

Display on Day

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|--------------------------|--|---------|---|
| <input type="checkbox"/> | Fund-raising Food Stall for non-profit | NO FEE | 20 or less events/year |
| <input type="checkbox"/> | For Profit Food Stall | \$60.00 | Once a year event only |
| <input type="checkbox"/> | Registered under Food Act 2014 | NO FEE | Copy of current Notice of Registration attached |

Address all correspondence to: Chief Executive, Whakatāne District Council, Private Bag 1002, Whakatāne 3158
 Phone 07 306 0500 | Fax 07 307 0718 | Or return to Customer Services, Civic Centre, Commerce Street, Whakatāne.

TAX INVOICE GST 16-940-356

File Reference:

Operation Details:

Name of Organisation

Location of Operation

Dates of Operation

What are you fundraising for?

Types of Foods to be sold

Details of Applicant:

Full Name of Applicant

Date of Birth

Physical Address

Postal Address
(if different to Physical Address)

Contact Details:

Home Phone

Mobile phone

Mobile phone

Work phone

Email Address

I have read and understood the terms and conditions of this consent:

Signature of applicant:

Date:

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.

FOR OFFICE USE ONLY

CSC Use:	Charitable Stall	Non Charitable Stall
Amount	NO FEE	\$60.00
Receipt No		
Date Paid		
Code	N/A	LIHI 20 40 10 1310

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 you to operate on state highways.
- Licence is not transferable.
- The area of operation must be kept clear and free from litter at all times.
- The applicant has the permission of any adjoining premises.
- The applicant is not permitted to operate on any Council reserve without the prior permission of the 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.
- 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 registered food premises.
- Refrigerate readily perishable foods and keep below 5 °C, out of the temperature danger zone.
- 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. Use pre-cooked sausages for sausage sizzles.
- Serve hot food as soon as it is cooked.
- Prevent contamination of food by dust, flies, animals, etc or by customers 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 barbeque (if used), and use different tongs/utensils for raw and cooked food.
- Wear clean aprons or smocks.
- 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