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| Licence Application  |  |  |  |
| Sell food from a Temporary Premises | FOOD ACT 2008 |
| Applications must be lodged at least 2 weeks prior to the event, or they may not be processed.

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| **Applicant’s Details** |
| Name: | Phone: |
| Address: | Email: |
| Organisation: | ABN (if applicable): |
| Are you a Not for Profit or Community Group? | Yes / No  |
| Are you a registered food business? | Yes / No |
| \*All food businesses must be registered by their local government authority (LGA), unless exempt – for definitions, see overleaf. If your LGA is not the City of Cockburn, please attach a copy of your Food Business Registration Certificate. |
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| **Details of Temporary Food Premises** |
| Name of food premises: |
| Type of food premises |  | Temporary Food Stall |  | Mobile Food Van or Trailer |
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| **Event Details** |
| Event | Location | Date |
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| Have you registered with the Event Manager for the above event(s)? Yes / No |
| Event Manager: | Contact number: |  |

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| **Details of Proposed Food Handling** |
| Type of food preparation/handling |
|  | Low risk | Pre-packaged goods from an approved food business, or approved home food business\* for direct sale. E.g: sweets, biscuits, preserves, packaged drinks. |
|  | Low/med risk | Fresh or packaged ingredients obtained from an approved food business ready for preparation or use. E.g: hot drinks, ice cream, BBQ sausage sizzles, pizza. |
|  | Med/high risk | Foods pre-prepared at an approved food business\* for on-site cooking or reheating. E.g: meat curries, risotto. |
| \*Name of approved food business |
| List your food and drink products: |
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| **Details of Temporary Food Stall** |
| Please tick to confirm the proposed stall or mobile food van has the following facilities |
|  | A roof, three walls, cleanable impervious floor (if on unsealed ground) |
|  | A dedicated dishwashing facility with detergent and sanitiser\*\* |
|  | A hand washing facility with running water, soap, single-use hand towels\*\* |
| \*\*A container minimum volume 40 litres must be provided to catch wastewater after each use and tore for appropriate disposal.  |
|  | Hot display |  | Cooking Appliances |  | Refrigerated (or iced) storage |  | Refrigerated Display |
| Power supply? |  | Self-contained |  | External (please specify) |
| Water supply? |  | Self-contained (minimum capacity 25 litres solely for cleaning purposes) |

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| Attachment Checklist |
| Please ensure that you attach the following information to your application. |
|  | Copy of current Public Liability Insurance Cover – minimum cover $10,000,000 |  | Stall Plan |
|  | Copy of Food Business Registration Certificate – by LGA’s other than City of Cockburn |
| Signed: | Date: |  |  |  |

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| Temporary Food Premises |
|  | Exempted Food Business\*  | NO CHARGE |
|  | \*A community or charitable fund raising activity, selling low risk, shelf stable food, or food which is thoroughly cooked onsite for immediate consumption. |  |

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|  | Commercial OperatorDaily event fee | $23 | Annual event fee (valid for the financial year from 1 July to 30 June the year after. An application must still be submitted for each event.) | $140 |
|  | Each additional day (same event)Additional late fee (for applications received less than 2 weeks prior to the event) | $5$23 |  |

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| Payment Details |

* Await payment advice from Health Services
* Payment must be made at least two (2) business days prior to the event.