



NOTIFICATION OF FOOD BUSINESS FOR TEMPORARY EVENTS

Food Act 2003

Office Use Only					
Temporary Food Premises No. (TFP)	Fee Type	Fee	Receipt No	GST	Date
202_/_	91521	As per current Fees & Charges		Yes	

THIS NOTIFICATION WILL PERMIT YOU TO TRADE AT TEMPORARY EVENTS ONLY AND IS VALID UNTIL 1 JULY 2023

Notification of any temporary food stall must be lodged with Council a minimum of fourteen (14) days prior to the event.

BUSINESS PROPRIETOR DETAILS

Name: _____

Address: _____ Suburb/Town: _____

Post Code: _____ State: _____ Contact Phone No: _____ Reference: _____

Email Address: _____

BUSINESS DETAILS

Proprietor/Company Name: _____

Trading Name of Business: _____

ABN (if applicable): _____

STALL DETAILS

Type of Setup e.g. tent/marquee/caravan/vehicle: _____

Stall Name (if applicable): _____

CHARITY/NON-PROFIT ORGANISATION *(Please Select)*

No.

Yes, please provide evidence of charitable status with your application.

FOOD SAFETY SUPERVISOR (FSS)

Certain hospitality and retail food businesses in NSW are required to have at least one trained and appointed FSS. Business must also keep a copy of their certificate/s on the premises at all times to show inspectors.

Name of nominated FSS: _____

Certificate Identification Number: _____

To find out more refer to www.foodauthority.nsw.gov.au

TRANSPORTATION DETAILS

Please select how food will be transported to the site: Car Van Refrigerated Van

Other _____

FOOD DETAILS

Please select the type of food to be sold.

High risk ‘potentially hazardous’ (as defined by NSW Food Authority) and as such will require temperature control for safety.

This includes:

- Raw or cooked meats
- Small goods i.e. sausage or bacon
- Dairy products
- Seafood (excluding live seafood)
- Processed fruit and vegetables
- Cooked pasta and rice
- Food containing eggs, beans, nuts or other protein rich foods
- Food containing any of the above, such as sandwiches, rolls and pizza

Low risk ‘non-potentially hazardous’ (as defined by NSW Food Authority). This type of food generally does not require temperature control for safety:

This includes:

- | | |
|--|--|
| <input type="checkbox"/> Dry goods | <input type="checkbox"/> Pickles |
| <input type="checkbox"/> Salad dressings | <input type="checkbox"/> Bottled marinades |
| <input type="checkbox"/> Pasta sauces | <input type="checkbox"/> Nuts in the shell |
| <input type="checkbox"/> Salted dried meats | <input type="checkbox"/> Honey and Jam |
| <input type="checkbox"/> Fruit cake and plain cakes | <input type="checkbox"/> Biscuits and crackers |
| <input type="checkbox"/> Hard cheeses | <input type="checkbox"/> Fruit juices |
| <input type="checkbox"/> Unopened can foods | <input type="checkbox"/> Bottled salsas |
| <input type="checkbox"/> Raw whole fruit and veg | <input type="checkbox"/> Dried fruit |
| <input type="checkbox"/> Fermented dried meats | <input type="checkbox"/> Peanut butter |
| <input type="checkbox"/> Plain bread and bread rolls | <input type="checkbox"/> Yoghurts |
| <input type="checkbox"/> Sauces (ketchup style/asian and soy) | <input type="checkbox"/> Confectionery |
| <input type="checkbox"/> Commercial milk products to make hot drink and pre-packaged ice-cream | |

Other (please list)

DETAILS OF FOOD PREPARATION

The location(s) of any off-site food preparation areas, including partial preparation such as chopping and cutting of ingredients, must be listed below. Each preparation area must meet food hygiene requirements. If you prepare food at home, a copy of any Council approval must be submitted with this application. If you are preparing ‘potentially hazardous food’ then you must also have a recent inspection by a Council Officer.

EQUIPMENT DETAILS

Detail how temperature control of 'potentially hazardous foods' will be managed:

Details of site set up including information on walls, floors and ceiling:

Details of hand washing facilities:

OTHER DOCUMENTATION

Please tick applicable box/s below to confirm that you have provided copies of the documents requested. Please lodge copies with the completed application form.

- Food Safety Supervisor Certificate (not required for NFP organisations or low risk food items).
- Suggested menu or list of food being sold.
- Copy of development consent or complying development certificate (if required).
- Food premises inspection report of commercial kitchen or other approved facility for off-site food preparation and storage from a Local Government or the NSW Food Authority if required.

DECLARATION AND CONSENT

Personal information in this form may be protected by the *Government Information (Public Access) 2009* (NSW). By giving this information, I consent to the information being recorded on a database and stored. I also consent to this information being disclosed to other relevant Australian agencies involved in enforcement of food safety and labelling standards and health for relevant monitoring, compliance and/or investigations purposes. My consent includes interstate agencies as applicable. If any information supplied by me may be considered to be untrue or misleading in any respect, I understand that the NSW Food Authority may take such action as it believes necessary including the disclosure of the information to any person or body the Authority considers has a legitimate interest in receiving it, and I consent to such disclosure.

I have read, understood and will fully comply with the health conditions.
I declare that the information provided on this form is accurate, complete and correct.

Name: _____

Signature: _____

Date: _____