

Temporary Food Business Permit Application

APPLICATIONS MUST BE RECEIVED AT LEAST 14 DAYS PRIOR TO THE EVENT

APPLICANT DETAILS

| Organisation name: | | | |
|--|---|-----------------------|--|
| Contact person: | | | |
| Postal address: | | | |
| Suburb: | Postcode: | | |
| Phone: Mobile: | Home: | | |
| Email: | Fax: | | |
| ABN: (Commercial vendors | only) | | |
| TYPE OF TEMPORARY FOO | ID BUSINESS | | |
| Food Stall – Commercial | | | |
| | gistration certificate from your approving Council | | |
| | group/charity organisation | | |
| Fund raising event and | | | |
| | Selling only food that not potentially hazardous or is cooked for immediate consumption | | |
| ☐ Food Vehicle – Commer | cial business | | |
| | gistration certificate from your approving Council nber: | | |
| EVENT DETAILS | | | |
| Event name: | | | |
| | | | |
| | Time/s: | | |
| FOOD PRODUCTS | | | |
| 1. List all foods and drinks | to be provided (or attach a menu): | | |
| | | | |
| | | | |
| 2. Is all food pre-packaged? |) | ☐ Yes ☐ No | |
| FOOD SAFETY TRAINING | | | |
| 3. Have you or your staff co | ompleted any food-hygiene training? | ☐ Yes ☐ No | |
| If yes, what is the name of the | e course and the date completed? | | |
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If you have not completed any training, the Town of Victoria Park offers free online training called **I'm Alert**. Please visit www.victoriapark.imalert.com.au for further information.

STRUCTURE (FOOD STALLS) 4. Please describe materials or include a photo to show protection of food from airborne contaminants: Roof and three sides: Floor covering: _ FOOD PREPARATION, STORAGE & TRANSPORTATION 5. Where is food stored or prepared before the event? Food is purchased on the day of the event and all food preparation is done onsite at the event. Food is stored or pre-prepared at an approved food premises (attach registration certificate) 6. How will potentially hazardous and perishable foods be transported to the event? (tick applicable): Refrigerated food vehicle Mobile coolroom / freezer Heated food vehicle Esky with ice/ice packs Other (describe):__ 7. How will potentially hazardous and perishable foods be stored on-site? (tick applicable): Refrigerator / freezer Bain-marie Cooked on-demand / sold immediately Esky with ice/ice packs Other (describe): Cold foods must be kept below 5°C and hot food must be kept above 60°C at all times. 8. How will all unpackaged food products be stored on site to protect them from contamination? 9. Water supply: _____ 10. Waste-water disposal method: 11. Waste disposal method:_____ 12. Power source: _____ **WASHING FACILITIES & EQUIPMENT** 13. Please list all equipment (e.g. BBQ, table, bain-marie, etc.): ______ Gas bottles must be situated outside marquees and stabilised.

| 14. What type of hand-washing facility will be provided within the temporary food premises? | (tick applicable): |
|---|--------------------|
| Tap operated potable water container with waste-water bucket | , , , |
| Other (describe): | |
| Liquid soap and single-use paper towels must be provided at all times | |
| inguia coup and onigio acc paper torrele macrize provided at all times | |

15. What type of dish-washing facility will be provided within the temporary food premises? (tick applicable): ☐ Tap operated water storage container, wash bucket and waste-water bucket Other (describe): ____

FOOD STALLS ONLY

| PRC | POSED FOOD STALL LAYOUT | |
|-----|--|-----|
| 16. | Please show location of all equipment, | har |
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| 16. Please show location of all equipment, hand-wash | facility, dish wash facility etc. |
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| PREVIOUS EVENTS | |
| PREVIOUS EVENTS | |
| Provide details of at least two previous events you have Location/Event | Local Government |
| | |
| | |
| ATTACHMENTS | |
| Food Act registration certificate (if applicable) | |
| Public Liability Insurance (not less than \$10 million) - | - for events on Town-owned land only |
| | |
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| | |
| APPLICANT SIGNATURE | |
| I agree to abide with the requirements of the Food Act. | 2008 and its subsidiary legislation. |
| | |
| Signature: | Date: |
| | |

FEE INFORMATION

| 1 | Туре | Fee |
|----|--|-----------|
| Со | mmercial operators: | 1 |
| | Single application | \$80.00 |
| | Annual application ¹ (Pro-rata fee) | \$281.00 |
| | Food Act registration certificate is from the Town of Victoria Park ² | No charge |
| | Trading at a community/charity event and have a donation agreement with the organiser ³ | No charge |
| Fu | nd-raising organisations: | |
| | Charity, community group, sporting club, school | No Charge |

- 1. Permit holders can trade at any approved event in the Town of Victoria Park without having to pay further fees. Permit holders are required to notify the Town for each event they trade at. Failure to do so may result in your permit being revoked.
- 2. Food businesses that are registered within the Town of Victoria Park are exempt from the application fee.
- 3. Only applies to commercial operators who submit a copy of an agreement of donation to the fundraising organisation who is holding the event.

PAYMENT INFORMATION

Cheques made payable to "Town of Victoria Park". Payment can be made via the following options:

| In person: | In person: | |
|-----------------------|--|--|
| Administration Centre | | |
| Town of Victoria Park | | |
| 99 Shepperton Rd | | |
| Victoria Park WA 6100 | | |
| | Administration Centre Town of Victoria Park 99 Shepperton Rd | |

| OFF | | |
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| | | |

NOTE: If annual permit application, please check with Environmental Health Services for pro-rata amount.

Receipt Type 190: \$80.00 Receipt Type 199: Pro-rata of \$281