

Temporary Food Premises Notification

Food Business Vendors and Petting Zoos

Overview:

Required for food sold/served at occasional events held on Council land.

Procedure:

This form is to be submitted to Eastern Health Authority a **minimum of 14 days** prior to the event.

Section 1: Business Details

Proprietor:	
Business Name:	
Trading Address:	
Postal Address:	
Contact Person:	
Phone:	
Email Address:	
Food Business Notification No:	
Council FBN lodged with:	

Section 2: Event Details

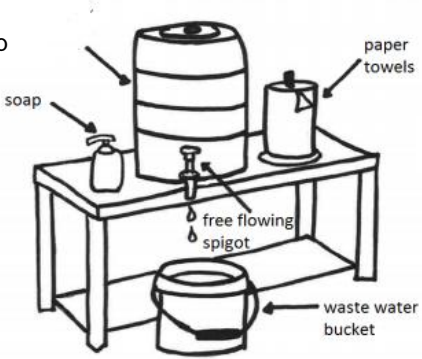
Event Name:		
Event Location:		
Event Dates/s:	From:	To:
Number of People Handling Food:		
Where are foods prepared? eg onsite / at home		
Please provide a description of food to be sold:		

Section 3: Food Safety Controls

Potentially Hazardous Food (PHF) is food that must be kept at a certain temperature to minimise the growth of any pathogenic microorganisms that might be present in the food or to prevent the formation of toxins in the food. These include:

- Raw and cooked meat, poultry, and game
- Smallgoods
- Dairy products
- Seafood (eg fish, sushi, oysters, prawns)
- Processed fruits and vegetables (eg prepared salads and cut fruit)
- Cooked rice and pasta
- Moist foods containing eggs, beans, nuts (eg quiche)
- Any dishes/foods that contain the above example foods (eg sandwiches, pizzas, etc)

If PHFs are sold, how is your business ensuring effective temperature control when transporting and selling

these foods? ie bain-maries, fridges, eskies with ice	
Transportation:	
Display/Sale:	
Probe thermometers are required to check that all PHFs are 5°C or below or at 60°C or above. They must also be accurate to +/-1°C.	
Is a probe thermometer available? YES <input type="checkbox"/> NO <input type="checkbox"/> (If NO, please purchase a probe thermometer accurate to +/-1°C)	
Will hand washing facilities be available? YES <input type="checkbox"/> NO <input type="checkbox"/> PLEASE NOTE: Hand sanitiser gel is NOT an alternative to hand washing. Where pre-packaged food is sold only, hand washing facilities are not required.	
Will the hand washing facilities be: PERMANENT <input type="checkbox"/> TEMPORARY <input type="checkbox"/>	
If a permanent fixture is not available, this can be substituted with a 20L plastic container (with a tap) with potable water, a bucket to catch the wastewater and a supply of soap and paper towel.	
<div style="display: flex; align-items: center; justify-content: space-around;"> <div style="text-align: left;"> <p>min 20L water container with tap</p>  </div> <div style="text-align: right;"> <p>Example of temporary hand washing</p> </div> </div>	
If using, how are food contact surfaces (ie utensils, chopping boards and benches) effectively cleaned and sanitised on the day?	

Section 4: Declaration			
<ul style="list-style-type: none"> I will ensure food sold during the permit period is safe and suitable and the Temporary Food Premises is operated in accordance with the Food Act 2001 and Food Safety Standards I have read and understand the Fact Sheet – Fairs & Special Events I understand that an inspection by an Environmental Health Officer may be undertaken on the day and that Officers have the power to prevent the ongoing sale of food where a risk and/or breaches are found. This may include discarding food that is out of temperature control, seizing equipment that may render food unsafe or unsuitable, preventing the sale of food until hand washing facilities are provided or a thermometer is available. 			
Name:			
Signed:		Date:	

Section 5: Office Use Only		
Notes:	Date received by EHO:	
	Temp Food Premises Permit:	Approved / Not Approved
	Signed:	
	Date:	