

Licence Application

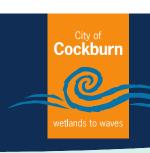
Sell food from a Temporary Premises

FOOD ACT 2008

Applications must be lodged at least 2 WEEKS prior to the event, or they may not be processed.

| 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 | Yes / No | | | | | | | | | |
| *All food businesses must be registered by their local government authority (LGA), unless exempt – for definitions, | | | | | | | | | | |
| see overleaf. If your LGA is <u>not</u> the City of Cockburn, please attach a copy of your Food Business Registration | | | | | | | | | | |
| Certificate. | | | | | | | | | | |
| | | | | | | | | | | |
| Details of Temporary Food Premises | | | | | | | | | | |
| Name of food premises: | | | | | | | | | | |
| Type of food premises | | | | | | | | | | |
| | | | | | | | | | | |
| Event Details Event Location Date | | | | | | | | | | |
| 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: | | | | | | | | | | |
| | | | | | | | | | | |
| Details of Proposed Food Handling | | | | | | | | | | |
| Type of food preparation/handling | | | | | | | | | | |
| Low risk Pre-packaged goods from an approved food business, or <u>approved home food busines</u> | s* 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 | | | | | | | | | | |
| 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. | | | | | | | | | | |
| | | | | | | | | | | |
| or reheating. E.g: meat curries, risotto. | | | | | | | | | | |
| *Name of approved food business | | | | | | | | | | |
| List your food and drink products: | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |

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| Deta | ails of Temporary | Food | l 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) stor | age | | Refrig | gerated D | isplay |
| Pow | ver supply? | | Self-contained | | External (please specify) | | | | | |
| Wat | ter supply? | | Self-contained (minir | num c | apacity 25 litres solely for c | eanin | g purp | oses) | | |
| | | | | | | | | | | |
| Attachment Checklist | | | | | | | | | | |
| Please ensure that you attach the following information to your application. | | | | | | | | | | |
| □ Copy of <u>current</u> 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 | | | | | | | | | | |
| Sigr | ned: | | | | | Date: | [| | | |
| | | | | | | | | | | |
| Tem | porary Food Pre | mises | 3 | | | | | | | |
| | Exempted Foo | d Rus | iness* | | | | | NO | CHARG | iF |
| | Exempted Food Business* *A community or charitable fund raising activity, selling low risk, shelf stable food, | | | | | | | | _ | |
| | | | oughly cooked onsite | | | 1000, | | | | |
| | | | | | | | | | | |
| | Commercial (| Opera | tor | | | | | | | |
| | | Daily event fee | | | Annual eve | Annual event fee | | | s \$145 | |
| Each additional day (same event) | | | | \$5 | financial ye | | | | | |
| | | | (for applications | \$24 | 30 June th application | | | | | |
| | event) | ınan | 2 weeks prior to the | | submitted | | | | | |
| | • | | | | 3.57111100 | | | , | | |

Payment Details

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