

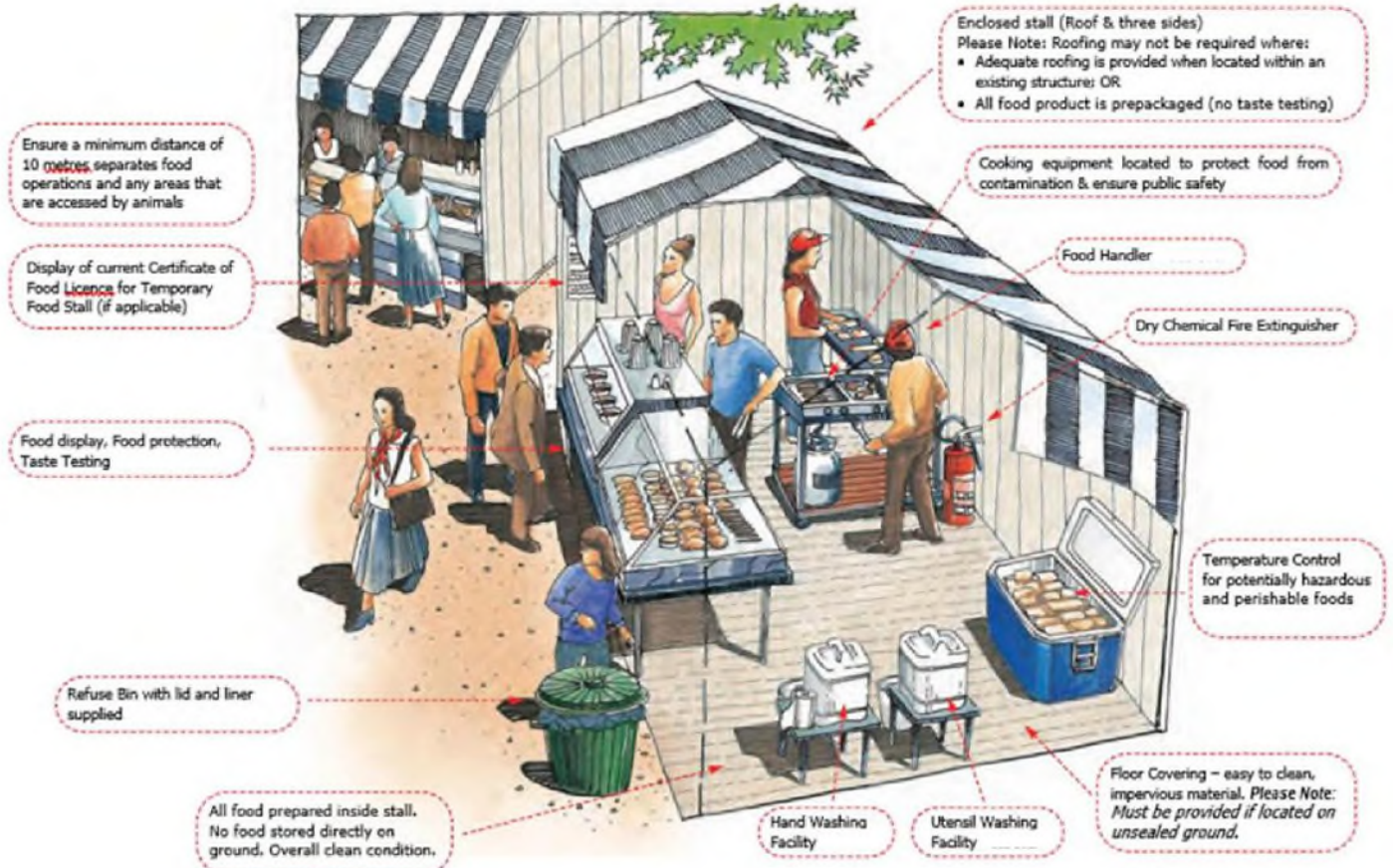
Application Temporary Food Premise Permit

Food Act 2008 / Food Regulations 2009

APPLICANT DETAILS			
Applicant name			
Organisation / Food Business			
Postal address			
Phone			
Email			
Will you sell food? 'Sale' includes fundraising activities and requests for donation.		<input type="checkbox"/> Yes <input type="checkbox"/> No	
Are you a not-for-profit, charity or community group?		<input type="checkbox"/> Yes <input type="checkbox"/> No	
Are you a registered food business? Attach copy of Food Business Registration.		<input type="checkbox"/> Yes <input type="checkbox"/> No	
In signing below, the applicant agrees to the standard of operations of a temporary food stall (on the reverse) and additional conditions below. This permit may be revoked at any time by the Shire of Katanning Environmental Health Officers should any conditions be breached. If the Permit is revoked, operations must cease immediately.			
APPLICANT SIGNATURE			
TRADING LOCATION DETAILS			
TRADING DATE(S) & TIME(S)			
FOOD PREMISES LAYOUT DETAILS			
<input type="checkbox"/> Marquee <input type="checkbox"/> Food Vehicle Registration: <input type="checkbox"/> Other:			
PROPOSED MENU			
Food is prepared	<input type="checkbox"/> On site	<input type="checkbox"/> Commercial premises	<input type="checkbox"/> Residential premises
Food is stored	<input type="checkbox"/> On site	<input type="checkbox"/> Commercial premises	<input type="checkbox"/> Residential premises
ADDITIONAL CONDITIONS (Completed by Authorised Officer)			
OFFICE USE ONLY			
Risk Category	<input type="checkbox"/> High	<input type="checkbox"/> Medium	<input type="checkbox"/> Low <input type="checkbox"/> Inspection required
The temporary food premises above is approved in accordance with <i>Food Regulations 2009</i> . This approval has been issued on behalf of the Shire of Katanning Environmental Health Services department and must be displayed within the approved premises at all times.			
AUTHORISED OFFICER SIGNATURE		Date	

Form -6 Temporary Food Permit

MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



MINIMUM HAND WASHING FACILITIES



MINIMUM UTENSIL WASHING FACILITIES



FOOD HANDLERS



FOOD DISPLAY, PROTECTION & TASTE TESTING



CONDIMENTS & SINGLE-USE UTENSILS



TEMPERATURE CONTROL OF POTENTIALLY HAZARDOUS FOOD

