

# Temporary Food Business Notification

Please return to Mid Murray Council 49 Adelaide Road, Mannum SA 5238 - Phone 08 8596 0100 - [postbox@mid-murray.sa.gov.au](mailto:postbox@mid-murray.sa.gov.au)

This form **must** be lodged with Council **14 days or more** prior to the event.

## 1. APPLICANT DETAILS

|                   |  |                 |
|-------------------|--|-----------------|
| Business:         |  |                 |
| Contact Name:     |  |                 |
| Address:          |  |                 |
| Phone:            |  |                 |
| Email:            |  |                 |
| Name of Event:    |  |                 |
| Date(s):          |  |                 |
| Event Start Time: |  | Event End Time: |

## 2. ABOUT THE FOOD & YOUR BUSINESS

**Note:** Information on the Food Act 2001 and the Food Safety Standards is available on the website – <https://www.legislation.sa.gov.au/LZ/C/A/FOOD%20ACT%202001.aspx> and [www.foodstandards.gov.au/code](http://www.foodstandards.gov.au/code). Alternatively, contact the Mid Murray Council Environmental Health Officer on 8564 6020 during office hours.

Please specify the full range of food offered (or supply a copy of the menu):

|  |  |
|--|--|
|  |  |
|  |  |

|   |  |
|---|--|
| Has the food business notified with the Mid Murray Council? (Food Act 2001) | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| If no, has the food business notified with another council?                 | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| If yes, name the Council and provide the notification number:               |  |

## 3. DECLARATION

I declare that I am over 18 years of age and that I will take all practical measures to ensure food sold during the permit period is safe and suitable for human consumption; and I understand my obligations under the Food Act 2001 and the Food Safety Standards.

|               |           |
|---------------|-----------|
| Name (Print): | Position: |
| Signature:    | Date:     |

## 4. FOR OFFICE USE ONLY

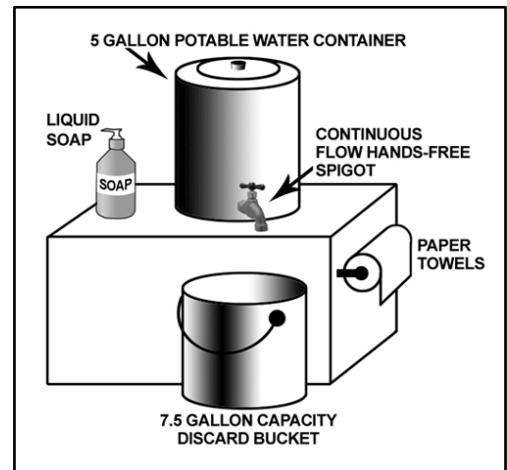
|                |   |
|----------------|---|
| Date received  |   |
| Received by    |   |
| EHO Assessment | <input type="checkbox"/> Acknowledged <input type="checkbox"/> Noted with Conditions below: |
| CONDITIONS     |   |

## FUNDAMENTAL FOOD SAFETY INFORMATION

### Handwashing Facilities

Handwashing facilities must be available for use at the food stall, consisting of:

- A supply of running potable water
  - E.g. Plastic water containers with twist-turn taps (preferred)
- Wastewater collection bucket
  - Used to collect handwashing waste water. Ensure this wastewater is suitably disposed of.
- Liquid soap, paper towel & waste bin/container for used paper towels



### Protection of Food from Contamination – Avoiding Cross-Contamination!

- Food that is not pre-packaged must be stored in food grade containers, and covered, at all times.
- Ensure there is adequate separation of raw meat and ready to eat (RTE) food, such as storing raw meat below and away from RTE food such as pre-prepared salads, cooked meat, cooked rice and cooked pasta.
- Ensure that when raw meat and RTE food is processed, separate chopping boards and utensils are used. If the same equipment and utensils are used for these foods, these items must be washed with hot water and detergent and sanitised with a food grade sanitiser immediately before using them for RTE food.

### Temperature Control

- All potentially hazardous food (PHF) must be transported, stored and displayed at 5°C or below for cold food, or 60°C or above for hot food. If portable refrigeration is unavailable, such as a refrigerated cabinet, ensure eskys with ice blocks are used to store cold food. When using bain maries or pie warmers, they must be capable of keeping food hot at 60°C or above.

### Thermometer

- If temperature control is necessary, a thermometer, accurate to +/- 1°C, must be in good working order and available for use at all times. Ensure temperature checks of PHF are regularly conducted.

### Food on Display – Protection from Contamination

- Unpackaged food that is displayed for sale must be covered and protected from contamination at all times.

### Cooling & Reheating

- Ensure cooked food is cooled as soon as possible in small shallow containers instead of one large pot.
- Rapidly reheat food that has been previously cooked and cooled to at least 75°C (steaming hot), preferably in the microwave or the stove. Regular stirring will aid both the cooling and reheating processes.

END OF DOCUMENT

