

APPLICATION FOR A TEMPORARY FOOD LICENCE

Food Act 2006

APPLICANT DETAILS				
Organisation Name <small>(if applicable)</small>				
Trading Name				
Applicant Name				
Postal Address				
Contact Phone Number/s				
Email Address				
EVENT INFORMATION				
Name of the Event				
Location of the Event				
For Markets Indicate No. of events				
Date of Event	Start Date		End Date	
Time of Event	Start Time	am/pm	End Time	am/pm
Is ALL food being prepared within the business?			<input type="radio"/> Yes	<input type="radio"/> No
If no, what is the name and address of the licenced kitchen where food is being prepared?				
If the fixed food business is located in a local government area other than the Mareeba Shire, attach a copy of the licence.				
FOOD LICENCE REQUIREMENTS				
<ul style="list-style-type: none"> Unpackaged food sold at a food business requires a food licence. Sale of packaged food DOES NOT require a food licence however this form must still be completed for record keeping purposes. Food business holding a current Mareeba Shire Council Food Licence are exempt from paying the fee. <p><input type="radio"/> Please tick if you require a food licence for a temporary food business – Temporary Food Business 1 Event</p> <p>Community Organisations may apply for exemption of fees only. All exemptions must be made in writing and received prior to the event.</p> <p>Community Organisations are defined as:</p> <ul style="list-style-type: none"> An incorporated association, and One which is locally managed; and Places their profits back into the community. 				
APPLICANT DECLARATION				
<ul style="list-style-type: none"> I declare that the information provided by me in this application is true and correct. I understand the licence is site specific and event specific. The food licence for a temporary food business is not transferrable to other events or locations within the Council. 				
Name				
Signature			Date	

TEMPORARY FOOD BUSINESS DETAILS

Types of foods sold

Walls (where applicable)

Material included:

Floors (where applicable)

Material included:

Ceilings (where applicable)

Material included:

Fixtures, Fittings and Equipment (i.e. tables, ovens, cooking rings, fridges, etc)

Please describe (or provide a floor plan):

Storage and Food Display Facilities (i.e. bain marie, pie warmer, etc)

Please describe:

Food Transport and Storage (Vehicle type and storage facilities)

Please describe:

Temperature and Measuring Device (probe thermometer)

Details (e.g. probe or ray gun):

Cleaning Utensils and Equipment (Type of cleaning agent used, e.g. detergents, soaps, sanitisers, etc.)

Please describe:

Hand Washing Facilities

Please describe:

Water Supply (Source and storage of water on site)

Please describe:

Wastewater (Disposal method and location)

Please describe:

Garbage and Waste Storage (Type of bins and location of storage e.g. amount, size, recycling, etc.)

Please describe:

Layout Plan

In the space provided, please ensure your application is complete by drawing a layout map of the proposed business/temporary food premises, indicating how the requirements of the design and fit-out specification will be achieved.

A large empty rectangular box with a thin black border, intended for drawing a layout map of the proposed business or temporary food premises. The box occupies most of the page below the instructions.