



SHIRE OF GOOMALLING

Office Address: 32 Quinlan Street, Goomalling
Postal Address: PO Box 118, Goomalling WA 6460
Telephone: (08) 9629 1101 Email: goshire@goomalling.wa.gov.au

TEMPORARY FOOD STALL APPLICATION FORM

Food Act 2008

This Form is to be used for temporary food stall applications for events in the Shire and as required by the *Food Act 2008* WA. A temporary food premises is a structure set up for a specific or occasional event, or an ongoing calendar event. The food stalls are not required to meet the same requirements as a permanent food premises, however they are required to meet some basic food safety requirements.

Please complete the following information to assist the Shire's Environmental Health Officer in assessing your food activities with the Food Safety Standards and return it to the Shire of Goomalling. Once assessed the Shire will inform you of the outcome and may conduct an inspection during the event.

Please tick one of the following:

- A charity or community based group or organisation (no fee).
- A Registered Food Business (\$10 fee)

Applicant Details

Event Name:

Van/Stall/Organisation Name:

Address:

Postal Address: *(if different from above)*

Contact person:

Business Phone:

Mobile:

Fax:

Email:

ABN/ACN: *(if applicable)*

Proposed date(s) of the stall:

Food Stall Structure (Please indicate the stall structure)

Marquee (enclosed on 3 sides)

Trestle table*

Food Van

Other**

*Trestle table structures are to be used when no food preparation is occurring, and food is sufficiently protected from contamination.

**Please provide details:

Temperature control methods

Food displayed (if applicable). Hot food is to be kept above 60°C and Cold foods to be kept below 5°C.

Hot foods (i.e. Bain Marie, Oven):

Cold foods (i.e. Fridge, esky with ice bricks):

Description of type of food on offer:

Food Preparation at premises other than at the proposed stall/Van

Food prepared in premises outside of the Shire of Goomalling require a copy of the Food Business Registration Certificate.

Is food cooked and cooled before being transported to the stall? YES NO

Is food transported to the stall in a refrigerator or cooler? YES NO

Is food preparation occurring on-site? YES NO

Address of registered premises: _____

Local Government approval issued by: _____

Food Van Approvals

All food vans are required to be approved by the Local Government in which the van is normally garaged.

Address where the van is garaged: _____

Where is your potable water supplied from? _____

Where is your power / gas supplied from? _____

Where do you intend to dispose of waste water? _____

Food Safety

Does your organisation have a current food safety program YES NO

If yes, please provide a copy (*this is not mandatory*):

What measures will be taken to ensure adequate temperature control:

What measures will be taken to prevent food contamination? (i.e. transport, preparation, covered display)

Allergen and Labelling - are you aware of all of your ingredients and can advise the public if requested, or have listed on your labels as required? YES NO

Stall layout

Please submit a simple diagram detailing the following items where required -

- Hand washing facilities - this can be a large water container with a tap at its base, or HWB (pls include soap & paper towelling)
- Food Preparation area
- Cooking equipment
- Food Storage areas
- Servery equipment

Signature of Applicant: _____ Date: _____

Print Name: _____

Lodging your Application and pay \$10 fee:

In Person: Shire of Goomalling, 32 Quinlan Street, Goomalling WA 6460

By Mail: PO Box 118, Goomalling WA 6460

By email: goshire@goomalling.wa.gov.au

For further information, please telephone the Shire of Goomalling (08) 9629 1101

THIS SECTION IS FOR YOUR INFORMATION
TEMPORARY FOOD STALL APPLICATION FORM



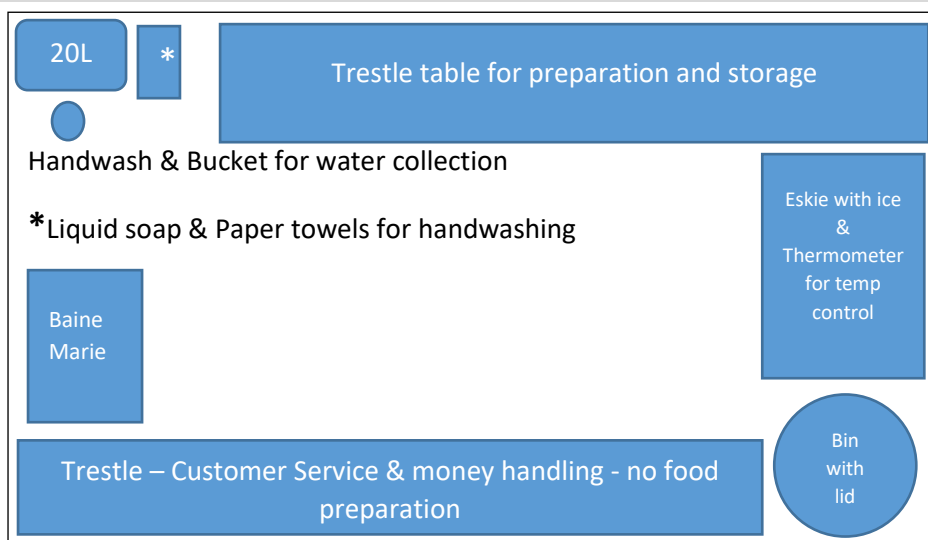
Food Act 2008

Food Stall Safety Checklist and Example Food Stall Layout

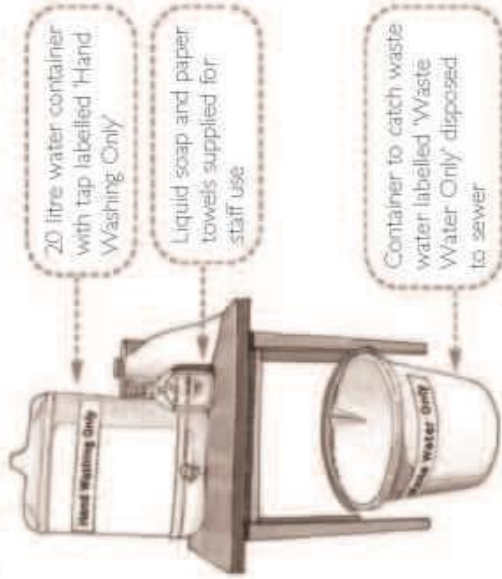
1. Event Day Checklist for Stall Holders

1.0 Approvals	X
<ul style="list-style-type: none"> ▪ Approval Certificate from Shire of Goomalling to Operate a Food Stall obtained & available? <input type="checkbox"/> ▪ Food obtained from Registered Food Businesses only? <input type="checkbox"/> ▪ Food Stall set up complies with the minimum standards and stall layout example? <input type="checkbox"/> 	
1.1 Food Storage	X
<ul style="list-style-type: none"> ▪ Food (and rice cookers) to be stored at least 150 mm above the floor or in suitable impervious containers and, where possible, kept out of direct sunlight. <input type="checkbox"/> ▪ Potentially hazardous foods like poultry, meat, dairy products, seafood and egg-based products must be stored under temperature control. If intended to be stored frozen, the food must remain frozen during storage. Make sure your esky is large enough to contain all food required, and enough ice to last 24 hours. <input type="checkbox"/> ▪ Make cleaning products & chemicals clearly identifiable and separated from food. <input type="checkbox"/> 	
1.2 Cross Contamination	X
<ul style="list-style-type: none"> ▪ Have separate utensils for cooked and raw meats, poultry and seafood <input type="checkbox"/> ▪ Wash used utensils every 2-hours, throughout the day or when contaminated <input type="checkbox"/> ▪ Cover all food <input type="checkbox"/> ▪ Keeping dry foods separate from wet products (food, oils, cleaning equipment) <input type="checkbox"/> ▪ Keeping cooked meat and salads separate from raw meat, raw poultry and raw seafood <input type="checkbox"/> ▪ 20L potable water - for washing your hands after handling raw meats, raw poultry, raw seafood and raw vegetables. For washing utensils and cleaning surfaces <input type="checkbox"/> ▪ Not re-using raw meat trays for serving <input type="checkbox"/> 	
1.3 Food Display	X
<ul style="list-style-type: none"> ▪ Potentially hazardous cold food to be stored at 5°C or below, or hot food at 60°C or above (Thermometer on-site) <input type="checkbox"/> ▪ Physical barriers to be provided between all foods and customers (sneeze guards, containers, display units etc.). <input type="checkbox"/> 	

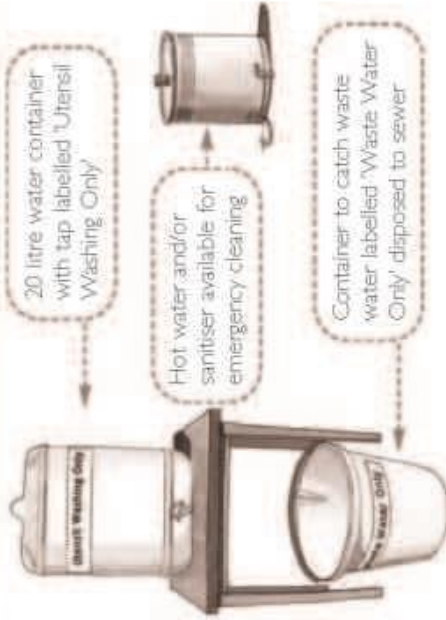
2. Example of Food Stall Layout



Minimum hand washing facilities



Minimum utensil washing facilities



Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

Food handlers



Food display, food protection, taste testing



Sauces, condiments and single serve utensils



Temperature control of potentially hazardous food

