

Application to sell food at an event or market

Event:	
Event Date:	
Event Location:	

Stall Holder's Details			
Name:			
Trading name (if any):			
Address:			
Phone:		Mobile:	
Email:			
Contact person:			
Food type being sold:			

Commercial operators

- If you are a commercial operation then you need to have a registered Food Control Plan or National Programme. Registered operators do not need to complete the food stall questionnaire. Please attach a copy of your registration certificate issued by either the CODC or another Council.

Fundraising operators

Food prepared on site

- A Food Control Plan is not required if your stall is for fundraising only, and meets the exemption provisions of the Food Act 12014. Please complete the food stall questionnaire.

Pre-packaged foods

- These operators are selling packaged foods that have been manufactured on registered premises.

Please identify the premises: _____

Or

- Selling packaged foods that have been manufactured in the home or on unregistered premises.

Please identify the premises: _____

Food safety tips for occasional events are available at: <http://www.mpi.govt.nz/document-vault/3721>

Signature: _____ **Date:** _____

Please return this form to Council at least 10 working days before the event (PO Box 122, Alexandra 9320 or email: csoalex@codc.govt.nz). For further information, please contact an Environmental Health Officer by phoning 03 440 0056.

1. Describe goods to be sold (e.g. sandwiches, cakes, vegetables, sausages etc):

2. What food preparation will occur prior to the event? Include information on how the food will be stored:

3. Describe how food will be transported to the site. Include information on the means of temperature control and protection from environmental contamination:

4. Describe the level of preparation of food at the stall (e.g. preparation of raw ingredients, types of cooking, heating or hot holding, cooked to order):

5. Describe how the food will be stored and displayed at the stall so as to protect it from contamination (dust, birds, customers):

6. How will you keep your hands clean while handling food at the stall:

7. How will there be a separation of food and money handling:

8. Outline any other food handling provisions that will be put in place: