

## **Application to Operate a Food Stall**

This application is provided to assist the event organiser in meeting Food Hygiene requirements. Please complete and return to the event organiser, prior to the event.

1. Market/Event Location Market/Event Name:	
· = =	ail/Licence Ref: anisational Certificate: Yes  No
3. Applicant Details (please complete in full)  Full Name:  Landline:  Email:	
<b>4. Food Stall Details</b> (please complete in full) Organisation intending to operate the food stall:  Date/s on which food stall is to operate:	
Trained Food Safety Supervisor:  Qualification:	level and services provider)
Food to be sold (st	ate if pre-packaged)
Packaged	
1	Pre-packaged: Yes 🗌 No 🗌
2	Due seeds Vee I Ne I I
3	Pre-packaged: Yes 🗌 No 🗌
4	Pre-packaged: Yes 🗌 No 🗌
Unpackaged	
1	Pre-packaged: Yes 🗌 No 🗌
2.	Dra packaged, Ves No No
3.	Pre-packaged: Yes No
4.	Pre-packaged: Yes No
Prepared on-site	
1.	Pre-packaged: Yes 🗌 No 🗌
2.	Dro packaged, Ves D No D
3.	Dro packaged, Ves D No D
4.	<u> </u>
Source of food or ingredients (from where the food v	
1	•
2.	
3.	
Is any storage, preparation or packing of the food to	be undertaken by the operator of the food stall?
Yes No	,
If yes, what methods of food safety are in place for p	
protected by, prepared to order, heated to, prepared	with hot/hold facilities, stock rotation etc):

appliance to be used in conjur appliances and equipment:	caravan, tent, canopy, cover, screen, umbrella or other shelter, facilination with the stall. Also the proposed method and location of food coving all facilities and equipment below	
	g an raomero and oquipment boton	
6. Facilities Provided (tick		
Wash hand facilities $\;\;\; \square$	Hot storage (>60°C) ☐	
Drinking water	Cold storage (<4°C)	
Hand soap	Frozen display (< 13°C)	
Paper towels  Waste bucket	Frozen display (<-12°C)   Wok	
Table	Steamer	
Hotplate	Oven	
BBQ		
Other (please state):		
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Signature of applicant: Date:
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Please return this application to the **event organiser**