



Food Act 2003
APPLICATION FOR TEMPORARY FOOD PERMIT

SECTION 1.

APPLICANT DETAILS

Full name of Responsible Person:

Full Residential Address:

Postcode:

Telephone Number:

Mobile Number:

Email:

SECTION 2.

BUSINESS DETAILS (if applicable)

Name of business:

Full Business Address:

Postcode:

SECTION 3.

DETAILS OF OPERATION

Location of Operation:

Name of Event (if applicable):

Date:

Time:

To:

Description of premises (i.e. tent, food van)

Vehicle Registration No. (if applicable)

Description of food types proposed for sale:

SECTION 4.

FOOD SAFETY DETAILS (permit will not be granted if these sections are left blank)

Food preparation (Describe how foods are to be prepared i.e. cooked, heated. Mixed, cut, etc. on-site at the event):

Hand Washing -



Will foods be prepared and/or stored prior to the event? **Yes/No** If yes, where?

If yes – is the premises a registered kitchen with the King Island Council?

How will temperatures of foods be monitored during this time?

Temperature Control _ explain how potentially hazardous foods will be kept either cold (below 5°C) during storage and sale at the event:

Hand Washing - Does your temporary premise have separate hand washing facilities with warm running potable water from a single spout, together with pump soap & paper towel? **Yes/No**
(Note, waste water must be collected and disposed of correctly, water must not be recycled/reused). If No, provide details of alternative facility:

Skills/Knowledge - Do staff working in the food business have any food handler training or Previous skills & knowledge of food safety? Please describe:

SECTION 5.

STRUCTURE N/A for vans)

Does your temporary booth, tent etc have the following? (please tick)

<input type="checkbox"/>	Water resistant roof	<input type="checkbox"/>	3 walls which cover the entire food preparation & display area
<input type="checkbox"/>	Easy to clean flooring area	<input type="checkbox"/>	Restricted public access
<input type="checkbox"/>	Separate Dish Washing Facilities	<input type="checkbox"/>	Sneeze guard or similar to protect food from the public
<input type="checkbox"/>	Protection from insects, pests etc	<input type="checkbox"/>	Smooth, easy clean and nonabsorbent work surfaces
<input type="checkbox"/>	Ample supply of gloves & clean tongs	<input type="checkbox"/>	A sanitizing/cleaning methods for all work surfaces
<input type="checkbox"/>	Sufficient rubbish receptacles	<input type="checkbox"/>	A method for disposing of waste

If you cannot comply with any of the above, please provide alternative details



