

# Temporary Food Business



## Licensee Details

The licensee must be a legal entity e.g. person(s) or Company. A business name, trust or shop name is not a legal entity and cannot be the registration holder.

### Who is to be listed on the Certificate of Licence?

Company  Person

Title:  Mr  Mrs  Ms  Miss

Given name(s)

Surname

Company name

ABN (if applicable)

Postal address

Suburb

Postcode

Phone - home

Mobile

Phone - work

Fax

Email address

## Details of Temporary Food Business

Name of Temporary Food Business

Type of food processing

  
  

Means of transportation of food to venue

  

Details of temperature measuring device (e.g. digital probe thermometer) and food grade sanitiser

  

Cooked foods  Yes  No

Pre-Packaged foods  Yes  No

## Mandatory Information

Limited Operation Licence

(Operating less than 12 days per financial year)

Dates of operation & Event/Market name must be provided:

Date/s	Event/Market

Regular Operation Licence – expires 30 June

(Operating 12 or more days per financial year)

Specify Event/Market name of where you intend to operate:

Name of Event/Market:

## Office Use Only

TF no.

Amount

Receipt no.

CSC initials

Date

CSHE008 – 26/10/2018

## CREDIT CARD DETAILS – VISA / MASTERCARD ONLY

Charge amount \$

Expiry

Card holder name

Card number

Signature

**Information Privacy Act 2009** - Redland City Council is collecting your personal information in accordance with the *Food Act 2006* in order to process this application. The information will only be used by authorised Council Officers for the purpose of this Temporary Food Business application and ensuring our records are accurate. Your information will not be given to any other person or agency unless you have given us permission or we are required by law to do so.

# Further Information

## Food Safety Skills and Knowledge

Does the Food Business have a competently qualified Food Safety Supervisor?

No

If **No** please contact Council regarding this requirement.

Yes

If **Yes** provide name and contact details below and attach copies of Statement of Attainment from a Registered Training Organisation.

## Food Safety Supervisor's Details

Title:  Mr  Mrs  Ms  Miss

Given name(s)

Surname

Postal address

Suburb

Postcode

Phone - home

Mobile

Email address

*Please attach copies of their Statement of Attainments from a registered training organisation.*

## Food Safety Skills and Knowledge

Have you ever undertaken and completed a Food Safety Supervisor or Food Handler Training Course conducted by a Registered Training Organisation or Council?

No

Yes

If **Yes** provide details in an attachment. A copy of training certificates or results should be attached.

## Applicant Suitability Statement

Have you ever had a licence refused, suspended or cancelled, or been found guilty of an offence under the **Food Hygiene Regulations 1989, Food Act 1981, Food Act 2006** or corresponding law in any other states or territories?

No

Yes

If **Yes** provide details in an attachment

## Plan Details

Please attach a sketched layout of the proposed temporary food business including hand washing facilities, food storage, benches and canopy or provide photos.

## Licensee's Declaration

I hereby certify that the above information is true and correct

Given name

Surname

Signature

Date

# Food Hygiene Standards for Temporary Food Business

## Food Business Licence

The operation of a licensable temporary food business requires an application to be submitted to Council for approval and must comply with both the *Food Act 2006* and the Food Safety Standards.

It is the responsibility of the licensee to ensure the operation of the temporary food business complies with their approval and its conditions at all times.

The layout of your temporary food stall must match the design that you have submitted with your application. An Environmental Health Officer will liaise with you if changes are required. Approvals granted are provisional and are only valid for the dates stipulated on the licence. All standards are to be met to the satisfaction of Council's Health and Environment Unit.

## General Requirements

- Toilet facilities must be provided or be accessible for food handlers.
- It is recommended that suitable fire extinguishers be provided where cooking/electrical appliances are in use.
- A suitable number of refuse containers must be provided for both the public and the temporary food business operations.
- Your food business licence (or a copy) must be on display during operation.

## Stall Requirements

- Temporary food businesses must have a ceiling and three (3) sides covered or constructed of vinyl, plastic or another approved impervious material. A suitable floor material/surface must also be provided.
- Food on display must not be accessible to the public. A physical barrier must be provided such as a glass or Perspex sneeze guard.
- All food must be stored off the ground and stored covered and protected from contamination e.g. in lidded containers.
- Separate hand washing and utensils washing facilities must be provided within the temporary food business.
- Disposable hand towels and soap must be provided.
- All waste and waste water must be stored and removed in an approved manner. An adequate supply of potable water must be supplied; a second container must also be supplied to collect waste water (size and volume of containers will be dependent on the food handling activities of the business).
- All waste water must be disposed of appropriately and cannot be released to stormwater.
- All equipment must be maintained in a clean condition free of all potential contaminants.
- All work benches, tables, trestles and the like must be of a sturdy construction and work surfaces should be of a smooth and impervious material.

## Food Safety

- A Food Safety Supervisor must be reasonably available at all times the food business is operating.
- All food must be stored in conditions that protect it from deterioration and contamination. Suitable equipment must be provided to store potentially hazardous food at 5°C or below and hot food at 60°C or above.
- The temperature of potentially hazardous foods should be monitored during all processing steps such as defrosting, cooking, cooling and reheating. Potentially hazardous food should be processed quickly to reduce the amount of time outside of temperature control.
- Pre-cooked food made prior to the event must be prepared and packaged in licensed premises.
- Food products containing fresh cream or custards and similar desserts must be kept refrigerated or chilled.
- Food must not be stored or displayed outside the temporary food business or any other areas accessible to the public.
- All food businesses utilising potentially hazardous foods must have a digital probe thermometer available to monitor food temperatures during all stages of processing including storage, preparation and display. A suitable method for sanitising the probe thermometer between uses should also be in place.
- A food grade sanitiser must be on site and in use.
- Cooking equipment e.g. grills, hot plates or open flame barbecues must be protected from dust, flies and other contaminants. All cooking equipment must be undercover and not located outside of the stall.
- All perishable food should be shielded from direct sunlight.
- It is recommended that all condiments such as sauces, mustards etc. that are available to the public be contained in individual single use packs or pump style dispensers.
- Only single use pre-wrapped eating utensils should be provided to customers. Straws are to be protected from contamination also in a single use dispense container.
- The public is to be excluded from all cooking and food storage areas.
- All animals are to be excluded from temporary food business areas.