

Temporary Food Licence - Markets or Events

Food Act 2006

Logan City Council is collecting your name, the name and location of your business in accordance with the *Food Act 2006* in order to assess your application for a temporary food licence. The information will only be accessed by employees of Logan City Council. Some of this information may be given to Queensland Health and Safe Food Production Queensland for the purpose of implementing the Food Act. Your information will not be given to any other person or agency unless you have given us permission or we are required by law.

Please tick the appropriate box

Section 1 - Applicant Details

Name (person or company making this application):

Address:

Postcode:

Postal Address if different to above:

Postcode:

Telephone (business hours):

Telephone (after hours):

Fax Number:

E-mail Address:

Section 2 - Market or Event Details

Name of market or event (for example festival or fete):

Food stall name (e.g. Joe's Sausages):

Location of market or event (include street number):

NOTE: Only one location permitted per application.

Date(s) of operation:

Have you held a temporary food licence this financial year? Yes No

If yes, how many dates were approved?

NOTE: Only a maximum of 12 dates can be nominated in any one financial year. Up to 12 dates can be nominated on this form. If you nominate less than 12 dates and wish to operate on another occasion then another application (including fee) will be required. If more than 12 events in a financial year are proposed the food business licence application form must be used.

Time of operation(s) (e.g. 10:00am - 2:00pm):

Purpose of activity (business or fund raising):

Council use only

LOGAN CITY COUNCIL
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OUR BUSINESSES AND OUR PRIDE



Type of market or event: Indoor Outdoor

NOTE: If the event is an outdoor market or event, then the food stall must be housed in a structure with a roof and three walls, where it is necessary to protect food.

Type of food prepared: sausage sizzle baked goods (cakes & biscuits) jam & chutney ice cream

BBQ (hamburger and marinated meat) other please specify:

NOTE: If you would like to sell food that has been prepared in your own home before transporting to the market or event, (for example: baked goods, jams, chutneys, lollies, oils, sauces, drinks), then your home kitchen must first be approved and licensed under the *Food Act 2006*. If you cannot produce a copy of a current food licence or written approval issued by Logan City Council, you may be directed to immediately cease operation at the market or event.

Is the only type of food being sold pre-packaged with no food preparation? Yes No

NOTE: A stall selling canned drinks and prepacked snacks does not require a licence. If you would like to sell pre-packaged food, be aware that there are specific requirements for food labelling. Contact Queensland Health on 13HEALTH or visit www.health.qld.gov.au for more information.

Type of structure: BBQ Covered stall, tent with a roof and three sides uncovered stall

mobile food vehicle, please supply registrations number other please specify:

Has the proposed site been visited to ensure that it is suitable? Yes No

NOTE: Adequate toilets must be available for food handlers use during the market or event within an acceptable distance from the food stall. Stall sites should not be located near sullage pits, soak ways or holding tanks due to possible contamination.

Is water of drinking quality available on site? Yes No

NOTE: If drinking quality water is not available on site then a quantity of drinking quality water will need to be transported to the site, which is adequate for all activities it will be required for (including cooking, hand washing, utensil washing).

Are suitable hand washing facilities available on site? Yes No

NOTE: A wash hand basin must be available that is separate from toilet facilities. If suitable hand washing facilities are not available a container (20l) with a tap valve at the base may be filled with drinking quality water. This container should be filled with warm water, where possible. Another container such as a bucket should be provided to collect the waste water.

Description of hand washing facilities to be utilised:

Will disposable paper towels and liquid soap be provided for hand washing? Yes No

Are suitable utensil washing facilities available on site? Yes No

NOTE: This should include the provision of hot water. Dish washing detergent, a sponge and sanitiser (for food contact surfaces) should also be provided. Two containers (one for washing and one for rinsing) with a tap valve at the base may be utilised, as an alternative arrangement.

Description of utensil washing facilities to be utilised:

Section 3 - Food Preparation Details

Types of food sold:

milk/dairy products egg products ice cream chicken seafood rice dishes salads meat

Type/s of temperature control during transportation of food to site: esky with ice refrigerated vehicle

Other please specify

NOTE: The temperature of potentially hazardous food must be maintained at or below 5°C or at or above 60°C during transport, storage and display. Ensure that ready to eat foods are protected from contamination from raw meats (in separate sealed containers).

Type(s) of temperature control on site: hot keeping at or above 60°C

Cold keeping at or below 5°C refrigerator freezer esky with ice cold display unit

NOTE: Electrical supplies at some markets and temporary events may be unstable and cut out.

Do you have a probe thermometer to regularly check the temperatures of potentially hazardous foods? Yes No

NOTE: A temperature measuring device (probe thermometer) must be provided to monitor temperatures during the market or event. Readings are not instant and the person taking the measurement should wait until the temperature has stabilised before noting. A suitable sanitiser needs to be provided to sanitise the probe in between uses. Thermometers should not contain glass.

Where is food to be prepared?

NOTE: All food preparation must occur in a licensed kitchen. No food handling at your home is permitted.

What is to be done with left overs?

Are any staff/volunteers trained in food handling?

Name(s) of food handler's:

Have you attended a Logan City Council education session for temporary food stall operators? Yes No

If no, please detail any food safety training courses attended (attach training certificates if applicable):

NOTE: Dates and booking information for these sessions is available on our website www.logan.qld.gov.au.

Section 4 - Layout Plan

All temporary food stall must comply with the Design and Fit-out Specifications provided in the “Temporary Food Stalls - Licensing & Operations Guideline” document, which is included in the application kit. This document is a guide provided to applicants to assist them to comply with their obligations with regard to the *Food Act 2006*.

In the space provided, please ensure your application is complete by drawing a layout map of the proposed stall/temporary food premises indicating how the requirements of the Design and Fit-out Specifications will be met by you, the applicant. You may attach a separate layout map to your application should you not wish to use the space provided.

Section 5 - Signature(s)

Applications for temporary food licences must be lodged at least **10 business days** prior to the market or event being undertaken. If an application is not lodged within 10 business days of the event, no guarantee can be given the licence will be approved in time.

* I/We hereby make application for a food business licence for a temporary food market or event in accordance with the information provided.

*I/We confirm that the above particulars are true and correct and that I/we agree to be abided by all standard licence conditions for a temporary food event and the *Food Act 2006*.

I **have not** been convicted of an offence or had a licence refused, cancelled or suspended under the *Food Act 2006*, *Food Act 1981*, *Food Hygiene Regulation 1989*, or any other grounds of other related legislation within Australia.

Name: _____

Signature: _____

Date: _____

Name: _____

Signature: _____

Date: _____

Section 6 - Payment of Fees

\$79.00 per application (for up to 12 dates in a financial year) Fee quoted is not subject to GST.

Credit Card Details

Mastercard

Visa

Card Number

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Expiry Date

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Cardholders Name: _____

Amount: \$ _____

Contact telephone number: _____

Signature: _____

Date: _____