



BREAK O'DAY COUNCIL

PO Box 21 ST HELENS TAS 7216
Phone: 6376 7900 Fax: 6376 1551
Email: admin@bodc.tas.gov.au

Application for Registration/Renewal of a Food Stall Business

Type of Registration

- I am applying for Annual State Wide Registration; or
- I am applying for a 'one off' or event specific Registration (*single or multi-day event*)
- Date(s) of event for one off registration:/...../..... to/...../.....; or
- I am applying for registration for months (must be less than 12 months)

Please select one of the following:

- Food Stall selling Non-Perishable Foods (refrigeration not required) please complete first page only.
- Food Stall selling Perishable Foods e.g. Meat, Seafood, Dairy etc complete entire application form.

Applicant Details

Name of Applicant:

DOB or ABN.....

Name of Organisation/Business:

Postal Address:

..... Postcode:

Food Safety Supervisor:

Telephone: Mobile Phone:

Facsimile: Email:

Emergency Contact: Telephone:

Food Business Details

Name of Food stall:

Types of foods/drinks to be handled for sale:

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.....
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Food Preparation – describe foods to be prepared (i.e. cooked, heated, cut etc.)

On-site at the event:

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.....

Temperature Control – explain how potentially hazardous foods will be kept either cold (not more than 5°C) or hot (not less than 60°C) **during transportation** to the stall:

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Temperature Control – explain how potentially hazardous foods will be kept either cold (not more than 5°C) or hot (not less than 60°C) **during storage and sale** at the stall:

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NOTE: Potentially Hazardous Foods are those foods that support the growth of bacteria including food poisoning bacteria and include foods such as meat and meat products, seafood, chicken, milk and milk products, gravy, mayonnaise, custard, cooked rice and other similar type products.

Hand Washing Facilities – Provide details of hand washing facilities for your stall:

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Food Safety Skills and Knowledge: Provide details of Food Safety

Training/Qualification or experience of the Food Safety Supervisor/proprietor and/or food handlers:

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.....

Do you intend to provide any of the following to staff or volunteers working at your stall?

(please tick)

- "I'm Alert" On-line Food Handler Training
- On the job Food Safety Training
- Briefing to Staff advising of acceptable Food Handling Practices



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Fee and Signature

Application fee for annual registration: \$60.00

Application fee for period not exceeding ten consecutive (10) days: \$20

Local Non-Profit Community Group: Free

Signature of Applicant:

Name of Applicant:

Date:

*Please lodge your completed Form and Application Fee with the
Environmental Health Officer of Break O'Day Council*

Office Use Only

Receipt No.:

Date:/...../.....

ASSESSMENT REPORT

- I RECOMMEND THAT the proposed food stall business be registered subject to the terms and conditions on the attached Certificate.
- I DO NOT RECOMMEND the granting of the proposed Registration. My reasons are given in the attached report.

EHO Signature:

Conditions:

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