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LOCAL GOVERNMENT ACT 1960
FOOD ACT 2008
Laws Relating to Temporary Food stalls

APPLICATION FOR Traders Temporary Food Stall LICENCE

Local Government Act Local Law 2002 Part 4 –

Trading (Stallholders and Traders) APPLICATION FOR STALL HOLDERS

You will need to provide a copy of your current Public Liability Insurance.

| | | |
|--|--|--|
| Full Name of Applicant: | | |
| Position | Signature | |
| Home Address of Applicant: | | |
| Email: | Ph | |
| Mail Address of Applicant | | |
| | | |
| Type of goods or services proposed to be sold: | | |
| | | |
| | | |
| Size / Description of the Stall: | | |
| <i>Plan of stall (Hand Drawn may be adequate) is to accompany application</i> | | |
| Water supply and equipment for hand washing | | |
| | | |
| Water supply and system for cleaning equipment: | | |
| Waste collection methods: bin bags | Precautions for avoiding contamination of food | |
| Food storage facilities Cold: Ice Esky or Fridge | Food storage facilities hot: Bain Marie or Cook Serve | |

Proposed Location of the Stall

| Proposed Period of Operation: | | Start | | Finish |
|--------------------------------------|--------------|--------------|--|---------------|
| | Date: | | | |
| | | | | |
| | Time: | | | |
| | | | | |

Note – you must receive basic advice from Council's EHO on essential conduct FEES: ANNUAL: \$400 Daily \$35 Note there may be other fees such as Bonds and hire if on Council Property. **NOTE: VOLUNTARY ORGANISATIONS ARE EXEMPT FROM FEES.**

Name of Organisation:

OFFICE USE ONLY:

FEE PAID: _____ **DATE PAID:** _____ **RECEIPT NO:** ____ Up
dated June 2011

Council Policy and requirements for Temporary Food Stalls

You will need to supply a copy of your Current Public liability Insurance and a certificate of Inspection/license from some approval authority such as a Council. Alternatively, Council can inspect before you start operations but defects might mean no approval.

The requirements contained in this guideline apply to all Temporary Food Stalls used for the preparation of foods and sale of food offered for sale at markets, fetes and other like events by not for profit groups. You Council Environmental Health Officer (EHO) is happy to provide practical advice to ensure your event benefits both your organisation and the consumer.

Ph **0891686007** or fax on 0891686235 <http://www.halls creek.wa.gov.au/>

AIM>>

To provide a minimum standard of operational and structural requirements for Temporary Food Stalls used in the preparation or handling of food for the purpose of sale to the public at markets, fetes and other like events to ensure the production and sale of **safe** food.

A copy of the Food Safety Standards can be found at www.foodstandards.gov.au.

Standards.

When running a Temporary Food Stall, you must meet certain requirements:

1. Apply for and be granted a Permit from Council
2. Have basic skills and knowledge relating to the nature of the food you are selling.
3. Meet operational requirements imposed by Council

FEES>>

Fees are applicable for your License but charitable organizations will be exempt

It will be a condition of your license that you receive basic instructions on Food Hygiene, storage and serving UNLESS you satisfy us you already understand this.

There may also be specific conditions placed on your license regarding important conduct issues.

Some basic issues you need to understand and address.

Raw foods (such as meat) must be stored and handled separately from cooked foods

Products like raw meat and milk will need to be kept below 5 deg C

Hot foods already cooked, needs to be kept at above 60 deg C if not being immediately given to the customer for consumption.

You will need a thermometer with your kit.

Water Supply and Waste Water

The stall must have an adequate supply of potable water for washing hands, some food items and utensils. A 20 (or more) litre containers with a tap is the sort of option

you might consider. This is placed above a suitable capacity receptacle such as a bucket or bowl.

Soap and towels will also be required – liquid soap may be the best option and paper towels are preferred because they avoid multiple use.

Waste water can be discharged into a bucket and disposal of this waste will need to be discussed with the EHO.

Minimise hand contact and contamination of food.

Minimising this requires a little thought.

Adequate utensils, separate containers for raw and cook foods, possibly cheap hand gloves or liquid (alcohol based) hand sanitizers, separate persons to handle money, separate people handling raw and cooked foods.

Council usually has a supply of disposable gloves at about \$1 per 100 (1c each) and this is one of the best solutions for food handlers.

Rubbish/Waste Disposal

The stall must have appropriate rubbish bins or bags to accommodate all types and volumes of waste generated from your activities, including some for the public.

Floors/Walls/Ceilings

Most temporary food stalls will not have normal floors walls or ceilings (such as a tent). If you require this type of fit-outs chances are you are going to require to comply with normal food vending vehicle or premise and this is a more substantive process.

If you are in a tent type structure, consider some sort of temporary floor cover to reduce dust or mud if it is wet. Any dropped foods in this environment need to be discarded and dropped utensils need to be cleaned before further use. The walls and roof of a tent would of course have to be clean.

Sinks Facilities

If washing up of utensils, equipment and crockery is to be undertaken in the stall, the stall must have a suitable wash up area with an adequate supply of water and cleaning materials as well as some suitable method of waste disposal. This is a difficult area of operation and you really need to think seriously about disposable items for such activities.

Assessment of suitability of Premises

You are likely to be subject to routine inspection(s) during the event to assess compliance and offer advice in areas of food handling and food safety.

Council's EHO will be happy to inspect before the event or answer questions you might have.

Animals

Animals are to be effectively excluded from food storage, preparation and packing areas.

Transport and storage of Food

All food shall be transported to prevent contamination and maintain adequate correct temperatures.

Conduct of food handlers

1. No smoking or spitting,
2. Wash your hands before commencing work each time, after using the toilet or carrying out any task that might contaminate your hands.
3. Clothing must be clean and we strongly recommend wearing head covers

Remember you want your clients to get value for money, not food poisoning!

Food poisoning is not only unpleasant, it can actually Kill!

Simple easily followed rules and practices will avoid these problems and your clients will look forward to your service in the future.

Revised June 2019