



## Temporary Food Business/Premises Application Form

For individual food businesses at Temporary events

\*If your food activities occur on a regular basis, a **Food Business Notification** must also be completed and returned.

You will not need to complete a new Food Business Notification if your food business has submitted one in the past and the information supplied on the form has not changed.

### 1. Event Details:

Name of event:

Location of event:

Proposed Date(s):

Proposed Time(s):

Expected attendance numbers:

Type of operation(s) (please circle):

Stall

Tent/Marquee

Stand

Hall

Mobile unit

Other

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### 2. Food stall Proprietor/Food business operator/responsible person details:

Name:

Telephone:

Business:

After Hours:

Mobile:

Fax:

Email:

Postal Address:

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### 3. Food Description

Please provide a short description of the event and foods to be sold:

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#### 4. Food Safety

##### Food Preparation (please circle)

Will foods be prepared on-site? Y      N

If no, please specify where they will be prepared (provide description & address)

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How many people will be handling food?

##### Temperature Control (please circle)

Will appliances, which allow for temperature control, be available at the event site? (eg; for use in display, storage, preparation etc.) Y / N

If yes, please specify:

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If no, please specify how you intend to keep potentially hazardous foods under temperature control on-site.

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##### Transportation (please circle)

Will transport vehicles be used to transport food to the event? Y / N

If yes, will this vehicle be a refrigeration vehicle? Y / N

If no, please describe how you intend to ensure potentially hazardous foods are transported under temperature control (at or below 5°C or at or above 60°C).

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##### Temperature measuring devices (please circle)

If you sell/handle potentially hazardous foods:

Will a probe thermometer be available to check temperatures and ensure they are out of the danger zone? (Please circle): Y / N

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**Protection from Contamination**

**Outdoor Food Premises/Stalls**

Outdoor food premises are exposed to outdoor weather elements and sources of contamination. Consequently, they may need structures set up to ensure the protection of food from outdoor contaminants in addition to the weather.

Depending on the food activities taking place at the temporary event, flooring, wall and ceiling/cover requirements **may** apply.

If you are only selling **pre-packaged food/drinks** which **will not be processed at the event**, temporary walls and/or flooring may not be required.

If food activity involves handling/processing of **unpackaged food/drink** at the event, walls, ceilings and flooring will be required to protect food.

How will foods be protected from contamination during food preparation, transport, storage and display?

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**Hand washing facilities**

What facilities will be provided for food handlers to wash their hands? (Will you have access to a hand washing sink, portable sink, soap or hand sanitiser?)

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**Note: This notification is valid for the specified event and dates/times only. Additional events to be held outside these dates/times will require submission of a new temporary food premises/event application.**

## Glossary

### What is a Food Business?

A food business is a business, enterprise or activity (other than primary food production) that involves the handling of food intended for sale or the sale of food.

This is regardless of whether the business, enterprise or activity of concern is of commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only (Food Safety Standard 3.1.1).

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### Potentially Hazardous Foods

Potentially hazardous foods are foods which need to be kept at certain temperatures to minimise the growth of any harmful micro-organisms or bacteria that may be present in the food or to prevent the formation of toxins in the food.

The following foods are examples of foods that are normally potentially hazardous:

- Raw and cooked meat or foods containing raw or cooked meat eg; casseroles, curries, lasagne and meat pies
  - Dairy products and foods containing dairy products eg; milk, custard and dairy-based desserts
  - Seafood and foods containing seafood
  - Processed fruits and vegetables eg; salads and unpasteurised juices
  - Cooked rice and pasta
  - Processed foods containing eggs, beans, nuts or other protein-rich food eg; quiche and soya bean products
  - Foods that contain any of the above foods eg; sandwiches and quiches.
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### Probe Thermometers

Probe thermometers are required at all food businesses that handle potentially hazardous foods. Ensuring that a probe thermometer is readily accessible on the premises allows food handlers to check that potentially hazardous foods have been cooked sufficiently, food is being kept at the correct temperatures in the refrigerator or display unit and is being cooled and re-heated safely.

The probe thermometer needs to be accurate to +/-1°C accuracy.

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### Hand Washing Facilities

Temporary food premises that sell unpackaged food and do not have access to a suitable water supply (within area of food handling) will need to provide temporary hand washing facilities within the area that food handlers will be working. A tanked supply of water (with tap valve) for clean storage and collection bowl underneath for waste water is ideal, in addition to soap and paper towel.

Refer to 'Food Safety Tips for Outdoor Events' fact sheet for a diagram of this set-up.

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### Temperature Control & The Temperature Danger Zone

Potentially hazardous foods must be stored at the correct temperature to ensure that food is safe for consumers. These foods must be stored at either 5°C or colder or at 60°C or hotter when it is received, displayed, transported or stored. The temperature range between 5°C and 60°C is referred to as 'the temperature danger zone' and is the temperature where bacteria can grow to unsafe levels.