



Application for an Individual Temporary Food Permit Form

Food Act 2003

Applicant Details

Full Name of Responsible Person:

Full Residential Address:

Phone Number:

Mobile:

Email:

It is a requirement of the *Food Act 2003* that the person responsible for a Temporary Food Premise can demonstrate a satisfactory level of knowledge and skills of food safety. Please provide details of such experience and qualifications:

Business Details (if applicable)

Food Business Name:

Full Business Address:

Details of Operations

Location of Operation:

Name of Event (if applicable):

Date:

Event Time - From:

To:

Description of Premises (ie. tent, food van, etc):

Vehicle Registration No. (if applicable):

Description of food types proposed for sale:

Food Safety Details (Permit will not be granted if these sections are left blank)

Food Preparation - Describe how foods are to prepared (ie. cooked, heated, mixed, cut, etc) on-site at the event:

Will foods be prepared and/or stored prior to the event? YES / NO (please circle)

If yes, please advise address:

If yes, is this premise a registered kitchen with Devonport City Council? YES / NO (please circle)

How will temperatures of foods be monitored during this time?



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Temperature Control - Explain how potentially hazardous foods will be kept either cold (below 5 degrees C) or hot (above 60 degrees C) **during transportation to the event:**

Explain how potentially hazardous foods will be kept either cold (below 5 degrees C) or hot (above 60 degrees 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 (please circle)

Note: Waste water must be collected and disposed of correctly, water must not be recycled/reused.

If no, please advise details of alternate facility:

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

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 prep & 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 & non-absorbent work surfaces |
| <input type="checkbox"/> Ample supply of gloves & clean tongs | <input type="checkbox"/> A sanitising/cleaning method for all work surfaces |
| <input type="checkbox"/> Sufficient rubbish receptacles | <input type="checkbox"/> A method of disposing of waste-water |

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

Site Plan - Please draw an approximate sketch of your food premises, showing the location of equipment, fixtures and fittings in a bird's eye view (looking down on the premises). Please specify the items listed and indicate the corresponding numbers, as well as any other features you feel appropriate.

- | | |
|-------------------------------|-------------------------------|
| 1. Refrigeration/Cold Storage | 2. Equipment Washing Facility |
| 3. Hand Washing Area | 4. Counter/Payment Area |
| 5. Food Preparation Area | 6. Display Area |
| 7. Wastewater Display | 8. Other: _____ |
| 9. Other: _____ | 9. Other: _____ |

