

Application for permission to operate a food stall

Please return completed form to the Clubs Coordinator, Campus Life, Nathan Campus no later than 5 working days prior to holding your stall at Griffith University.

Organiser Details

Name

Club/Organisation

Position on Committee

Address

Phone Email

Event Details

Event Name

Reason for holding the event

Venue Expected attendance

Date Start time Finish time

Have you passed the Food Safety Training Session Yes No

Have you acquired alternative Food Safety qualifications Yes No

You must provide proof that you have passed the following units

1. SITXOHS001A Follow health, safety and security procedures
2. SITXOHS002A Follow workplace hygiene procedures
3. SITXFSA001A Implement food safety procedures

List names of all other persons involved in the stall
(must have passed the Food Safety Training session or equivalent)

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Food and Beverage Details

List all food and beverage items to be sold

Item	Qty	Supplier
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You must supply proof of purchase (receipt) no later than the day of the event.
Note: Items must be purchased from a registered business

Method of transportation and storage of food and beverage items

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Will food be prepared away from the stall? Yes No
(If yes, a manufacturer or approved food license is required – see your local council)

Equipment

Stall holders must hire the BBQ Equipment Kit available from the Campus Life Office, Nathan Campus. This kit contains the following items:

- Refuse bin with lid
- 20 litre water container labelled "Hand Wash"
- 20 litre water container of sufficient size labelled "Utensil Wash"
- Container labelled for waste water
- Serving implements such as tongs, spoons and gloves
- Food grade sanitiser
- Dry chemical fire extinguisher
- Liquid soap
- Thermometer
- Paper towels
- Temperature record sheet

Stall holders will also need to supply a safety barrier (such as a table) and food storage equipment (hot hold and cold hold, see artists impressions).

List all other equipment to be used

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Note: all equipment must be clean and sanitised (using food grade cleaning supplies) and in good working condition.

Requirements

Griffith University requires all temporary food stalls to comply with the City Council food safety and structural standards for the operation of a food stall.

Where possible, all eating and drinking implements are to be presented in such a way so as to prevent cross contamination.

Temperature checks are to be completed and recorded on the temperature record sheet found in the BBQ Equipment Kit.

A hire fee and bond is to be paid to hire the BBQ equipment

I agree to comply with the Food Safety Standards Yes No *for more info see www.anzfa.gov.au*

I understand that under the Griffith University "Site Policy" Griffith University has control over all University Policy activities. Yes No *see Griffith Policy Library*

I note that this permit does not absolve me from Yes No

ensuring compliance with all statutory requirements.

If hired equipment is not returned in a satisfactory condition, in the opinion of Campus Life, the bond will be forfeited.

I have completed this form, read the above conditions and accept these conditions.

Signed

Dated

Privacy Statement

Griffith University collects, stores and uses personal information for the purpose of administering food stalls. The information collected is confidential and will not be disclosed to third parties without your consent, except to meet Government, legal or other regulatory authority requirements.

Office Use Only

Date equipment borrowed

Hire Charge

Bond

Date equipment returned

Bond refunded

Bond withheld (amount)

Reason

Approval is given for the above event

Yes

No

OFM notified

Yes

No

Griffith food notified

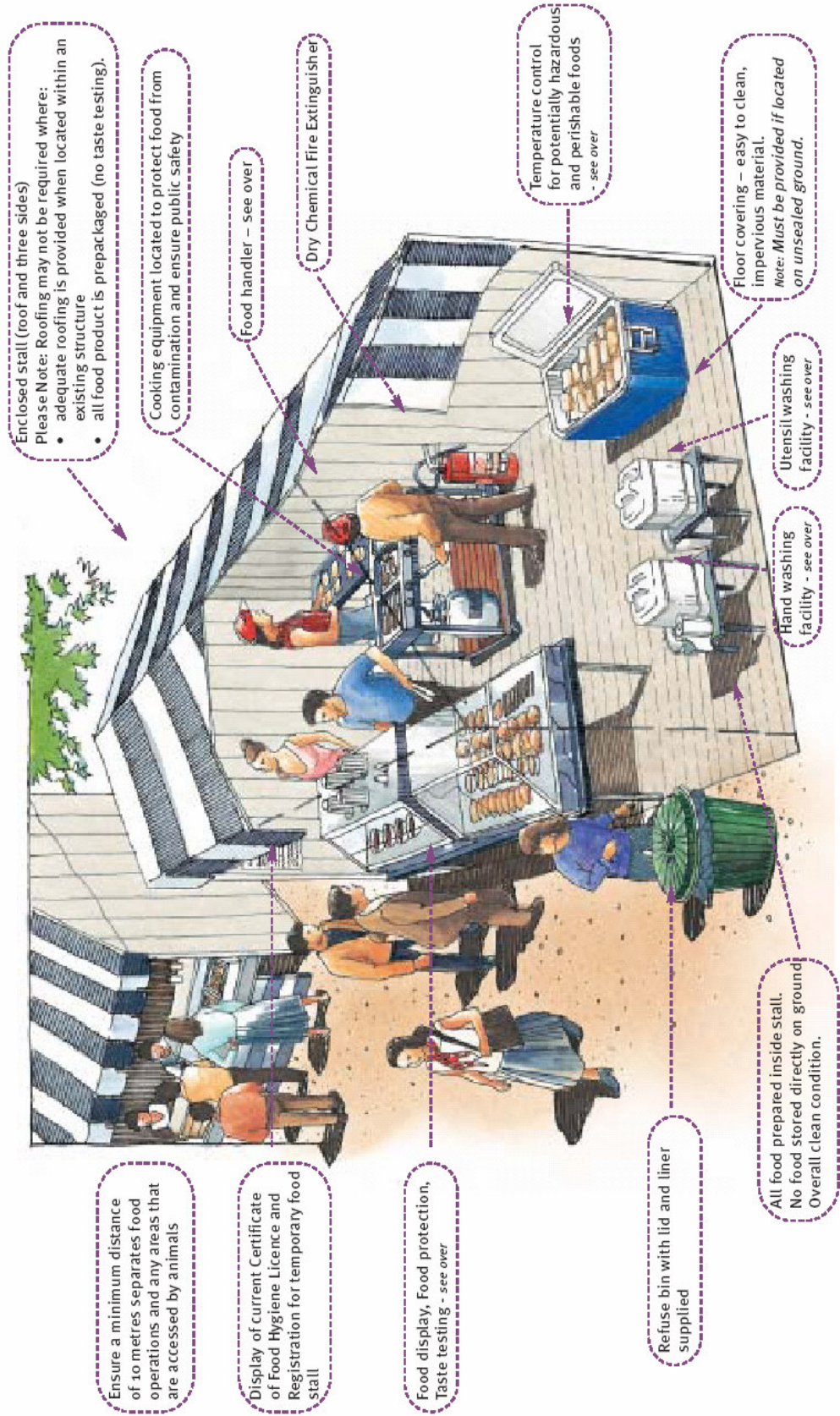
Yes

No

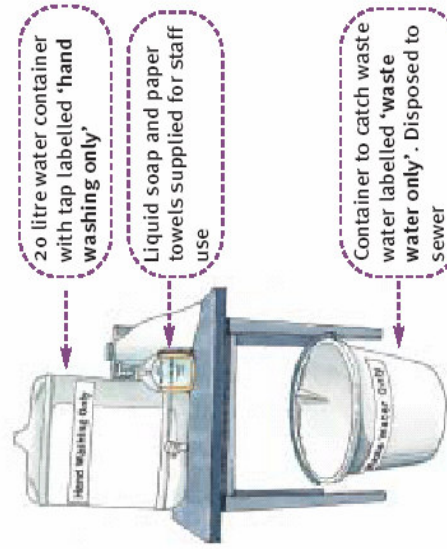
Signed

Date

ARTIST'S IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



Minimum hand washing facilities

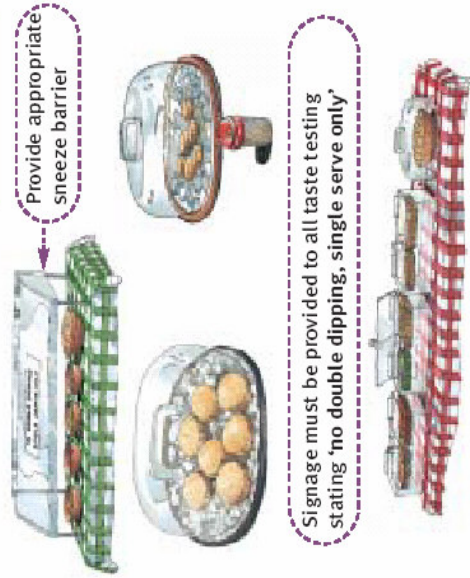


Minimum utensil washing facilities

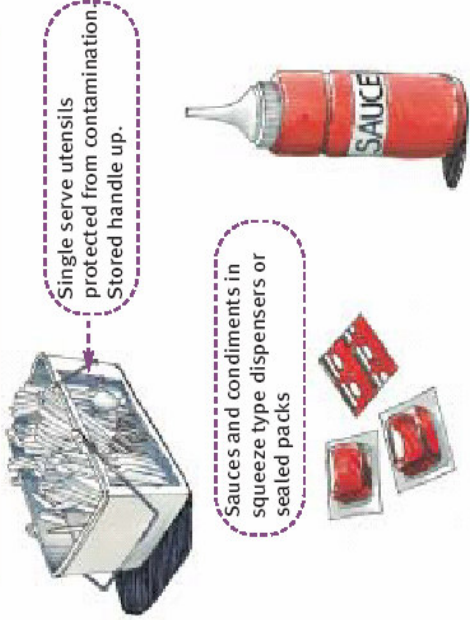


Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

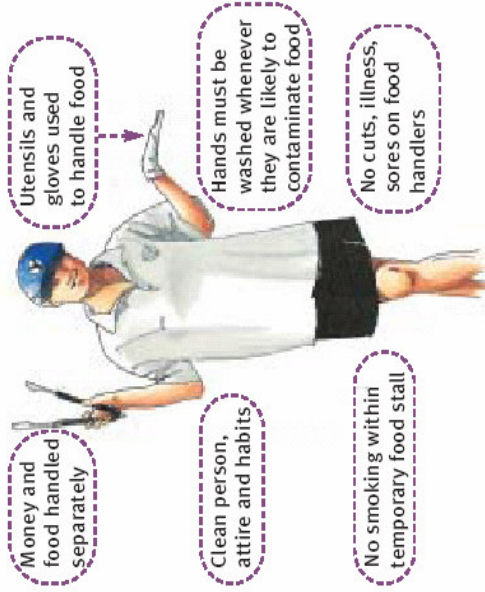
Food display, food protection, taste testing



Sauces, condiments and single serve utensils



Food handlers



Temperature control of potentially hazardous food

