

# TEMPORARY FOOD BUSINESS



Office Hours  
8:30am – 4:30pm  
Monday to Friday

6177 Great Northern Highway  
PO Box 70  
BINDOON WA 6502

(08) 9576 4600

chatter@chittering.wa.gov.au  
www.chittering.wa.gov.au

Fill in this form to get Shire approval to Serve / Sell food at an event. This application, along with the 'Temporary Food Business Checklist' must be submitted no less than 21 days prior to the event.

## APPLICATION DETAILS

Applicant Name			
Organisation / Food Business Name			
Purpose	Charitable <input type="checkbox"/>	Commercial <input type="checkbox"/>	Community <input type="checkbox"/>
Mailing Address			
Telephone No		Mobile Number	
Email Address			

## EVENT DETAILS

Event Name/s	Location	Date	Time
		/ /	
		/ /	
Food Business Activities:			
Are you an approved Food Vehicle or Food Business?	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
Does the food require preparation or handling prior to the event?	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
Where will the food be stored prior to the event?			
Where will the food be prepared prior to the event?			

**If your Food Business is outside of the Shire of Chittering, a copy of the local authority Food Business Registration Certificate MUST be attached.**

*By entering your name you acknowledge that you are responsible for this application.*

Signature	Date	/	/
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## OFFICE USE ONLY

Application Approved <input type="checkbox"/>	Application Refused <input type="checkbox"/>		
Principal Environmental Health Officer Signature	Date	/	/

# TEMPORARY FOOD BUSINESS CHECKLIST



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Please tick where applicable.

## LOCATION & LAYOUT

- The site owner must approve the use of the site. The location and layout must be appropriate for the intended activity and provide adequate space for fixtures, fittings and equipment.
- All trestles, barbecues etc. must be situated on an impervious surface i.e. Pavement, or an impervious liner, if on grass.
- All food, equipment, appliances and packing materials must be protected from weather. (i.e. under veranda, awning or gazebo that has 3 sides covered with plastic, vinyl or other approved material).
- All fixtures and fittings must be constructed of materials that enable easy/adequate cleaning and protect the food from contamination.
- There must be access to a fire extinguisher if cooking is being undertaken.
- All cooking equipment should be isolated from public contact and adjoining flammable surfaces.
- Dirt, dust, smoke, fumes and any other contaminants must be excluded, as far as practicable.
- Measures must be in place to prevent contamination from pests (e.g. flies) and vermin.
- Smoking and animals are not permitted in areas where food is prepared, stored or cooked.

## PROTECTION OF FOOD

- Takeaway food should be wrapped in clean hygienic paper napkins or food grade containers prior to distribution to the public.
- All food should be stored in closed containers, a minimum of 750mm above the ground.
- Ensure food is not displayed so as to be openly accessible to the public, sunlight, rain, flies or dust.
- Ensure all disposable drinking straws, paper cups, spoons, etc. are protected from contamination.
- All condiments and sauces should be contained in squeeze type dispensers or in commercially sealed packs.
- Tongs and gloves should be used when handling foodstuffs.
- Money handlers to wash hands or change gloves before handling food.
- Food must be transported in approved food handling vehicles or containers to prevent contamination.
- Food handlers (where applicable) must be supervised by an adult.

## TEMPERATURE CONTROL OF FOOD

- All high risk food must be prepared for immediate sale and consumption.
- All high risk food must be kept below 5° Celsius or above 60° Celsius

## HYGIENE

- A potable supply of water (i.e. Reticulated or a 20L container) must be provided for dishwashing and hand washing purposes.
- Separate basins/containers must be available for hand washing, dishwashing and rinsing.
- Provide liquid soap and disposable paper towels for hand washing and detergent for washing up.
- Wastewater is to be disposed of at an approved facility (not in storm water drains).
- Food handlers to wear clean clothing, protective aprons and head coverings.
- Food handlers must be clean and free from infectious disease.
- Food handlers must have access to approved sanitary facilities.

## WASTE DISPOSAL

- Provide a suitable waste disposal receptacle with a tight fitting lid. Provisions must also be made for patrons to dispose of their litter.

## DECLARATION

I have read the above requirements for operating a Temporary Food Business and I understand my obligations in relation to the Food Act 2008 and Food Standards Code.

		/ /
Name	Signature	Date