

Applicant Details

Name:

Address:

Telephone: (08) 9394 5000 **Facsimile**: (08) 9394 5184

Website: www.armadale.wa.gov.au **Email**: info@armadale.wa.gov.au

Address: 7 Orchard Avenue, Armadale, Western Australia 6112

Application for Temporary Food Stall Permit

Applications must be submitted at least <u>10 working days</u> prior to the event, late or incomplete applications may not be processed

Suburb:					Posto	code:			
Contact No:					·	·			
Email:									
ood Business Detail	ls								
Trading Name:									
		Temporary Food Stall		Food Van	Make/M	odel			
Type of Food Busine	ess:				Vehicle	Reg. No.			
Non-Profit Organisa		No	Yes	Registered Cha	arity (If yes p	olease atta	ch copy of	letter of organisation	า)
Food Act 2008 Certificate of Registration:		No	Yes	Issued by which Local Government?					
Food & Drink Menu: (only as approved by your Local Government)		List here (or attach) the food and drink intended for sale							
Application Type									
Annual Temporar events or markets. An ann approval from the event or by the City of Armadale.	ual notificat	tion allows	ou to trade at	approved events an	nd markets, pr	oviding you	have a site	secured and /or	ea
One-Off Tempora	ry Food S	tall Perm	i t Please comp	olete Event details b	elow				
Event Name:	Each event	requires a se	parate application						
Event Coordinator:	Name:					Mobile:			
	Email:						·		
Event Address:									
Event Date/s:				E	Event Time/s	s:			
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Floor Plan Provide a floor plan of your stall/vehicle with your application (the below must be provided and shown in your floor plan). For a Temporary Food Stall: Gazebo/tent Groundsheet/floor covering Benches, preparation area and equipment Cooking area (Inc barricades fire extinguisher(s)) Refrigerator for cooler box 2 separate wash stations with a supply of potable water: Hand wash basin (with soap and paper towels) Warm water and wash up facility Bin area Waste water containers For a Registered Food Vehicle: Attach floor plan as approved by your Local Government	Food & buns kept 750 mm from ground in enclosed container Preparation Bench Esky Food & buns kept 750 mm from ground in enclosed container Preparation Bench Esky In the pool of the water from 201 drum on top of stool with bucket beneath. Liquid soap & disposable gloves Esky In the pool of the water from 201 drum on top of stool with bucket beneath. Liquid soap & disposable gloves Esky In the pool of the water from 201 drum on top of stool with bucket beneath. Liquid soap & disposable gloves Esky In the pool of the water from 201 drum on top of stool with bucket beneath. Liquid soap & disposable gloves Esky In the pool of t						
Preparation or Handling required prior to the event No - all food is prepared at event Yes - food is prepared within an approved food business (potentially hazardous foods (PHF) must be transported at temperature control)							
Fees ☐ Application fees - refer to Health Services Schedule of Fees and Charges Not applicable for non-profit community organisations or registered charities (provide proof) Note: Refund of fees will be at the discretion of the Health Services Manager							
Documents to be included with this Application ☐ Copy of Food Business Registration Certificate (Food Act 2008) ☐ Detailed floor plan (floor plan required for application to be processed) ☐ Public Liability Insurance Certificate (a minimum of \$20 million public liability is required for a medium risk food business) ☐ Food Safety Training Certificate(s). The City offers free online food safety training via www.armadale.imalert.com.au							
Declaration - I have provided/acknowledge all of the above information.							
Signature of Applicant	Dated						