## viewed: April 2024

## **Application Temporary Food Premises Permit ENH-016**



Food Act 2008 / Food Regulations 2009

- Application must be lodged at least 2 weeks before an event or it may not be processed.
- Community, charity or fundraising groups selling low risk, shelf stable or potentially hazardous food cooked onsite for immediate consumption (e.g. sausage sizzle) are exempt from fees.

APPLICANT DETAIL C		
APPLICANT DETAILS		
Applicant name		
Organisation / food business		
Postal address		
Phone		
Email		
Will you sell food?		□ Yes □ No
'Sale' includes fundraising activities and re	quests for donation.	
Are you a not-for-profit, charity or community group?		□ Yes □ No
Are you a registered food business? Attach copy of Food Business Registration.		□ Yes □ No
In signing below, the applicant agrees to the standard of operations of a temporary food stall (on the reverse) and additional conditions below. This permit may be revoked at any time by the Shire of Esperance Environmental Health Officers should any conditions be breached. If the Permit is revoked, operations must cease immediately.		
APPLICANT SIGNATURE		
TRADING LOCATION DETAILS		
TRADING DATE/S & TIME/S		
FOOD PREMISES LAYOUT DETAILS		
☐ Marquee ☐ Food vehicle re	ego:   Other:	
PROPOSED MENU (Describe below or attach menu)		
Food is prepared ☐ On si	ite □ Commercial premises □ Resider	ntial premises
Food is stored ☐ On si	te □ Commercial premises □ Resider	ntial premises
ADDITIONAL CONDITIONS (C	Completed by Authorised Officer)	
OPFFICE USE ONLY		
Risk Category ☐ High ☐ Medium ☐ Low ☐ Inspection required		
The temporary food premises above is approved in accordance with <i>Food Regulations 2009</i> . This approval has been issued on behalf of the Shire of Esperance Environmental Health Services department and must be displayed within the approved premises at all times.		
AUTHORISED OFFICER SIGNATURE		Date

## MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL Real Property of the Parket of Enclosed stall (Roof & three sides) Please Note: Roofing may not be required where: · Adequate roofing is provided when located within an existing structure: OR All food product is prepackaged (no taste testing) Ensure a minimum distance of Cooking equipment located to protect food from 10 metres separates food contamination & ensure public safety operations and any areas that are accessed by animals Food Handler Display of current Certificate of Food Licence for Temporary Food Stall (if applicable) Dry Chemical Fire Extinguisher Food display, Food protection, Taste Testing Temperature Control for potentially hazardous and perishable foods Refuse Bin with lid and liner supplied Floor Covering - easy to clean, impervious material. Please Note: Must be provided if located on All food prepared inside stall. Hand Washing Utensil Washing No food stored directly on unsealed ground. Facility Facility ground. Overall clean condition. MINIMUM HAND WASHING FACILITIES MINIMUM UTENSIL WASHING FACILITIES FOOD HANDLERS Utensils and Money and 20 litre water container with tap labelled 'Hand 20 litre water container food handled gloves used to with tap labelled 'Utensil handle food separately Washing Only Washing Only Hot water and/or sanitise Liquid scap and paper available for emergency cleaning towels supplied for staff use Clean person, Hands must be attire and habits washed whenever hands are likely to contaminate food No cuts, illness, Container to catch waste Container to catch waste No smoking within temporary food stall sores on food handlers water labelled 'Waste water labelled 'Waste Water Water Only'. Disposed to Only'. Disposed to sewer Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils FOOD DISPLAY, PROTECTION TEMPERATURE CONTROL OF POTENTIALLY CONDIMENTS & SINGLE-USE UTENSILS & TASTE TESTING HAZARDOUS GOOF Cold Food - ensure 5°C or below STATE STATE AND Provide appropriate sneeze barrier Single serve utensils protected from contamination Stored handle up. Hot Food - ensure 60°C or above Sauces, condiments in squeeze type dispensers or sealed packs Thermometer Signage must be provided to all taste testing SAUCE stating 'No double dipping, single serve only' •