

Selling Food at Events Application

About this form

This form is to apply for a Selling Foods at Events approval to trade at approved events in the Camden Local Government Area. This form is for application for either a yearly registration or single event registration.

How to complete this form

- 1. Ensure that all fields have been filled out correctly.
- 2. Please note that fields on this form marked with an * are mandatory and must be completed before submitting the application.
- 3. Once completed you must submit this form as indicated in the Lodgment details section (Part 9 of this form).
- 4. Applications must be submitted at least 21 days prior to the first event at which you intend to operate.

*Mandatory Field

Part 1: Applicant Details

Title	Given Name/s *		Family Name *		
Company Name *			ABN / ACN*		
Postal Address * (all correspondence will be sent to this address)					
Business Phone Number		Mobile Numb	er *		
Email Address *					

Part 2: Application Type

Single Event	OR	Annual Registration	
Event Date			
Event Name			
Address of Event			

Part 3: Stall Details				
Type of stall e.g. vehicle, trailer, marquee (tent)*	Stall Name*			
Do you have a current 'Selling Food from I Yes Public Roads' approval?* INO	Vehicle Registration (if applicable)*			

Part 4: Equipment Details (Please complete all fields)			
Type of Equipment*	List*		
Cold storage equipment.			
E.g Providing own mobile cool			
room / esky with ice bricks /			
temporary fridges/freezers			
Hot storage equipment			
E.g 3 Burner gas cooker / 4			
compartment bain-marie			
Floor covering			
E.g Rubber matting			
Hand washing facilities			
*Warm running water, soap and			
paper towel must be provided*			
Overhead protection over all			
cooking/preparation areas			

Part 5: Types of Food for Sale

Please tick all applicable foods*

Category 1	Category 2	Category 3	
Drinks	□Cut fruit or vegetables (including salad	□Raw egg dishes (including mayonnaise,	
□ Pre-packaged foods	dishes)	aioli)	
\Box Whole fruit and vegetable	□Cooked meat dishes	□Non-commercial made pate	
\Box Cakes/biscuits/slice/deserts with no	Cooked vegetable dishes	□Sushi	
fresh cream or custard	□Cakes/biscuits/slice/deserts with fresh	□ Dishes with seafood	
□Bread/pastry	cream or custard		
□Jam/sauce/condiments with no	□Ice cream/gelato/soft serve		
samples	□Jam/sauce/condiments with samples offered		
	□Cold meat dishes		
	□ Sandwiches		
Other food for sale:			

Part 6: Supporting Documents

Please tick applicable boxes below to confirm that you have provided copies of the documents requested. Please lodge copies with the completed application form.

.

□ Valid Certificate of Currency from your insurer to the amount of not less than 20 million.*

□ Food Safety Supervisor Certificate (FSS) (If applicable)

□ Food stall layout plans/food vehicle layout plans or photos (see sample plans on last 2 pages)*

Part 7: Details of off-site food preparation area(s)

Do you Prepare food in an off-site location, which may include a home, commercial kitchen or other location?*

Yes

No

If yes, what's the address?

What approval do you have to conduct a business at home? (Please attach a copy with your application)

Complying Development Certificate

Development Application

Council Inspection Report

Part 8: Declaration

I declare that all the information I have provided is true and correct.*

I acknowledge that I have read Council's 'Food Trading at Events and from Public Roads Policy.'*

Applicant Name (please print) *

Applicant Signature *

Date *

Part 9: Lodgement Details

You can lodge you application by:

EMAIL: mail@camden.nsw.gov.au

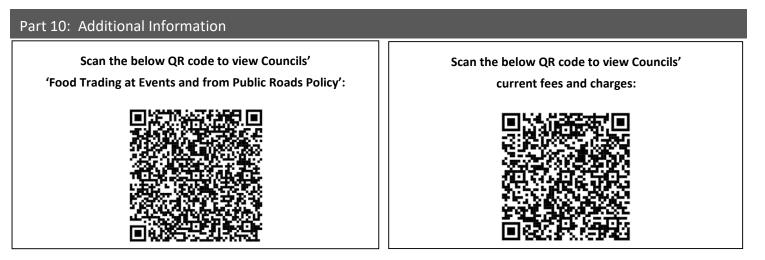
MAIL: Camden Council, PO BOX 183 CAMDEN NSW 2570

IN PERSON: 70 Central Avenue ORAN PARK

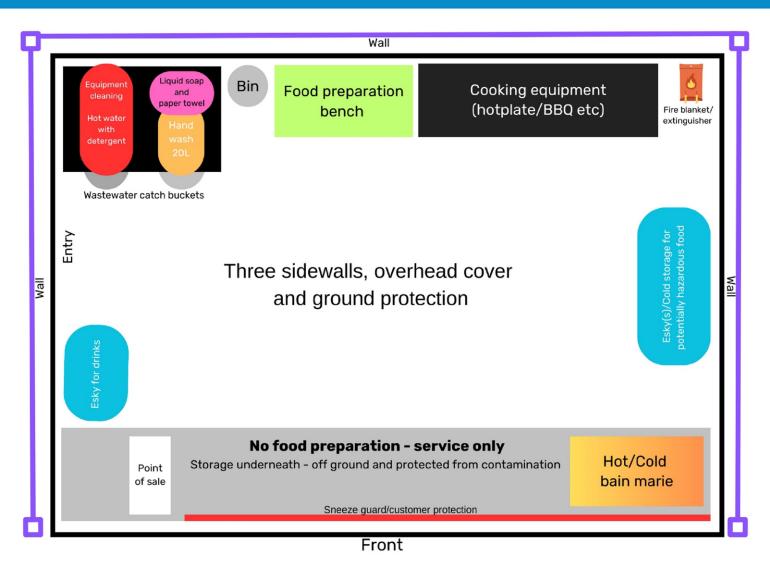
WHAT NOW: Once your application is received, a Council Officer will contact you if further information is required. For further information regarding your application please contact us by:

PHONE: 13 CAMDEN (13 226 336)

WEBSITE: https://www.camden.nsw.gov.au



FACT SHEET: Temporary Food Stall Sample Layout Plan



Example of washing facilities set up



Note:

Equipment cleaning set up may not be required for all stalls - speak to Council EHO for further advice if unsure. Handwashing image courtesy of Food Standards Australia.



FACT SHEET: Mobile food vehicle sample layout plan

Front of vehicle

