

FOOD STALL APPLICATION



89 Earl Street
PO Box 1145
Narrogin WA 6312



(09) 9890 0900



www.narrogin.wa.gov.au
enquiries@narrogin.wa.gov.au

CASHIER HOURS:
8:30am – 4:30pm
MONDAY- FRIDAY

ENVIRONMENTAL HEALTH *FOOD ACT 2008*

A temporary Food Stall Application **MUST** be lodged at least **2 WEEKS** prior to your event, or approval may be delayed.

APPLICANT'S DETAILS

Applicant Name			
Organisation			
Postal Address			
Telephone No		Mobile No	
Email Address			

DETAILS OF FOOD STALL

Event Name	Location	Date / Time

Are you an approved Food Vehicle? (Attach Registration Certificate)	Yes / No
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Does the food require preparation or handling prior to the event? If yes, please provide name of Food Business or approved commercial / residential kitchen.	Yes / No
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A copy of the local Authority Registration Certificate **MUST** be attached.

If your Food Business is outside of the Shire of Narrogin, a copy of the local authority Food Business Registration Certificate must be attached.

Tick which type of food you will be selling.

High and Medium risk foods <input type="checkbox"/>	Low risk foods <input type="checkbox"/>
<ul style="list-style-type: none"> Raw and cooked meat or foods containing raw or cooked meat, for example casseroles, curries, lasagna, meat pies, pastries, curry puffs or similar. Dairy products and foods containing dairy products, for example milk, custard and dairy based deserts. Seafood (excluding live seafood) and foods containing seafood. Processed fruits and vegetables, for example salads and unpasturised juices. Cooked rice and pasta. Processed foods containing eggs, beans, nuts or other protein-rich food, for example quiche and soya bean products. Foods that contain any of the above foods, for example sandwiches and quiches. 	<ul style="list-style-type: none"> Cake decorating, cakes, biscuits, flour products which do not contain potentially hazardous foods such as cream. Food prepared for farm stay and home stay accommodation. Food prepared for single fund raising event arranged by community or charitable group. Pickled onions and vegetables. Jams, chutneys, relishes and sausages that are heat treated by boiling or cooking. Herb vinegars with a pH of less than 4.5. Repackaging of bulk packaged low risks confectionary products.

Please provide names and details of any other foods you will be selling.

Only low risk food can be prepared at registered residential kitchens before the event. Only minimum medium to high risk foods are to be prepared on site with approved setup.

No of staff currently trained in Food Safety?	
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Please see www.imalert.com.au for FREE Food Safety Training.

Please tick what you will have on site at the event.

A marquee or tent	Hand washing facilities: running water with liquid soap and paper towels	
Dedicated buckets to wash equipment	Safe power supply	
Cold display and storage: fridges, eskys	Hot display and storage: bain marie	
Water supply / waste water disposal point	Cooking equipment: deep fryers, woks, bbq	
Rubbish bins	Fire extinguisher	
Legal point of waste water disposal	Pre-packaged food labelled	
Other		

Signature	Date
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