

Application for Food Stallholder Permit

The application will be assessed in accordance with the City's local Laws and Food Act 2008. Please allow a **minimum of 14 days** for the application to be assessed once all required paperwork has been received.

Applicant Details						
Applicant Name:						
Business Name:						
ABN:						
Not For Profit or Charitable Organisation?						
Postal Address for Application:	Suburb: Postcode:					
Contact Number:						
Email Address:						
Application Type (please select all that apply)					
This permit will al	☐ Temporary Food Stall – Annual Event Permit \$50 annually This permit will allow you to trade at any approved Outdoor Event with permission from the event organiser.					
	☐ Temporary Food Stall – Annual Market Permit \$50 annually This permit will allow you to trade at any approved market with permission from the market organiser.					
☐ Temporary Food Stall – One-Off Permit \$50 application fee + trading fees per day This permit will allow you to trade at one –off locations						
Name of Event						
Location:						
Event Date/s:						
Operating Time	e: From:	Until:				
When applying for both an Annual Event Permit and an Annual Market Permit fees will be \$100 annually. Fees are applicable to all Stallholders, except those in charitable / not for profit organisations. All fees must be paid prior to the issue of a permit.						
An additional Expedited Permit Service Fee of \$50 will apply for applications requiring approval within 5 business days.						



Structure of Food Stall/Vehicle							
	Temporary Food Stall		☐ Food Vehicle				
	Three sides enclosed	OR	Vehicle Registration No.				
	Floor covering, please specify		Floor covering, please specify				
How	will potentially hazardous and perish	able f	oods be stored on site? Select all that apply.				
	☐ Refrigerator / freezer		On ice in eskies				
	Cooked & sold immediately on demand		Bain-marie				
	Other, please specify:						
I	TE: Cold foods must be kept below 5°C an sport and display / storage.	nd hot	foods must be kept above 60°C at all times during				
	ise detail how other food will be stored	l on s	ite e.g. bread. uncooked rice etc.				
Ном	will notentially hazardous and perish:	ahla f	oods be transported to site? Select all that apply				
	Refrigerated food vehicle		Mobile cool room / freezer				
	Other, please specify:						
Han	d Wash Facilities:	oap	☐ Disposable paper towel				
Furt	her details:						
Utensil / Equipment Washing Facility Facilities:							
Please provide details:							
Potable (drinkable) Water Supply: Self-contained External Source							
If external source, please specify:							
i							



Structure of Food Stall (cont.)				
Wastewater Disposal: If external source, please specif	☐ Self-conta	nined 🔲	External Source	
Rubbish Disposal: S If external source, please specif	Self-contained iy:	☐ Externa	al Source	
Power Supply: SType e.g. LPG, Generator, Main	Self-contained ns etc.	☐ Externa	al Source	
Details of Food and Drinks to	be Sold / Provided			
What food and drinks are to be provided (please list all)	Please details the main ingredients		Where will the ingredients each food be prepared? (butcher, bakery, home etc.)	
le any pro-packaged food to b	e sold? □ Yes	□ No		
Is any pre-packaged food to be All packaged food sold in Austra Food Standards Code. Food that	alia must be labelled in a	accordance w		ed.



PLEASE NOTE: It is an offence under the Food Act 2008 to sell food that is not prepared from an approved / registered food business. Marinating meat, cutting of vegetables, precooking curries etc. from a residential kitchen is not permitted. Offenders may be fined or prosecuted.

Only the following types of food may be prepared for sale in a **REGISTERED** residential kitchen (home occupation). Cakes (no cream), jams, biscuits, pickled onions, chocolate, muffins, chutneys, relishes and sauces that are heat treated and vinegars with a pH of less than 4.5. To become a registered residential kitchen under the Food Act 2008 please contact your Local Government Authority.

Food Storage & Structure of Temporary Food Stall

Please sketch, draw or attach photos of the layout of your food stall or food vehicle. Be sure to include the location of the following (if applicable):							
☐ Hand washing facility	□ Soap &	paper towels	☐ Rubbish bin				
☐ Cleaning sink	☐ Hot food	d storage/ display	☐ Fire extinguisher				
☐ Preparation bench	☐ Cold foo	od storage/ display	☐ Cooking Equipment				
EXAMPLE LAYOUT OF A TEMPORARY FOOD STALL:							
I	hysical Barrier						
	BBQ	Servi	ng Counter				
Preparation Table Hand Basin Soap and Raper Towel							
Esky with Ice	Esky with I	e Storag	ge Bin				
Declaration							
Do you agree to your contact details being given out to the Public? I understand that I must comply with the requirements of the Food Act 2008, Food Regulations 2009 and Australia New Zealand Food Standards Code.							
Signature		D	ate				

operator not comply with the above requirements.

This application does not grant automatic approval. A Stallholder's Permit will be issued if approved. The City of Rockingham reserves the right to revoke a Stallholder's Permit should the proprietor /