

DISPLAY THIS FORM AT THE STALL DURING OPERATION

<input type="checkbox"/> Fundraising Food Stall for non-profit	NO FEE	20 events or less / year
<input type="checkbox"/> For Profit Food Stall	\$60	Once a year only
<input type="checkbox"/> Registered under Food Act 2014	NO FEE	Provide a copy of Notice of Registration

Operation Details

Name of Organisation	*
Location of Operation	*
Dates of Operation (<i>Rain date?</i>)	*
What are you fundraising for?	
Types of food to be sold	*

Applicant Details:

Name	*
Physical address	
Postal address	*
Phone/s	*
Email address	

I have read and understood the terms and conditions of this permit (see overleaf):

Signature		Date	
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This consent is at the will and pleasure of the Whakatāne District Council, and therefore Council reserves the right to terminate proceedings if complaints are received, or any of the conditions on the reverse are not complied with. This consent must be carried by the applicant at all times and made available on request by the Council Officers or Police

Applicant Checklist: Have you?

<input type="checkbox"/> Filled out the application form in full and signed?	<input type="checkbox"/> Included payment or proof of if paid online?
<input type="checkbox"/> Attached proof of adjoining businesses consent?	<input type="checkbox"/> Attached proof of non-profit status e.g. Charities Register details
<input type="checkbox"/> Attached proof public liability insurance?	

OFFICE USE ONLY **LIHI 20 40 10 1310**

For Profit Stall	\$60	Fundraising Stall	NO FEE
CSC Initials		Date	Receipt Number

Conditions applicable to the issue of consent

- The applicant shall move on the request of the Council Officer or Police
- This licence does not entitle operation on state highways, contact Waka Kotahi NZ Transport Agency for approval
- Licence is not transferable
- The applicant has the permission of any adjoining premises (provide proof with this application)
- The area of operation must be kept clear and free from litter at all times
- The operation must not hinder or stop normal pedestrian activity
- Use a protective barrier and/or absorbing material to protect the footpath from food/fat spills (BBQs) contamination and to prevent slip hazards being created
- Contain and remove spills, should they occur, using absorption methods to collect any material for disposal
- Washing or disposing of any liquid waste to storm water drains (gutter) is illegal and must be avoided to prevent contamination of waterways and the environment
- The applicant must take reasonable steps to avoid injury or damage to any persons or property e.g. burns (BBQ)
- The applicant is not permitted to operate on any Council reserve without the prior permission from Reserves and Bookings Administrator
- No passer-by is to be approached, harassed or in any way made to feel obliged to purchase good or donate to the applicant's cause
- The applicant should provide proof of currency of public liability insurance
- Sausage sizzles or similar food stalls (cooking) will only be considered for approval if located on The Strand *outside* The Esplanade (between Baxter's Café and ASB Bank); or further down The Strand towards Buddle Street); or in Murupara where footpath widens in front of 39-43 Pine Drive.
- Display this permit at the food stall during the event

Food Safety Tips Checklist:

- Ensure food handlers are healthy. Anyone with cold or 'flu symptoms or have had sickness or diarrhoea within 48 hours of event, or anyone with sores/lesions on their hands, neck or head should not help with food
- Source all food from approved suppliers only (registered)
- Keep food out of the temperature danger zone (Cold food is below 5°C and cooked food is over 60°C)
- All frozen food must be kept frozen at all times and should be rock hard to touch
- Cook all meat products thoroughly until well done (> 75°C in the middle). Use pre-cooked sausages for sausage sizzles.
- If reheating food, ensure food is reheated to over 75°C (core) for 30 seconds or more (use accurate probe thermometer)
- Prevent contamination of food by dust, pests, etc. by keeping food in containers or covered where possible
- Avoid cross contamination e.g. serve condiments from squeeze containers not communal dipping bowls
- Wash and dry hands frequently, especially after going to the toilet or touching rubbish etc.
- Use clean utensils, including the BBQ (if used), and use different tongs/utensils for raw and cooked foods
- Wear clean aprons and cloths and ensure long hair is tied up/contained
- Only meat that has been inspected and approved at an authorised slaughter house (Ministry for Primary Industries approved) can be provided for human consumption. Sale of home-kill or recreation catch is prohibited

More food safety information is available on the Ministry of Primary Industries website: www.mpi.govt.nz