07 4099 9444 enquiries@douglas.qld.gov.au

Web: Postal: Office: www.douglas.qld.gov.au PO Box 723 Mossman Qld 4873 64-66 Front St Mossman



## **Application – Temporary Food Premises Licence** (Individual Events)

Food Act 2006

You must complete all questions unless the form indicates otherwise. Incomplete forms or forms without all necessary information and documentation will result in your application being an improperly made application.

## Please:

- complete the form and return to Council; and
- provide any mandatory supporting information identified on the application form; and
- submit the applicable fee

Please ensure temporary food licence applications are submitted 2 weeks prior to the date of your event, to allow Council time to assess your application. Applications submitted less than two weeks prior to an event, may result in your temporary food licence not being issued in time. Operating without a temporary food licence may result in a penalty infringement notice being issued by Council.

licence not being issued in time. Operating without a temporary food licence may result in a penalty infringement notice being issued by Council.				
☐ Temporary Fo	od Licence		Taste Testing Food Stall	
1. APPLICANT DETAIL	.S			
	gal entity and should not be entered in this fie or company.	eld as the	esponsible for complying with the applicable co applicant. Where a person or company operat	
Applicant (Entity) Nar (Individual/Partnership/Cor	me:	Bloggs, Jo	pe Bloggs Pty Ltd, Jones Ltd, The Business Inc.	
	for Profit (Community, Sporting or Servertificate of incorporation to this application	rice) Org	ganisation? 🗆 Yes 🗆 No	
Applicant Postal Addı	ress:			
Does this postal address	apply to all Council Departments (i.e. rates, w	vater, pe	rmits, animals etc.) 🗌 Yes 🔲 No	
	Office Street Address: applicant is a Not for Profit Organisation			
Applicant Phone Num	nber:	A	oplicant Mobile:	
Applicant Email Addro	ess:			
Applicant Contact Na	me if not an Individual:			
ACN / ABN: (where appl	icable)			
2. EVENT DETAILS				
Event Name:				
Event Location:				
Event Dates:			Operation Hours:	
Estimated number (for private or corporate fu				
OFFICE USE ONLY				
☐ Are all sections	of the application completed and signed?	?	Are all the supporting documents att	ached (see page 3)?
Receipt Type: 760 (Taste test Only: 627)	Fee Paid:		Receipt No:	CSO:

3. SITE DETAILS			
Trading Name if Stall:			
Site Contact Name: (if different to Applicant)			
Site Telephone: Site Contact Mobile: (if different to Applicant) (if different to Applicant)			
Product description - describe the food types intended to be sold / provided:			
Taste Testing Offered: ☐ Yes ☐ No			
4. ORIGIN OF FOOD			
Note: Food prepared by you other than at the temporary food premises must be done in a licensed k			
If this kitchen is located outside the Douglas Shire Council area, a copy of its food licence must be pro			
Is all food being prepared within the temporary food premises?  YES		<u>ю П</u>	
If 'no', what is the name, address of the licenced kitchen where food is being prepared?			
5. NOMINATION OF FOOD SAFETY SUPERVISOR (FSS) All licensed food businesses must have a nominated food safety supervisor.			
Proof of specific food safety knowledge must be provided. Complete the food safety supervisor section/s below.			
Statement of attainment certificate/s copy MUST be attached to this application.			
If you have more than one Food Safety Supervisor, please advise details and relevant contact information in the	Additional	Details	
section and attach certificate/s.  Business Hours			
Full Name:  Contact No:			
Certificate Training Provider:  Certificate Date  of Issue:			
Please tick to indicate you have attached the food safety supervisor statement of attainment certificate copy		YES 🗆	
6. SUITABILITY OF PERSON TO HOLD A LICENCE			
4a. Have any of the applicants been convicted for a breach of any food legislation?	YES □	NO □	
4b. Have any of the applicants been refused a licence under the <i>Food Act 2006</i> , the <i>Food Act 1981</i> , or a corresponding law?	YES 🗆	№ □	
4c. Have any of the applicants previously held a licence under the <i>Food Act 2006</i> , the <i>Food Act 1981</i> , or a corresponding law?	YES 🗆	№ □	
NB: If the applicant is a Corporation or an Incorporated Association, an executive officer of the Corporation, or a member	of the Assoc	iation's	

NB: If the applicant is a Corporation or an Incorporated Association, an executive officer of the Corporation, or a member of the Association's management committee, are included. If the answer is Yes to items 4a. and 4b. please provide details.

7 ADDITIONAL DETAILS /:f red	wined)			
7. ADDITIONAL DETAILS (if red	quirea)			
9. DECLARATION				
8. DECLARATION				
1	decl	are that the information provided by	me in this a	application is true and
correct and I consent to the m Commonwealth department in r	naking of enquiries and e	xchange of information with authorit		
Applicant Signature:			Date:	
Information Privacy Act 2009 (Qld). We a your application. Generally, we will not consent to such disclosure. For further in	are collecting your personal infordisclose your personal information after manager manager and the manager manager and the manager manager manager and the manager man	n held by us. The way in which the council manarmation in accordance with the Local Governmer on outside of Council unless we are required to dige your personal information please see our Information	nt Act 2009 so the lo so by law, or u	at we can assess and finalise nless you have given us you
Food Stall Design form comple	eted & submitted? (mai	ndatory)		Ш
Evidence of payment of licence	e fee			
Copy of Food Licence of premi	ises where food is being	g prepared attached? (where applied	cable)	
Nominated a food safety supecertificate	ervisor and attached for	od safety supervisor statement of a	ttainment	
10. BPAY TRANSACTION DETA	ILS (if applicable)			
Payment Date:	Amount:	BPay Receipt No:		
Please provide payment information	to assist with reconciling payı	ment with this form		
11. ADDITIONAL NOTES				
		pasis may attract additional require		
<ul> <li>For construction and opera Environmental Health on 0</li> </ul>	•	lating to temporary food premises,	, please con	tact
Contact an Environmental	Health Officer at Dougl	as Shire Council for further informa	ation.	
12. PRESCRIBED FEE (Applicable	from 1 July 2025 to 30 June	2026)		
Temporary Food Licence			\$142 (	00

Taste Testing Food Stall

\$ 78.00



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## **Temporary Food Premises - Food Stall Design Form**

(events, markets and non-profit organisations)

Food Act 2006

This form is to be submitted together with an application for a temporary food premises Please complete ALL sections of the form

1. FOOD TYPES	
List the food types to be sold:	
2. STALL TYPE	
Ceiling: Describe your roof/ceiling.	
What material is it? How is it secured?	
Walls:	
Describe your walls. How many sides?	
What material? How are they secured?	
Flooring: Describe the flooring.	
What area does it cover? What material is it?	
How is it secured?	
3. STALL LAYOUT	
Describe the layout of the stall:	
Include all equipment, e.g. tables, BBQ, cooler box, bain-	
marie, hand wash facility etc.	
Alternatively, you may draw a floor plan here or attach separately.	
(does not need to be to scale)	

4. FOOD STORAGE & DISPLA	Υ		
Food storage during			
transportation:  Describe how your food is stored			
during transportation, e.g. refrigerated vehicle, cooler box			
(esky), enclosed containers.			
Food storage within stall:			
Describe your food storage facilities within the stall, e.g.			
cooler box (esky), hot box, enclosed containers			
Food display:			
If relevant, describe your food display facilities, e.g. bain-marie,			
pie warmer, cold display.			
5. HAND WASHING FACILITY			
Hand washing: Describe your hand washing			
facilities.			
6. CHECKLIST			
Probe thermometer		Liquid soap	
Spare utensils		Paper towel	
Utensil washing facility		Potable water supply	
Detergent		Rubbish bins	
Tea towels		Waste water disposal	
Sanitiser		Oil/fat disposal	
Cloths/wipes/sponges		1 <sup>st</sup> aid kit (with coloured band-aids)	
Broom/dustpan/mop		Fire safety equipment	
Buckets/containers		Electrical leads tagged and tested	
Example floor plan:			

