

Central Highlands Regional Council



- Blackwater Capella Emerald
 Springsure Other - Please Specify: _____

65 Egerton Street, Emerald
PO Box 21,
EMERALD QLD 4720

Telephone: 1300 242 686 Facsimile: 1300 242 687

Email: enquiries@chrc.qld.gov.au

Website: www.chrc.qld.gov.au

Food Act 2006

Temporary Caterers Permit Application / 52 Day per year Functions Licence

Contact Council if you have any specific enquiries regarding fees or how to complete this form. Type or print clearly and select boxes where applicable. Enter "n/a" if the question does not apply.

NOTE:- ALL FOOD IS TO BE PREPARED ON-SITE ON THE DAY OF PREPARATION. FOOD PREPARED FROM HOME REQUIRES A SEPARATE HOME BASED BUSINESS LICENCE APPLICATION.

Application is for

Temporary Caterers Permit Fee \$ OR 52 Day per year Functions Permit Fee \$

Applicants Details

Business name (must be registered with the Office of Fair Trading) / Organisation name

Business/ Organisation Name ABN

OR

If a vehicle or stall – advise exact location??

Individuals Name

Street address

Locality / Suburb State Postcode

Enter postal address if different from street address.

Postal address

Locality / Suburb State Postcode

Contact person

Contact ph. Mobile

Contact fax Email

If there are additional vehicles, please attach additional vehicle information to this form.

Event Details

Name of Event

Date

Location

Event Co-ordinator Contact No.

- Reason for Application:
- Private Business
 Charity Fund Raising
 Non- Profit Organisation

Business / Charitable / Non – Profit Organisation’s Name:

Organisation: Contact No.

Street Address

Locality / Suburb State Postcode

Email Contact Name.

Stall Construction Details

Roofing
Walls
Flooring
Benches / Counters

Food Safety and Storage Facilities

Electrical Appliances (includes cooking, heating, hot and cold food storage and equipment)	
Electrical Power Required (amps)	
Electrical Power Output (watts)	
Food Type	
Temperature Control (e.g. eskies with ice)	
Protection of food from contamination (e.g. plastic wrapping or enclosed containers)	

How will eating, drinking and cooking utensils be protected from contamination in the stall?

How is food going to be transported to the event? (e.g. esky with ice)

Washing Facilities

How are food handlers in the stall going to wash their hands?

How are utensils and equipment going to be cleaned?

I declare the information provided in this application to be true and correct.

Signature

Date

Office use only

Fee Amount	Date
Receipt No.	

INFORMATION REGARDING TEMPORARY CATERERS PERMIT

- Food preparation and sale must be carried out in an approved food establishment which includes a food van approved by the Council (list available on request). The sale of softdrinks, cakes (not containing custard or cream), sealed biscuits and confectionery is excluded from this provision.
- The use of existing licensed food establishments to provide food to temporary caterers is encouraged.
- All food stored, packed and displayed must be suitably wrapped or contained to preclude contamination by dust, flies, etc. Every occupier or owner of any food establishment is to comply with the 'Food Act 2006' with regard to conduct and cleanliness.
- An application may require two (2) weeks to consider especially if it is one of many for a particular event.
- An event includes Flea Markets, Fetes, and more than one street stall for the same purpose, Mardi-Gras, Home Shows, Festivals and Sporting Functions. An application is to be read in conjunction with the minimum requirements for Temporary Food Establishments (available on request).