



TEMPORARY CATERERS PERMIT APPLICATION
Food Act 2006

Blackwater Capella Emerald

APPLICANT DETAILS

Individuals Full Name: _____

Or

Corporation's Incorporated Association's full name Corporation / Incorporated Association: _____

Full names of all directors of a Corporation / management committee members of an Incorporated Association: _____

ABN: _____ Registered Address: _____

Postal Address: _____

Business / Trading Name: _____

Contact Person's Name: _____

Contact Details: _____

EVENT

Name of Event: _____ Date _____

Location: _____

Event Co-ordinator: _____ Contact Number: _____

Reason for Application: Private Business
 Charity Fund Raising
 Non-Profit Organisation

Charitable/Non-Profit Organisation's Name: _____

Business Name: _____

Contact Person: _____ Contact Number: _____

Address: _____

Stall Construction Details

Roofing	
Walls	
Flooring	

Privacy Statement
 Council is collecting this information in order to comply with its responsibilities and obligations as a Local Government. The information will only be used by Council Officers or Agencies which may have a legitimate need for the information to process applications or the like. This information will not be disclosed to a third party unless you have given your written consent or we are required to do so by law. For more information about privacy in Central Highlands Regional Council see our Privacy Plan on our website Privacy Statement
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Benches / counters	
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Food Safety and Storage Facilities

Electrical Appliances (includes cooking, heating, hot and cold food storage equipment)	Electrical Power required (Amps)	Electrical Power output (Watts)

Food Type	Temperature control (e.g. eskies with ice)	Protection of food from contamination (e.g. plastic wrapping or enclosed containers)

How will eating, drinking and cooking utensils be protected from contamination in the stall? _____

How food is to be transported to the event? (e.g. esky with ice) _____

Washing Facilities

How are food handlers in the stall going to wash their hands? _____

How are utensils and equipment going to be cleaned? _____

INFORMATION REGARDING TEMPORARY CATERERS PERMIT

1. Food preparation and sale must be carried out in an approved food establishment which includes a food van approved by the Council (list available on request). The sale of softdrinks, cakes (not containing custard or cream), sealed biscuits and confectionery is excluded from this provision.
2. The use of existing licensed food establishments to provide food to temporary caterers is encouraged.
3. All food stored, packed and displayed must be suitably wrapped or contained to preclude contamination by dust, flies, etc.
4. Every occupier or owner of any food establishment is to comply with the 'Food Act 2006' with regard to conduct and cleanliness.
5. An application may require two (2) weeks to consider especially if it is one of many for a particular event.
6. An event includes Flea Markets, Fetes, and more than one street stall for the same purpose, Mardi-Gras, Home Shows, Festivals and Sporting Functions.

An application is to be read in conjunction with the minimum requirements for Temporary Food Establishments (available on request).