



**HUON VALLEY COUNCIL**  
**40 Main Road**  
**PO Box 210**  
**HUONVILLE TAS 7109**  
  
**Phone: (03) 6264 0300**

**FOR OFFICE USE ONLY**

**Receipt No:.....**

**Date: .....**

**Licence No:.....**

**PLEASE USE BLOCK LETTERS ALL SECTIONS MUST BE COMPLETED TO ENSURE PROCESSING OF APPLICATION**

<b>GROWERS MARKET Notification/Registration Application Form</b>	<i>Food Act 2003 Section 87</i>
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### Applicant Details for Registration

Name			
Correspondence address			
Suburb		Post Code	
Telephone	Mobile		
Email address			
Details of food handler training/experience			

### Market and Stall Details

Market name/s	
Trade name of stall	
What type of structure is being used for the food stall?	<input type="checkbox"/> Food van → you must provide a copy of current registration <input type="checkbox"/> Hall/ building <input type="checkbox"/> Marquee <input type="checkbox"/> Stall <input type="checkbox"/> Table
Do you have access to power?	<input type="checkbox"/> Yes → please provide details (e.g. location, permanent, temporary) ..... <input type="checkbox"/> No → you are not required to provide information for this section
Is there flammable fuel on site? (e.g. LPG)	<input type="checkbox"/> Yes → please provide details and provide location of these on the site plan ..... <input type="checkbox"/> No → you are not required to provide information for this section

## Market Coordinator Approval

I (Coordinators full name)..... as the Coordinator/Deputy Coordinator of the  
 (insert name of market)..... Market give approval for the applicant to sell  
 food at the stated Market based on the information provided to me, and the period for which they are apply for.

Signed (Coordinators signature) ..... Date: .....

## Food and Food Handling Detail

<p>Types of food</p> <p><i>*Please note: Council does not permit the manufacture or sale of raw egg products at Growers Markets</i></p>	<p><input type="checkbox"/> Meat products .....</p> <p><input type="checkbox"/> Dairy products (including cream) .....</p> <p><input type="checkbox"/> Seafood .....</p> <p><input type="checkbox"/> Processed fruit/veg &amp; juice .....</p> <p><input type="checkbox"/> Cooked rice/pasta .....</p> <p><input type="checkbox"/> Baked goods .....</p> <p><input type="checkbox"/> Other processed/manufactured foods .....</p> <p><input type="checkbox"/> Pre-packed foods .....</p> <p><input type="checkbox"/> Whole fruits/vegetables .....</p> <p><input type="checkbox"/> Other .....</p>
<p>If the food is pre prepared where is this being done: (i.e. commercial kitchen, at home)</p>	<p><i>Please note that the preparation site may not be appropriate and Council may require you to make alternative arrangements.</i></p>
<p>How is food transported to the event/site?</p>	<p><input type="checkbox"/> Supplier                      <input type="checkbox"/> Refrigerated vehicle                      <input type="checkbox"/> Insulated vehicle</p> <p><input type="checkbox"/> Esky with ice bricks                      <input type="checkbox"/> Wrapped/lidded containers</p> <p><input type="checkbox"/> Other .....</p>
<p>How will temperature control of potentially hazardous foods be met?</p>	<p><input type="checkbox"/> Refrigerator                      <input type="checkbox"/> Esky with ice bricks                      <input type="checkbox"/> Cool room</p> <p><input type="checkbox"/> Bainmarie                      <input type="checkbox"/> Pie warmer                      <input type="checkbox"/> Cooked to order</p> <p><input type="checkbox"/> Other .....</p>

How will temperatures be monitored during the event/market?	<input type="checkbox"/> Digital thermometer <input type="checkbox"/> Probe thermometers <input type="checkbox"/> Shelf thermometers
How will utensils and equipment be cleaned/sanitised during the event/market?	<input type="checkbox"/> Portable sink <input type="checkbox"/> Kitchen nearby (please identify location on site plan) <input type="checkbox"/> Buckets of hot water <input type="checkbox"/> Taken home (please demonstrate there will be adequate clean utensils for the duration of the event)
Do you have access to hand washing facilities and how is this done?	<input type="checkbox"/> Yes → please provide details and provide location on the site plan ..... <input type="checkbox"/> No → it is a requirement that food stalls have hand washing facilities. Please review your operating procedures and include hand washing facilities.
How is waste water managed during the event?	<input type="checkbox"/> Sewer outlet at registered premises <input type="checkbox"/> Waste dump point <input type="checkbox"/> Liquid waste holding tank <input type="checkbox"/> Other .....

**\*NB: Hand washing facilities must be provided when handling/selling potentially hazardous foods. At minimum this must include: potable warm running water, a container to catch wastewater, liquid soap and single use paper towel, as detailed in the Guidelines for Temporary Food Stalls issued by the Department of Health and Human Services.**

**In the space provided below, please provide a detailed site plan of the stall showing layout of all equipment (including hand washing facilities, fridges, freezers, LPG bottles, etc) in accordance with the Guidelines for Temporary Food Stalls.**

