NON-PROFIT ORGANISATION NOMINATION FOR TEMPORARY FOOD STALL



Purpose	Use this form if you are a non-profit organisation prequire a licence. ALL sections must be completed		•
Type of notification	☐ One off event ☐ Reoccurring event		
Non-profit organisation details	I/we declare that		
Business details	Trading name	State	Postcode

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Applicant details Complete either individual or company as applicable	Individual 1: Full name		
	Position		
	Postal address		
.,	Suburb	State	Postcode
	Contact phone number		
	Email address		
	Individual 2: Full name		
	Position		
	Postal address		
	Suburb	State	Postcode
	Contact phone number		
	Email address		
	Corporation/ incorporated association		
	Legal entity name		
	Postal address		
	Suburb	State	Postcode
	Contact name and number		
	Email address		
Applicant suitability statement	Have you ever had a licence refused, suspended or cancelled, or been found guilty of an offence under the <i>Food Act 2006</i> , <i>Food Act 1981</i> or corresponding law in other states and territories?		
	☐ No☐ Yes (give details in an attachment)		
Applicant declaration	I declare that the particulars provided on this form are true and correct in every detail. I am aware that it is an offence to knowingly provide false or misleading information. Note: If the application is made by a corporation or incorporated association, the person signing the form must occupy a position that is legally entitled to make an application on behalf of the corporation or incorporated association.		
	Signature		
	Print name		
	Position		
	Date		

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Food Act 2006

Privacy collection statement

Townsville City Council collects and manages personal information in the course of performing its activities, functions and duties. We respect the privacy of the personal information held by us. The way in which Council manages personal information is governed by the *Information Privacy Act 2009* (Qld). We are collecting your personal information in accordance with the *Food Act 2006*. The information will be used to process this nomination form, update Council's records, and undertake any compliance-related activities where necessary. Generally, we will not disclose your personal information outside of Council unless we are required to do so by law, or unless you give your consent to this disclosure. For further information about how we manage your personal information please see our Information Privacy Policy.

Submit the form

Submit via email: enquiries@townsville.qld.gov.au

Submit by mail: Townsville City Council, PO Box 1268, TOWNSVILLE CITY QLD 4810.

Submit in person: Townsville City Council Customer Service Centres located at:

- » 103 Walker Street, Townsville City; or
- » Customer Service Point, Riverway CityLibraries, 20 Sporting Drive, Condon. (Card Only) 9.00am to 5.00pm, Monday to Friday. Closed Public Holidays.



Application checklist		
Type of food being manufactured	Describe the food you will be manufacturing/selling	
	Will your food contain uncooked potentially hazardous ingredients, e.g. milk, cheese, eggs, cream or other foods that need to be kept under temperature control to prevent the growth of pathogenic micro-organisms? [Yes	
	☐ No	
Markets/events trading from	Name of event	Frequency
Event checklist	 □ Digital probe thermometer which can accurately m □ Food grade sanitiser □ Liquid soap and paper towel □ Potable water supply □ First aid kit (with coloured plasters) 	easure temperature to +/- 1°C



Stall details	Stall structure
	☐ Smooth and impervious roof covering
	☐ Smooth and impervious floor covering
	☐ Three side walls
	Cooking equipment (please list)
	Equipment cleaning and sanitising
	☐ Sink with hot water; OR
	Bowl/bucket with hot water
	AND
	Food grade sanitiser



Hand washing facilities
Designated sink for hand-washing with a warm water supply; OR
Using the same sink for washing up, which will be thoroughly cleaned and sanitised between uses
AND
Liquid soap and single use paper towels
AND
☐ Waste water bucket
Dry food storage
☐ Separate from personal items
☐ In sealed containers and under cover
Cold and frozen food storage
☐ Designated refrigeration/freezer/coolroom units
☐ Cooler-box
■ Not applicable
Hot food storage/display
Food once cooked will be served immediately
☐ Heated display cabinet which holds food at temperatures of 60°C or above
☐ Bain Marie
■ Not applicable – not serving hot food
Food transportation Note: The vehicle and method of transportation must be kept in a clean condition to protect food from contamination and suitable to maintain temperature control.
☐ Designated food transport vehicle
$\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ $
Solid waste disposal
Adequately sized garbage bin with lid
Waste water disposal Note: Waste water MUST NOT be disposed of via stormwater system.
☐ Buckets provided to capture waste water from sinks
☐ Water disposed to designated waste water disposal site



Food stall plan	Please draw a floor plan in the area provided below (attach additional pages if necessary).
	Show the location of all equipment that will be used in the stall, including sinks and preparation benches.
	» All design information included on this application form is to be clearly indicated on the plans.
	» Any technical reports or other information such as brochures or photos can also be attached.
	Refer to Council's "Temporary food stall guide" on our website for an example of a design/layout.
Front of stall/service area	