

| Applicant Details | |
|---|--|
| Name Of Business: | |
| Contact Person: | |
| Phone Number: | |
| Postal Address: | |
| Business Address: | |
| Email Address: | |
| Event Details | |
| Name Of Event: | |
| Location Of Event: | |
| Date Of Event: | |
| Hours Of Operation: | |
| Type Of Food To Be Sold: | |
| Will food be stored and displayed under temperature control? | |
| How will food be transported? | |
| Will hand-washing facilities be available if handling food? | |
| Will a digital probe thermometer be available? | |
| Home Council notified in and/or FBN number? | |
| Notification Details | |
| This notification is pursuant to Section 6 and 86 of the Food Act 2001. | |
| Food Act 2001 – Section 6: | <p>"In this Act a food business means a business, enterprise or activity that involves:</p> <p>(a) The handling of food, or</p> <p>(b) The sale of food,</p> <p>Regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only."</p> |
| Food Act 2001 – Section 86: | The proprietor of a food business must not conduct the food business unless the proprietor has given written notice, in the approved form, the information specified in the Food Safety Standards that is to be notified to the appropriate enforcement agency before the business is conducted. |
| Applicant's Signature | |
| Name: | |
| Signature: | Date: |
| Lodgement (at least one week prior to event) | |
| Mail Completed Form To: | <p>Environmental Health Officers The Rural City of Murray Bridge PO Box 421 MURRAY BRIDGE SA 5253</p> |
| Or Email: | council@murraybridge.sa.gov.au |

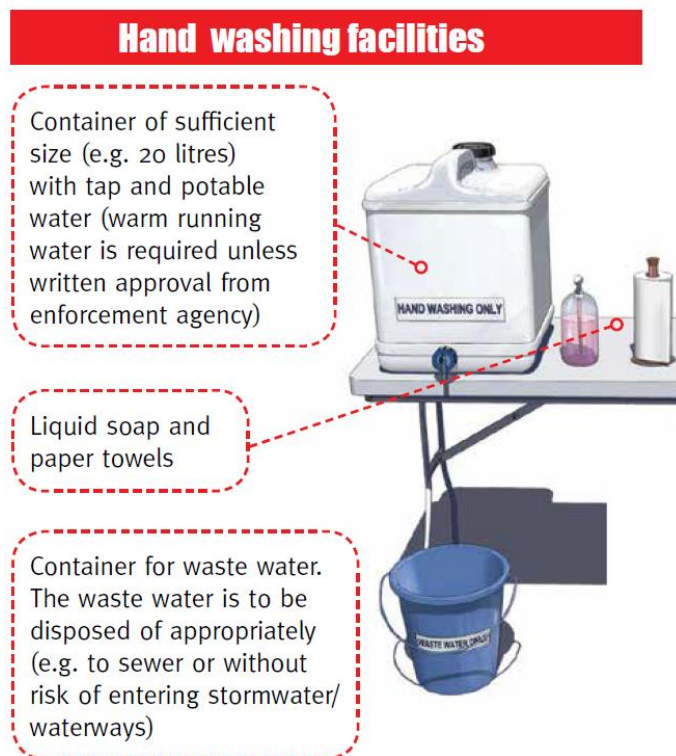
Food Safety Information For Proprietors Of Temporary Food Stalls

Based on the Australia New Zealand Food Authority Food Safety Standards.
These guidelines are enforceable under the Food Act 2001.

Please read this information prior to operation in the Rural City of Murray Bridge.

1 Handwashing Facilities

Hand washing facilities are required within the food handling area. If a permanent fixture is not available this can be substituted with a 20 litre plastic container (with a tap) with potable water, a bucket to catch the wastewater and a supply of soap and paper towel.



2 Temperature Control

Bain-maries, refrigerators, eskies, etc are required to keep all potentially hazardous foods such as raw and cooked meats including sausages, seafood, chicken, dairy products and cooked rice and pasta at 5°C or below, or at 60°C or above to minimise the growth of food poisoning bacteria.

3 Avoid Cross Contamination

Cross contamination occurs when bacteria is transferred from a contaminated surface to one which is not contaminated. The bacteria can come from people, work surfaces or equipment, and other foods. For example, it can happen when bacteria from the surface of raw meat, poultry are transferred onto ready to eat food, such as green salads, rice or pasta salads, cooked meats or poultry or even fruit.

Bacteria is most commonly transferred to raw to ready to eat food by hands, however direct contact with raw foods, dirty chopping boards, knives and other cooking implements can also spread the contamination. Chopping boards, plates and knives that have been in contact with raw food need to be carefully washed with hot water and detergent, sanitised by using a chemical sanitiser, rinsed and then thoroughly dried before being used for ready to eat foods.