



TEMPORARY FOOD STALL APPLICATION FORM

Invercargill City Council
Environmental Health Section
Private Bag 90104
INVERCARGILL
Phone (03) 2111680

Stallholder / Trading as: _____

Address: _____

Telephone: _____ (home) _____ (business)

_____ (mobile) _____ (email)

Type of Stall: _____

Event and Physical address: _____

Proposed Date(s): _____

Type of food for sale: _____

Is food prepared prior to the event? YES / NO

If yes, provide details of premises used: _____

Attach a copy of your Certificate(s) of Registration or Food Safety Plan(s) or Risk Management Plan(s) pertaining to the premises detailed above.

Complete the section overleaf outlining your Food Safety Practices. (Use the **Stand and Stall Food Guidelines** pamphlet to assist you.)

APPLICANT'S SIGNATURE:

Signed

Date

Fees payable for application: **up to 7 days \$16.00 (GST inclusive)**
 up to 6 months \$52.50 (GST inclusive)
 up to 12 months \$95.00 (GST inclusive)

Important - Applications must be lodged with the Invercargill City Council **at least 10 working days** before the licence is required. Failure to do so may result in the license application not being granted.

APPROVALS (where required)

1. Approved by Roading Section (to operate on Footpath / Road Reserve):

Signed

Date

2. Approved by adjacent shop owner nearest the stall site – (where stall is to operate outside a shop):

Signed

Date

3. Approved by property owner (where stall is to operate on private property):

Signed

Date

FOOD SAFETY PRACTICES

Detail **how** you will be dealing with the following food safety issues:

1. Where you are obtaining your ingredients? _____

2. What storage facilities are being used (prior to the event and at the stall / event)?

3. How is food being protected (during transport and at the stall)?

4. How is food being refrigerated / kept at 4 degrees Celsius or less (during transport and at the stall)?

5. How are you ensuring thorough cooking and / or reheating of food and hot holding at not less than 60 degrees Celsius after cooking or reheating?

6. How will you ensure safe handling of food (e.g. utensils, tongs, gloves, prevention of cross contamination between raw and cooked foods)?

7. How is food handler personal hygiene being ensured (e.g. give details of hair cover, clothing, hand washing)?

8. How will you ensure the separation of food and money handling? _____

Office Use Only

Approved by EHO

Signed: _____ Date: _____

ICC License No: _____ Receipt No: _____