



Temporary Food Business

Application for **Registration** of a Temporary Food Business

(Including mobile food business)

Food Business Details

Name of applicant (organisation):

Person responsible for Food Safety:.....

Address:

Postcode:

Telephone: Mobile Phone:.....

Facsimile: Email:

Details of skills and knowledge (*food safety qualifications, training or experience*) of the person responsible for Food Safety and food handlers (*please attach details if insufficient space*) :

.....
.....
.....

Food Safety Questionnaire

It is now a requirement of *the Food Act 2003* that the person responsible for Food safety of all food businesses demonstrate a satisfactory knowledge and skills of food safety. The satisfactory completion of the food safety questionnaire will satisfy the knowledge and skills requirement.

1. How will you ensure that you and other food handlers will have clean hands?

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.....

What are the benefits of using disposable gloves while handling and preparing food?

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.....

2. At what temperature should you store “potentially hazardous foods” eg meat, milk, seafood ?

Please tick

- 0 – 5 degrees celcius
- 10 – 20 degrees celcius
- 20 – 25 degrees celcius



Name of Event:

Venue/Location:

Date(s) of Event:

Proposed hours of operation (or attendance on site):

Mon Tue Wed Thu

Fri Sat Sun

Details of proposed or operational quality assurance program, food safety plan or other approved food safety management system (if any). Please attach details if insufficient space.

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.....

Types of food and Ingredients to be provided/cooked:

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Source:

Equipment:

Cooking (list equipment used:

Hot Holding: Refrigeration (type):

Transport (Hot & Cold Holding): Thermometer yes no

Uniforms/hair Restraints:

Booth

Type: Floor (eg tarp, plywood):

Roof:

Hand washing facilities:

Soap/ Paper drying towels:

Refuse container (covered) yes no

Protection

Display(s)/method/sneeze guard:

Condiments:

Covered: yes no

Single serve utensils:

.....



Fee and Signature

Application fee: \$

Signature of applicant for registration:

Date:

*Please lodge your completed form and application fee with the
Environmental Health Officer of the Council*

Office Use Only

Receipt No.:

Date:/...../.....

ASSESSMENT REPORT

- I STATE THAT the proposed food premises situated at the above address complies satisfactorily with the requirements of the Food Act 1998 and relevant guidelines and standards for the type of business which will be conducted thereon and for the type of food that will be manufactured for sale or sold in/from the premises.
- I FURTHER STATE THAT in my opinion the proposed Licensee is a fit and proper person, competent to manufacture or sell food in accordance with any relevant guidelines and in such a manner as to adequately protect public health in respect of which the application relates.
- I RECOMMEND THAT the licence be granted to the proposed Licensee and that the proposed food premises situated at the above address be registered subject to the terms and conditions on the attached Certificate.
- I DO NOT RECOMMEND the granting of the proposed Licence and Certificate. My reasons are given in the attached report.

EHO Signature:

Conditions:
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.....
.....
.....

STANDARD CONDITIONS FOR TEMPORARY FOOD PREMISES

1. The certificate is to be displayed onsite and visible to the public, and conditions should be made available whilst operations are in place.
2. All food shall be handled and sold in accordance with the requirements of the Food Act 1998, Australia and New Zealand Food Standards Code (including Food Safety Standards), and relevant guidelines.
3. Food that is pre-wrapped is to be labeled in accordance with the Food Standards Code. The label must contain the following information:
 - Type of food/name designation (eg chocolate cake)
 - Name and address of manufacturer
 - Use by date or baked on date
 - Ingredients in descending weight order
4. Alcoholic beverages can only be sold and consumed in accordance with a permit obtained from the Licensing Board.
5. **Compliance with the “Standard Health Guidelines for Temporary Food Establishments”**

BOOTH CONSTRUCTION

The Booth should have;

- Water resistant roof and walls which cover the entire food preparation/display area. Tick
- Restricted access Tick
- Work surfaces (e.g. counter tops), that are smooth, easily cleanable, and non-absorbent. Tick
- Shielded light bulbs or shatter proof bulbs. Tick

HAND WASHING FOR WORKERS

Food handler hand washing is a critical step in the prevention of foodborne illness. The following hand washing guidance is provided.

For events less than 24 hours long, provide, Tick

- Dip pails/bowls can be used. Four litres of potable water with one teaspoon of bleach added are recommended. Change the water every two hours, or more if necessary. Use disposable towels for hand drying
- Sanitising hand crèmes
- Baby wipes

For events longer than 24 hours, provide; Tick

- Hand basin. In addition soap and paper towels have to be provided.
- Hand basins must be Supplied with warm potable water and drained to the sewer or wastewater holding tank

FOOD HYGIENE

All food:

- Must be obtained from registered food establishments. Tick
- Free from contamination. Tick
- Protected from contamination (covers, packaging, or display enclosures are required) from wind, flies, dust, etc. – ice is considered food and shall be treated in like fashion and stored at least 15 cm off the ground. Tick
- Milk should remain stored in original containers. Tick
- Condiments should be individually packaged or served from covered dispensers. Tick
- Keep all hazardous foods at safe temperatures during transportation, storage, display, and service.

- Cold at 5 degrees celsius or colder Tick
- Hot at 60 degrees celsius or hotter Tick
- Cook or reheat all foods to 74 degrees celsius prior to hot holding Tick
- Hot holding units should be provided to maintain food at internal temperatures of 60 degrees celsius or greater after initial reheating. Tick
- Metal stem thermometers (probe thermometers) should be used to check the internal temperatures of food. Tick
- Eskies can be used for refrigeration provided the freeze packs are replaced every four hours. Tick
- Thermometers should be provided in refrigerators, freezers, and eskies. Tick
- All pre-packaged potentially hazardous food should be adequately labelled with the date of preparation and the name and address of the establishment in which it was prepared. Tick
- Disposable or single serve dishes and utensils must be used. Tick
- Wiping cloths should be stored in a sanitizing solution. Use one teaspoon of bleach in four litres of water. Tick

PERSONAL HYGIENE

Food handlers must:

- Wash hands prior to food handling and after toilet use or smoking/eating; Tick
- Wear clean, full length aprons, smocks etc., and a hair covering (cap, hair net); Tick
- Be free from any communicable disease that can be transmitted by food, open sores, or infected wounds; Tick
- Avoid touching food, including ice, with bare hands. Use disposable gloves, tongs, scoops, or other utensils. Tick
- Not smoke in the booth. Tick