**TEMPORARY FOOD PREMISES NOTIFICATION FORM**

To be lodged with Event Permit and/or stall holder permit where food is to be sold, for more information please contact Council 85848000

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| **SECTION 1 – APPLICANT DETAILS** |
| Name of Business: | ABN *(If applicable)* |
| Trading as: |
| Postal Address: |
| Contact Person |
| Phone Number: |
| Event Name: |
| Location of Event: |
| Date and time you will operate? |

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| **SECTION 2 – ABOUT THE FOOD & YOUR BUSINESS**Information on the Food Act 2001 and the Food Safety Standards is available on the website – [www.anzfa.gov.au](http://www.anzfa.gov.au) and [www.foodstandards.gov.au](http://www.foodstandards.gov.au) or contact the Council 85848000 |
| Please specify the full range of food stuffs offered (or supply menu) |
| Will any food be cooked, cooled (refrigerated) and then reheated? If so, please explain |
| Has the food business notified with this Council (Food Act 2001) Yes NoIf NO, has the food business notified with another Council Yes NoIf YES, which Council \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Please provide the Food Business Notification Number if you have one \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_If you have not registered with a Council, a form must be submitted to the relevant Council EHO before authorization will be given for this Temporary Food Premises permit. |

[https://www.sahealth.sa.gov.au/wps/wcm/connect/public+content/sa+health+internet/resources/food+business+notification+form](https://www.sahealth.sa.gov.au/wps/wcm/connect/public%2Bcontent/sa%2Bhealth%2Binternet/resources/food%2Bbusiness%2Bnotification%2Bform)

**FUNDAMENTAL FOOD SAFETY** **INFORMATION**

**Handwashing Facilities**

Adequate handwashing facilities must be available for use. A t the food stall there **must** be

* A supply of running potable water
	+ Eg plastic water containers with twist-turn tags (preferred)
* Wastewater collection bucket
	+ Used to collect handwashing waste water. Ensure this wastewater is suitably disposed of.
* Liquid soap, paper towel & waste bin/container for used paper towels

**Protection of Food from Contamination – Avoiding Cross-Contamination!**

* Ensure food that is not pre-packaged is stored and sealed in food grade containers, and covered, at all times.
* Ensure there is adequate separation of raw meat and ready to eat (RTE) food, such as storing raw meat below and away from RTE food such as pre-prepared salads, cooked meat, cooked rice and cooked pasta
* Ensure that when raw meat and RTE food is processed, separate chopping boards and utensils are used. If the same equipment and utensils are used for the processing of these foods, these items must be washed with hot water and detergent and sanitised with a food grader sanitiser immedately before using them for RTE food

**Temperature Control**

* All potentially hazardous food must be stored and displayed at 5°C or below for cold food, or 60°C or above for hot food. If portable refrigeration is unavailable, such as a refrigerated cabinet, ensure esky’s with ice blocks are used to store cold food. When using bain maries or pie warmers, they must be capable of keeping food hot at 60°C or above

**Thermometer**

* If temperature control is necessary, a thermometer, accurate to +/- 1°C must be in good working order and available for use at all times. Ensure temperature checks of PHF are regularly conducted.

**Food on display**

* All unpackaged food that is displayed for sale must be covered and protected from contamination at all times.

**Cooling & Reheating**

* When cooling cooked food, ensure cooked food is cooled in small shallow containers instead of one large pot.
* When reheating food that has been cooked and cooled, ensure this food is rapidly reheated to at least 75°C, preferably in the microwave or the stove. Regular stirring will aid both the cooling and reheating processes

**DECLARATION**

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| *I acknowledge that I have read and understand the permit conditions and agree to abide by and be bound by the attached conditions.* |
| **Name** |  | **Date** |
| **Organisation and Position** |  |
| **Signature** |  |

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| **APPLICATION / REGISTRATION INFORMATION** |
| **Please submit your completed form to:** *District Council of Loxton Waikerie**PO Box 409**35 Bookpurnong Terrace, Loxton SA 5333**Email:* *council@lwdc.sa.gov.au* | **For enquiries, please contact:***Name: Sue Schultz**Position: Community Development Officer**Phone: 08 8584 8000**Email:* *council@lwdc.sa.gov.au* |