



TEMPORARY FOOD PREMISES Notification Form

APPLICATION / REGISTRATION INFORMATION

OVERVIEW:

Required for food sold/served at occasional events held on Council land.

PROCEDURE:

This form is to be submitted to Council a minimum of 14 days prior to the event.

SECTION 1: BUSINESS DETAILS

Proprietor:	
Business Name:	
Trading Address:	
Postal Address:	
Contact Person:	
Phone:	
Email address:	
Food Business Notification No.	

SECTION 2: EVENT DETAILS

Event Name:		
Event Location:		
Event Dates:	From:	To:
Number of people handling food:		
Where are foods prepared? e.g. onsite/at home		
Please provide a description of the food to be sold:		

SECTION 3: FOOD SAFETY CONTROLS

Potentially Hazardous Food (PHF) – is food that has to be kept at a certain temperatures to minimise the growth of any pathogenic microorganisms that might be present in the food or to prevent the formation of toxins in the food. These include:

- Raw and cooked meat, poultry or game
- Smallgoods
- Dairy products
- Seafood (e.g. fish, sushi, oysters, prawns)
- Processed fruits and vegetables (e.g. prepared salads and cut fruit)
- Cooked rice and pasta
- Moist foods containing eggs, beans, nuts (e.g. quiche); and
- Any dishes/foods that contain the above example foods (e.g. sandwiches, pizzas etc.)



SECTION 4: DECLARATION

- I will ensure food sold during the permit period is safe and suitable and the Temporary Food Premises is operated in accordance with the Food Act 2001 and Food Safety Standards.
- I have read and understand the Fact Sheet – Food Safety Tips for Outdoor Events.
- An inspection by an Environmental Health Officer may be undertaken on the day to ensure compliance. Officers have the power to prevent the ongoing sale of food where a risk and/or breaches are found.

Name:

Signed:

Date:

SECTION 5: OFFICE USE ONLY

Notes:

Received by the EHO – Date:

Temp Food Premises Permit:

Signed:

Date:

Approved / Not Approved