

made under the Food Act 1993 and section 68 of the Local Government Act 1993

A1.	Business Type								
	Mobile Fo	Mobile Food Van registered with other Local Council.							
	Market Sta	Market Stall - all food preparation conducted at the stall.							
	Market Sta	ket Stall - food handled at stall and other premises (see A6).							
	Renewal	ral of Annual Approval - Approval Number							
				usiness that are not re or Food Premises Reg					
A2.	Food Ty	/pe							
	Low Risk		Whole	e fruit and vegetables,	, low risk	k package	d cakes/jams	/sauces.	
	Medium R	Risk	Tasta camples of low rick foods, coffee juice, soun, unpacked spacks, one stan						
	High Risk	Cooking, meals, sushi, hot and cold displays, multi-step processing.							
A3.	Applica	tion	Detai	ils					
A3. Application Details Business Trading Name									
Dusiness Traumg		9	L						
Surname/s							Given		
0 0.110.110,0							Name/s		
OR									
Company/									
Organisation							ABN		
Applicants Address					,	Postal Address			
Contact No.						Email			
Driver Licence N		lo				St	tate of Issue		

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	 A4. Mobile Food Businesses Each mobile food and drink outlet requires an approval; 						
	Mobile food and drink outlets may be required to be inspected prior to determination and						
	 Mobile food premises wanting to vend from private land (not at market or event) must also fill out the "Food Premises Notification/Change of Detail" form. 						
Vehicle Registration Number	State of Issue						
Is the mobile food vehicle alrea	ndy registered/licensed with another Council?						
☐ Yes If 'Yes' advi	Yes If 'Yes' advise Council Approval Number						
	Issuing Council						
□ No							
NOTE! Tweed Shire Council does not permit the vending from public reserves, streets and roads, unless approval has been granted by Council for a market or one-day event.							
A5. Food Safety Superv	visor (FSS)						
A FSS certificate is required by	y food businesses who prepare and serve food for retail sale, that is:						
Ready-to-eat;							
Potentially hazardous (notes)	eeds temperature control) and						
 Not sold or served in the 	supplier's original package.						
Deguired attach conv	of NSW Food Authority FSS partificate with application						
Not Required.	of NSW Food Authority FSS certificate with application.						
NOTE! Certificate must l	be displayed to the public.						
A6. Food Business Pre	paration and Handling Information						
Type of foods handled							
List the types of							
ingredients/food/drinks							
handled to be sold							
(e.g. bacon, eggs, bread)							
Intended Market or Event							
Intended Market or Event							
Intended Market or Event	Is food being handled/prepared/manufactured at another premise prior to						
	Is food being handled/prepared/manufactured at another premise prior to event (including the cutting of fruit, slicing of bread etc):						
Intended Market or Event Food Preparation							
	event (including the cutting of fruit, slicing of bread etc):						

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Food Type	Temperature Control (e.g. cooler box with ice)	Protection of Food from Contamination (e.g. plastic wrapping, or enclosed containers)			
8. Washing Facilities					
low will food handlers wash neir hands? (adequate hand vashing supplies, including oap, paper towels).					
low will utensils and quipment be cleaned? Describe method of cleaning nd sanitation).					
low will water be heated for and washing and dish vashing?					
Vater source?					
A minimum of 20L will be equired for hand washing).					
A9. Waste Storage and Removal					
Waste Storage and F					
A9. Waste Storage and R					

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A10. Business Layout

Please provide a diagram or photos of your Temporary food stall (from a bird's eye point of view) which show:

- The floor plan (including; hand wash facilities, wash-up facilities, food preparation benches, cold and hot storage units, floors, walls and ceilings etc.) and
- External features to include: stall structure.

NOTE!

For information about construction of temporary food stalls please visit: https://www.foodauthority.nsw.gov.au/sites/default/files/_Documents/retail/temp_events_guide-line.pdf

A11. Application Checklist - please provide the following documents attached to your application					
	Form is complete - applications may be returned if all information is not provided.				
	Copy of the NSW Food Safety Supervisor Certificate if required.				
	Copy of the business registration from any other Council.				
	Copy of business last inspection report (if already registered/licensed with another Council).				
	Copy of diagram/photos of stall.				

A12. Important Information

- The term of the approval or a temporary or mobile food business expires on 1 July of current financial year;
- All correspondence will be sent to the owner/applicant. It is important to notify Council of any change of address and/or telephone number if this occurs during the processing of the application;
- The information provided in this application is required to enable assessment by Council and any relevant state agencies;
- The obligations bound by this approval extend to food businesses operating in accordance with food safety legislation including; Food Act 2003, Food Safety Standards and associated guidelines (NSW Food Authority guidelines for temporary events). Failure to comply with the Food Act 2003 may incur penalties or further enforcement action and
- This approval is not transferrable on sale of business.

A13. Privacy and Personal Information Protection Notice

I declare that all the information in this application is true and correct.

Some information requested by Council for this form constitutes personal information under the *Privacy and Personal Information Protection Act 1998* (NSW).

Purpose of Collection: For Council to carry out certification work for the applicant.

Intended Recipients: Council staff, Government agencies.

<u>Supply</u>: Legally required, Council may not be able to accept your application if information is not provided

Right of Access / Correction: Contact Council (02) 6670 2400 or email tsc@tweed.nsw.gov.au

Storage details: Tweed Shire Council, 10-14 Tumbulgum Road, Murwillumbah NSW 2484

<u>Consequence of non-provision of information</u>: Failure to provide correct business details is a breach of the Food Safety Standards.

Food Salety Standa	ards.		
Applicants Name		Date	