, soy
	beans, fish, shellfish, lupin, cereals containing
	gluten and added sulphites

#### Please provide names and details of any other food you will be selling:

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## How many staff are currently trained in Food Safety?

## Please select what you will have at the event:

A marquee or a tent	Hand washing facilities: running water with liquid soap	
	and paper towels	
A food van or a trailer	Safe power supply	
Dedicated buckets to wash equipment	Hot display and storage: bain marie	
Cold display and storage: fridges and eskies	Cooking equipment: electric friers, woks, bbq	
Water supply/waste water disposal point	Fire equipment/fire blanket	
Rubbish bins	Pre-packaged food labelled	
Legal point of waste water disposal	Impervious floor covering (required if on unsealed ground)	
Other:		

#### Food stall layout (labelled):

Signature:	Date:

