THE SHIRE OF WANDERING Temporary Food Stall Application Form



Please complete this form to apply for a Temporary Food Stall in the Shire of Wandering. Please note that approval is subject to compliance with the Shire's requirements for temporary food stalls. Conditions of Approval will be provided in writing once your application has been reviewed and approved.

How to complete this form

- 1. Ensure all fields are filled out correctly. Please note that fields on this form marked with an * are mandatory.
- 2. This form must be submitted at least three weeks prior to the event.

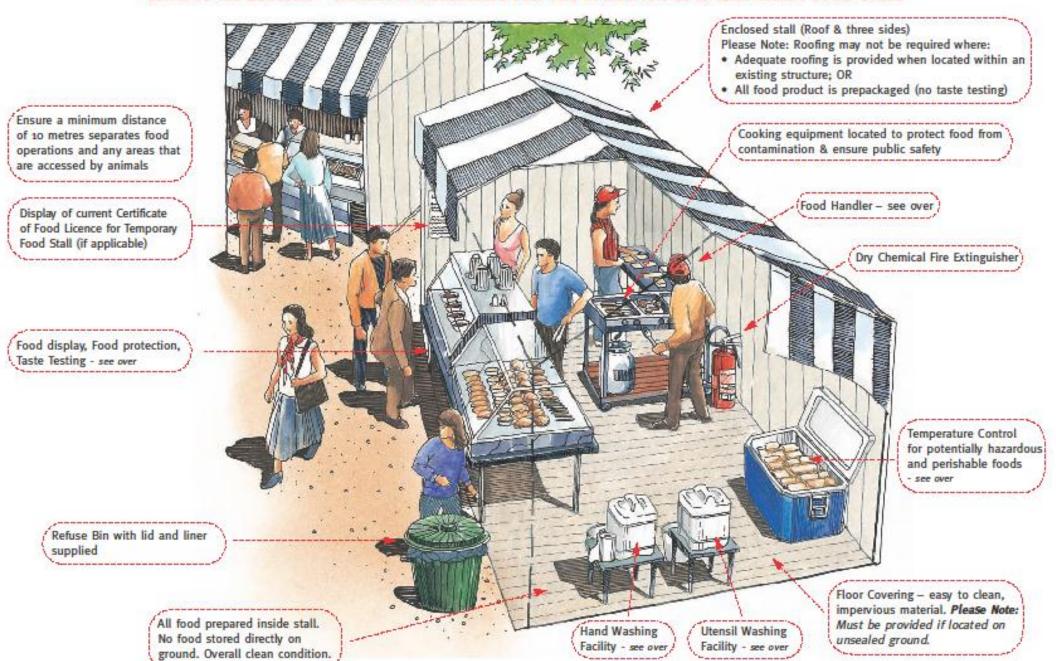
If you require assistance in completing this form please contact the Shire of Wandering on 9884 1056.

Part 1: Applicant Details		
Title: *		
Given Name/s: *		
Family Name: *		
Company Name: *		
Postal Address: *		
Email Address: *		
Contact telephone number(s): *	(M)	(W)
Part 2: About the Event		
Name of the Event: *		
Date(s): *		
Location: *		
Stall operating times: *		
Name of Event Coordinator (if applicable):		
Telephone number of Event Coordinator (if applicable):		
Part 3: Stall Details		
Site contact (if different to Proprietor):		
Contact telephone number(s): *	(M)	(W)
Previous events your stall has attended: *		

Stall structure: *	□ Marquee (enclosed on 3 sides)						
	□ Food Van						
	□ Trestle Table (NB: Trestle table structures will only be approved where no food						
	preparation is occurring and food is sufficiently protected from contamination.)						
Plan: *	□ Plan or diagram layout of Food Stall attached						
Part 4: Equipment and Temperature Control Methods							
Required Equipment: *	□ Ground Sheet						
	□ Thermometer Hot foods must be kept above 60°c; Cold foods below 5°c						
	□ Hot water						
	 Hand washing facilities – liquid soap and paper towel Overhead protection over all cooking/preparation areas 						
Hot Foods:	□ Oven	□ Other (please outline below):					
Please indicate which equipment you will	□ Hot plate						
use:	□ Microwave						
	□ Bain Marie						
	□ Fire extinguisher or blanket						
	□ Fridge	□ Other (please outline below):					
Cold Foods:		Utilei (please outilile below).					
Please indicate which equipment you will	□ Esky with ice bricks (not ice)						
use:							
Part 5: Food							
Please provide a list of all food typ	pes to be sold:						
Part 6: Details of Food Vans as	ad officito food proparation area	2(0)					
Part 6: Details of Food Valls at	nd off-site food preparation area	a(s):					
preparation such as chopping and cut	of any off-site food preparation and/or ting of ingredients must be provided. P n is not within the Shire of Wandering, a	reparation areas must meet food					
	3, -						
Address of off-site preparation:							
	☐ This location or van is registered within the Shire of Wandering						
	FP Registration Number: [FP]						
Please select one of	Date of last inspection:/						
	1)ate of last inspection:	Title is a substitution of the contract of the					
these options:							
triese options.	□ This location or van is not with	in the Shire of Wandering					
triese options.	□ This location or van is not with	in the Shire of Wandering ificate of Registration attached*					

Part 7: Transportation Details								
How will food be transported to the site?	□ Car □ □ Other (please	□ Van describe	☐ Refrigerated Van e):					
What temperature control methods will be used?								
Approximate Travel Time:								
Part 10: Lodgement Details								
I declare the information provided on this form is accurate, complete and correct. I agree to fully comply with the Health Conditions governing the operation of a Food Stall. I understand that this is an application, and approval of this application is not guaranteed.								
Signature		Attachment Checklist						
			☐ Food stall plan ☐ Local Government Approval					
	Date							
	OFFIC	E USE	ONLY					
 □ Added to Register □ Stall structure check □ Temperature Control Methods check □ Travel check 		Date received: Fee: LG Approval sighted: Inspection:		/	☐ Paid ☐ SoK: FP ☐ Other LGA			
☐ Further information requested: Comments								
Approved by:		Date:	Doc	ument lastu	undated August 2013			

ARTISTS IMPRESSION - MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



Minimum hand washing facilities



Food display, food protection. taste testing

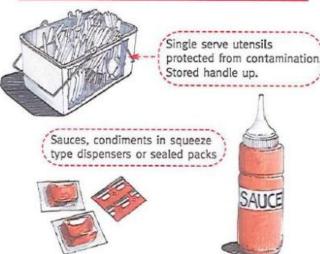


Minimum utensil washing facilities



Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

Sauces, condiments and single serve utensils



For further information on this topic, please contact Council

Food Handlers



Temperature control of potentially hazardous food

Cold Food - ensure 5°C or below



Hot Food - ensure 60°C or above



Thermometer in use



