

Temporary Food Stall Licence

Food Licence Information

Food prepared or sold from markets or outdoor events must comply with food safety regulations and generally require a food business licence.

Who needs a licence?

A licence is required when unpackaged food is sold by retail: Examples include:

- Cutting or juicing fresh fruit or vegetables
- sausage sizzle or barbecue of foods
- unpackaged takeaway foods such as hamburgers, hot dogs, pizzas or hot chips
- unpackaged pasta, lasagne or curry
- unpackaged yoghurt
- non-profit organisations if they provide meals to a particular place on at least 12 days each financial year
- any other unpackaged food, unless it is exempt. Operators are encouraged to discuss with Council whether their organisation is eligible for any exemptions.

How to apply for a food licence

- To apply for a temporary food stall licence, you will need to submit to council:
- completed temporary food business licence application;
- copy of site plan (see example) - picture or photo is helpful; and
- Food safety supervisor competencies and all supporting information required.

Council offers several ways to lodge your application. The most convenient way is by email. You can also lodge it in person or by post.

Email - all emails and attached documents are to be sent to mail@noosa.qld.gov.au

In person – by visiting Tewantin Office located at 9 Pelican St, Tewantin QLD 4565

Post – you can post your application and relevant documents to: **Noosa Council, PO Box 141 Tewantin QLD**

How to pay

After your application form is received, Council will email a payment link to the applicant after all of the required information has been submitted. Your application will be assessed by an Environmental Health Officer after full and correct payment has been received.

Preparing food

All food handling, preparation and cooking must occur within the approved stall on the day of event.

A manufacturer's licence may also be required where food preparation occurs prior to the event. (Non-profit organisations may be exempt)*.

Display of food licence

When your application for a food licence is approved, Council will issue you a food business licence.

You must display the food licence at your temporary food stall in a prominent position.

You will also receive checklists/ temperature recording sheets and example cleaning schedules. These must be completed, signed and available for inspection by council officers upon request.

Who does not need a licence?

A food business that conducts the following activities does not require a food licence.

- sale of pre-packaged food only (must be labelled in accordance with the Australian Food Standards Code - labelling requirements).
- production of primary produce under an accreditation granted under *the Food Production (Safety) Act 2000*, Part 5, e.g. an abattoir or dairy farm
- sale of unpackaged snack food that is not potentially hazardous (i.e. corn or potato chips, nuts, biscuits or cakes, confectionary, dried or glazed fruit - (however; the business where the food is made may need to be licenced),
- sale of whole fruit or vegetables.
- sale of seeds, spices, dried herbs, tea leaves, coffee beans or ground coffee.
- grinding of coffee beans
- sale of drinks, other than fruit/vegetable juice processed at the place of sale, examples: tea or coffee, soft drinks, milkshakes.
- alcoholic drinks (must comply with Liquor Licensing Commission).
- selling of eggs, meat or dairy products (must comply with Safe Food Queensland)
- sale of ice including flavoured ice such as snow cones or bags of party ice.

However, the food business must comply with the Food Standards Australia New Zealand (FSANZ) Food Safety Standard and the *Food Act 2006*. You may also need an approval from other Government agencies.

Non-profit organisation

A Non-profit organisation (NPO) needs to hold a Certificate of Registration as a Charity or Certificate of Endorsement as a Charitable Entity to be regarded as a non-profit organisation.

An NPO does not need a food licence provided:

- are selling unpackaged food (incl meals) that are held on less than 12 days each financial year at a particular place.
- are selling meals that are pre-prepared by another entity and are stored and heated or otherwise pre-prepared by the non-profit organisation in accordance with directions of the meals manufacturer (serving a frozen meal that has been heated in accordance with manufacturer's directions).
- that the provision of meals by the non-profit organisation consists only of fruit, cereal, toast, biscuits, cakes, nuts or similar non potentially hazardous food, or a consumer assists in the preparation of the food.
- are selling unpackaged food, not considered to be a meal, by a not-for-profit organisation (BBQ/sausage sizzle, soup kitchen)
- meal is prepared by a non-profit organisation, as part of an educational or training activity, conducted by the organisation involving food preparation, hospitality or catering.

Most of non-profit fundraising activities involving the sale of food are exempt from licensing; however, all non-profit organisations are still required to ensure that all food is safe and suitable for human consumption.

For further information, contact *Council's Environmental Health Team*
by phoning 5329 6500 or email: mail@noosa.qld.gov.au

INSTRUCTION: Complete either **PART A** OR **PART B** (not both) of **Item 1**. Complete **all other sections** including the **Checklist – Item 11**. **Please note:** this application cannot be accepted until completed in full with the relevant documents attached and payment made. Incomplete, missing or false information will result in delays in assessing the application or the application being refused under the *Food Act 2006*. This application must be received by council a **minimum of 30 business days** prior to the event, otherwise the licence may be refused, or additional fees may apply. Email your completed application form to mail@noosa.qld.gov.au

1. Applicant details – Licence holder to complete either PART A OR PART B of Item 1- do not complete both parts.

PART A. Company, Corporation or Incorporated Association (not for profit) – Trust not accepted

Name		ACN
Registered/nominated address (as per Corporations Act or Associations Incorporation Act 1981)		
Email	Phone	
<input type="checkbox"/> Attach a current company extract (issued within the previous 30 days) from the Australian Securities & Investment Commission (ASIC) to application		

OR

PART B. Person – individual only

Name		ABN
Registered address (for correspondence)		
Suburb	State	Postcode
Business phone	Alternate phone	Mobile
Email (for correspondence)		

2. Food business details

Business trading name		ABN
Registered address (for correspondence)		
Suburb	State	Postcode
Business phone	Alternate phone	Mobile
Preferred contact person	Contact phone	
Email (for all correspondence)		

3. What Licence type are you applying for? - tick one only

Annual Licence (Market Stall) – Premises other than a fixed premises or mobile premises and includes a regular market stall or tent that may operate at a market or any approved events in the Noosa Shire.

One off Event – Premises other than a fixed premises or mobile premises such as a stall or tent operating in the same approved location in Noosa Shire for no more than four (4) continuous days. Includes assessment of plans and issue of licence.

Tourism Event (tick one only)

Noosa Triathlon **Noosa Eat & Drink** **Noosa Alive** **Noosa Surfing Festival** **Runaway Noosa Marathon**

One-off tourism event licence is only valid for the event/market period as indicated on the relevant Food Business Licence, otherwise the licence is invalid.

Provide details of any other food licences held by the applicant with Noosa Council or any other Local Government area Attach copies of all licences

Food Business Licence Number	Category of licence: e.g. fixed/mobile/temporary/manufacturer etc)	Issuing Council

4. Approved Event/Market details – place/premises where food is to be prepared

Name of Event/Market			
Park Name			
Date/s			
Event/Market Permit No.			
Lot number (if known)		Plan number (if known)	
Street number	Street name		
Suburb		Postcode	
Vehicle details:	Registration Number:	Make:	Model:

5. Off-Site Food Preparation – place where food prepared/handled other than event/market permit area

Lot number (if known)		Plan number (if known)	
Street number		Street name	
Suburb	State	Postcode	
Local Government area:		Food business licence no.*	

*Where applicable – Attach a copy of the relevant food business licence from the Local Government area (other than Noosa Council) \

6. Temporary Food Stall set up details – you must answer ALL items, attach additional information if necessary

6(a). TYPE OF FOODS	DESCRIPTION (ticked box <input checked="" type="checkbox"/> indicates item is provided/compliant/complete)
Describe the types of food that will be sold at your stall	List all prepared foods that will be prepared for sale:
Describe the ingredients used in making the food	List ingredients that will be used to prepare food:
Are any foods prepared off-site?	<input type="checkbox"/> Yes, complete Item 5 <input type="checkbox"/> No, all foods prepared within stall
6(b). FOOD SOURCE	
Where will your ingredients and/or food be sourced?	Supplier's name and address (all ingredients must be sourced from a reputable food supplier):
Eggs: Must be purchased from an approved supplier (no backyard suppliers).	Provide approved egg supplier details (if applicable) include name and address.

6(c). STALL STRUCTURE – must have THREE (3) sides, impervious flooring & weatherproof roof/ceiling

<p>Roof/ceiling</p> <p><i>Stall must be provided with roof/ceiling</i></p> <p><i>(All food handling must be conducted within or inside the stall enclosure area only – no food handling outside of stall enclosure)</i></p>	<ul style="list-style-type: none"> <input type="checkbox"/> Clean with no food residues, mould or soiling <input type="checkbox"/> Easy to clean impervious, rain proof material <input type="checkbox"/> Covers, protects all food preparation areas from rain, dust, direct sunlight etc. <input type="checkbox"/> Secure, roof/ceiling is fixed to prevent lifting by wind/rain etc. <input type="checkbox"/> Protects food from direct sunlight <input type="checkbox"/> Describe material of construction:
<p>Walls/sides</p> <p><i>Stall must be provided with three (3) sides as a minimum</i></p> <p><i>All walls must extend full length between floor and roof</i></p>	<ul style="list-style-type: none"> <input type="checkbox"/> Clean with no food residues, mould or soiling <input type="checkbox"/> Easy to clean impervious material <input type="checkbox"/> Covers and protects all food preparation areas from rain, dust, direct sunlight <input type="checkbox"/> Secure, walls fixed at top and bottom preventing lifting by wind/rain etc. <input type="checkbox"/> Secure, prevents entry by unauthorised persons/public <input type="checkbox"/> Top 1/3 of one side lowered for ventilation where cooking equipment located or screen mesh wall <input type="checkbox"/> Contaminated areas (eg wheel arches, towbar, vehicle undercarriage etc) adequately covered <input type="checkbox"/> Describe material of construction:
<p>Flooring</p> <p><i>Stall must be provided with impervious flooring</i></p> <p><i>(Absorbent materials not permitted as floor covering e.g. carpet, hessian, cotton cloth, shade cloth etc. not permitted)</i></p>	<ul style="list-style-type: none"> <input type="checkbox"/> Clean with no food residues, mould or soiling and broom/mop provided for cleanup <input type="checkbox"/> Easy to clean, smooth, impervious and durable material <input type="checkbox"/> Covers entire area of stall (i.e. ground/paving etc. not exposed anywhere in stall) <input type="checkbox"/> Secure, flooring will not lift in winds <input type="checkbox"/> Describe in detail the material of construction:
<p>Food Preparation Surfaces</p> <p><i>Describe:</i></p> <p><i>(All food preparation surfaces should be smooth, impervious and capable of being easily cleaned. Absorbent materials such as cotton tablecloths etc. not permitted.)</i></p>	<ul style="list-style-type: none"> <input type="checkbox"/> Easy to clean impervious material <input type="checkbox"/> Covers all areas of work bench where food is handled <input type="checkbox"/> Continuous and intact, no defects, gaps, tears etc. that would collect food particles <input type="checkbox"/> Stainless steel, laminate, plastic etc. <input type="checkbox"/> Sealed timber (epoxy, polyurethane, high gloss paint in good condition) <input type="checkbox"/> Describe other material:
<p>Lighting</p> <p><i>Describe lighting equipment provided where operating after dark</i></p>	<ul style="list-style-type: none"> <input type="checkbox"/> Fixed mains powered <input type="checkbox"/> Portable battery powered <input type="checkbox"/> Natural - as will not be working after dark <input type="checkbox"/> Other (please specify):

6(d). EQUIPMENT

<p>Specify all cooking equipment/kitchen appliances to prepare and store your food</p> <p><i>Describe all equipment used for food preparation</i></p> <p><i>(Cooking equipment/kitchen appliances must be fully located within or inside the stall enclosure – no equipment permitted outside)</i></p>	<ul style="list-style-type: none"> <input type="checkbox"/> List equipment/appliances: <input type="checkbox"/> Fire extinguisher available where open flame cooking in use <input type="checkbox"/> Cooking equipment/heated surfaces etc. not accessible by public
<p>Temperature measuring device</p> <p><i>(Coffee/milk type dial gauges are not approved for use in food handling)</i></p>	<ul style="list-style-type: none"> <input type="checkbox"/> Readily available at all times <input type="checkbox"/> Accurately measures temperature to +/- 1°C <input type="checkbox"/> Digital display <input type="checkbox"/> Probe type <input type="checkbox"/> Alcohol swabs or sanitizer for probe <input type="checkbox"/> Infra-red non-contact gun type

6(e). FOOD STORAGE, PREPARATION AND DISPLAY**Food storage during transportation**

Describe how food will be stored during transportation

- Refrigerated vehicle
- Cooler-box/esky
- Enclosed containers
- Other (please list):

Where/How Thawed

Describe thawing process if applicable

- Under refrigeration
- Microwave oven defrost cycle
- Double sealed in waterproof bags and under running water (seafood only) with time/temperature monitoring
- Other (please list):

Protection of food during storage and handling

Describe the food storage facilities in the stall

- Cupboard, locker etc
- Sealed food grade containers or covered with food grade plastic wrap
- All foods stored at least 150mm off flooring
- Foods on display protected from contamination, sneeze barrier unpackaged food
- Separate personal effects storage for staff – container, cupboard, locker etc
- Other (please specify):

Describe the food handling process during operations

- Food handlers in good health with no food borne illness
- Clean person, clean suitable clothing, apron etc
- Gloves and/or tongs provided to minimise contact with food
- No smoking in food stall area
- Other (please describe):

How are eggs stored, prepared, cooked, used?

Describe how eggs/egg products are stored, used in foods and heated to ensure they are safe for consumption.

Are raw or partially cooked egg/egg products used in any foods for immediate consumption?

- Fresh and within "Use By date"
- Stamped by approved supplier
- Stored in carton and under refrigeration – no more than 2 hours out of refrigeration for preparation and serving
- Shell clean and free from cracks and damage of any kind
- No partially cooked or raw eggs served for consumption – eggs thoroughly cooked with white completely firm and yoke thickened
- Handled with washed hands, clean cookware and clean food preparation surfaces
- Other (please describe):

Hot food storage must be kept above 60°C

Describe how hot food will be kept hot?

- Food to be served immediately following cooking
- Heated cabinet
- Bain Marie
- Other (please specify):
- Not applicable – only serving cold food or non-perishable food

Cold food storage must be kept below 5°C

Describe how will food be kept cold and temperature monitored?

- Cooler-box/esky
- Refrigerator/cool room
- Refrigerated display cabinet
- Frozen food stored rock hard
- Not applicable – only serving hot food or non-perishable food

How will food be served

Describe how food is to be served and by whom, how many staff

- Take away container, wrapping, serving stick etc.
- Plate, bowl, knife & fork (meal)
- Sealed packaging

<p>Water Supply Source</p> <p><i>Describe how water is provided and where sourced from</i></p> <p>How is water delivered/stored?</p> <p><i>(Water provided must be potable and comply with the requirements of the Drinking Water Quality Guidelines 2011)</i></p>	<ul style="list-style-type: none"> <input type="checkbox"/> Event Organiser/Permit Holder <input type="checkbox"/> Town Water supply (treated) <input type="checkbox"/> Rainwater Tank <input type="checkbox"/> Bore water <input type="checkbox"/> Packaged drinking water (purchased) <input type="checkbox"/> Other (please specify type of treatment etc.: <ul style="list-style-type: none"> <input type="checkbox"/> Food grade drinking water hose (not garden type hose) <input type="checkbox"/> 20 litre food grade containers <input type="checkbox"/> Other (please specify type of treatment etc.:
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6(f). CLEANING, WASHING AND SANITISING

<p>All re-usable food contact items/utensils effectively cleaned</p> <p><i>Describe how will equipment be washed?</i></p>	<ul style="list-style-type: none"> <input type="checkbox"/> Suitably sized separate washing and rinsing sink or suitable sized separate containers available, describe: <input type="checkbox"/> 20 litre (min) water container with tap – must be potable supply, easily accessible, located above ground at table height <input type="checkbox"/> Hot water (77°C - 80°C for 30 sec contact time) available and/or non-rinse food grade sanitiser used <input type="checkbox"/> Container labelled “Utensil & Food Washing Only” or similar <input type="checkbox"/> Heavy duty cleanser <input type="checkbox"/> Adequate cleaning materials i.e. clean wipes, sponges, paper towels etc. <input type="checkbox"/> Container for waste-water <input type="checkbox"/> Washing up facility provided by event Permit Holder (sinks, hot & cold water provided) close by <input type="checkbox"/> Alternative clean equipment available <input type="checkbox"/> Separate lidded container to store used/dirty utensil, cutlery, crockery etc. for cleaning
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<p>All food contact surfaces sanitised regularly, before use and after cleaning</p> <p><i>Describe process for sanitising, include brand name of food grade non-rinse sanitizer</i></p>	<ul style="list-style-type: none"> <input type="checkbox"/> Non-rinse food grade sanitiser available for surfaces <input type="checkbox"/> Hot water (77°C - 80°C for 30 sec contact time) available and/or non-rinse food grade sanitiser used <input type="checkbox"/> Other method, describe:
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<p>All other items used to transport equipment, food etc. in clean condition and fit for use</p>	<ul style="list-style-type: none"> <input type="checkbox"/> All items clean externally and internally <input type="checkbox"/> All items in serviceable condition, free from damage and pest proof <input type="checkbox"/> Item adequately protects food and equipment from contamination
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6(g). HANDWASHING - must be separate from equipment washing facility

<p>Hands must be kept clean to prevent food contamination. How will hands be washed?</p> <p><i>(Reusable tea towels/cloths etc. not permitted for hand drying)</i></p>	<ul style="list-style-type: none"> <input type="checkbox"/> Wash hand basin – must be easily accessible at all times <input type="checkbox"/> Running water only
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	<input type="checkbox"/> 20 litre (min) water container with tap – must be potable supply, easily accessible, located above ground at table height <input type="checkbox"/> Container labelled “Hand Washing Only” <input type="checkbox"/> Liquid soap & single use disposable paper towels <input type="checkbox"/> Container for waste water <input type="checkbox"/> Nail brush
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6(h). WASTE DISPOSAL (tick all that apply)

<p>Sewerage and waste water must be disposed of appropriately</p> <p><i>How do you dispose of your waste water?</i></p> <p><i>(Illegal to dispose liquid waste contaminants to stormwater, gutter or roadside drain)</i></p>	<input type="checkbox"/> To sewer (not stormwater drain) <input type="checkbox"/> Designated disposal site to sewer <input type="checkbox"/> Holding tank for disposal to sewer off site <input type="checkbox"/> Other, describe:
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<p>Garbage and solid waste must be contained and disposed of appropriately</p> <p><i>Describe how will you store and dispose of your solid waste?</i></p>	<input type="checkbox"/> Broom, brush, dustpan etc. for cleaning floor <input type="checkbox"/> Waste bin with lid <input type="checkbox"/> Council waste bin <input type="checkbox"/> Other, describe:
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6(i). SKILLS, KNOWLEDGE, STALL OPERATION AND SETUP

<p>Stall must be set up and operated so that it is fit for purpose and food can be handled safely</p> <p><i>Describe what skills/knowledge/experience applicant has in temporary food stall setup, handling and operations – click on links for relevant training.</i></p>	<input type="checkbox"/> No animals in stall area (except live seafood, shellfish etc) <input type="checkbox"/> No pests in stall (cockroaches, flies, rats, mice etc.) <input type="checkbox"/> Unauthorised persons/public kept out/excluded from stall <input type="checkbox"/> Have viewed online video “Temporary Food Stall Setup” : <input type="checkbox"/> Have completed the “I’m Alert” online food training and provided certificate <input type="checkbox"/> Have read and understood information “How to operate your food business safely – Temporary Food Stalls” <input type="checkbox"/> Have other food training knowledge/experience, briefly describe:
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6(j). ANY OTHER INFORMATION TO SUPPORT APPLICATION

Attach separate pages if necessary.

6(k). FOOD STALL FLOOR PLAN REQUIRED & MINIMUM STANDARDS – see example floor plan provided

	<input type="checkbox"/> Neatly drawn floor plan that include location of all equipment that will be used in the stall including sinks and preparation benches. See example provided Temporary Food Premises Example Floor Plan - attach drawing(s) to this application <input type="checkbox"/> Stall to be set up in accordance with Minimum Standards for the Operation of a Temporary Food Stall – see example attached <input type="checkbox"/> Provide other information such as brochures or photos etc - attach to accompany the plans.
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7. Suitability of applicants

Provide details of skills and knowledge to sell safe and suitable food the applicant/s (or person providing this service) has:

Does applicant/s have a conviction (other than a spent conviction) for a breach of <i>any food legislation</i> ¹ ?	<input type="checkbox"/> Yes*	<input type="checkbox"/> No
Has applicant/s had a licence suspended or cancelled under <i>any food legislation</i> ¹ ?	<input type="checkbox"/> Yes*	<input type="checkbox"/> No
Has applicant/s ever been refused a licence under <i>any food legislation</i> ¹ ?	<input type="checkbox"/> Yes*	<input type="checkbox"/> No

*Provide details and circumstances for all applicants (including applicants, directors or management committee members)

¹Any food legislation refers to the Food Act 2006, the Food Act 1981 or a corresponding law.

8. Food Safety Supervisor

A food business licensee **must** provide Council with the name and contact details of each Food Safety Supervisor (FSS) for the business. A fee will apply if the information is not provided within 30 days of lodging this application.
For **each** FSS listed below, a copy of the certificate of attainment for the relevant competencies must be attached to this application.
For current competencies refer to Queensland Health's [website](#).

Penalties apply for failing to provide the required information.

Food Safety Supervisor 1

Title	Surname	Given names
Registered address		
Business phone	Alternate phone	Mobile
Email		
Competencies held (<i>attach a copy to application</i>)		

9. Category description, fees and charges

The following fees apply to Temporary Food Stall licences. Licences issued by other Local Governments are not valid in Noosa Shire, with the exception of Mobile Food Business licence – where a new food business licence application is not required for this category.

✓ Application/Category Type	Plan assessment fee	Licence fee	Total fees payable
<input type="checkbox"/> Annual Temporary (1 Sept to 31 Aug)	\$352.50	\$519.00	\$871.50
<input type="checkbox"/> New licensee for existing business - take-over of existing Annual Temporary licence Food Business Licence No: FH / Previous trading name:			\$519.00
<input type="checkbox"/> Annual Temporary - Tastings only (if licensable food) or on site slicing of fruit/vegetables – no prep or cooking			\$259.50
<input type="checkbox"/> 1 off Event (4 days maximum)			\$230.50
<input type="checkbox"/> Special Event - contact your Event Organiser/Permit Holder			POA
<input type="checkbox"/> Express processing (application submitted less than 5 days prior to operating)	This fee will be added on top of the total		Additional \$100

Please note:

1. The application will not be processed unless the correct fees are paid in full.
2. An annual temporary food stall licence incurs an annual renewal fee payable by 31 August each year.
3. Non-profit organisations require a licence where involved in the manufacture of food, or where meals prepared by the organisation are intended to be eaten with cutlery at a table, and sold on at least 12 days each financial year. Such organisations are entitled to a 50% reduction in all fees where a copy of the *Certificate of Registration as a Charity* or *Certificate of Endorsement as a Charitable entity* has been provided – this does not apply to agents or contractors of not for profit organisations. If certificates are not provided at the time of application the full fees are payable.

10. Declaration of applicant as per Item #1 Applicant details - tick ✓ all

- I, the applicant, solemnly and sincerely declare that the information provided in this application is truthful and correct in all details.
- I am aware that is an offence under the *Food Act 2006* to knowingly provide false or misleading information.
- I hereby make application for a food business licence under the *Food Act 2006* as set out in this form.

Take Notice: If you have not provided truthful, accurate and correct information in this application you may be liable for prosecution, a Penalty Infringement Notice (On-the-spot fine) and/or immediate suspension or cancellation of your temporary food stall licence under the provisions of the *Food Act 2006*.

Name	Position	Signature	Date

11. Application checklist – must be completed - tick ✓ completed

INSTRUCTION: Please indicate all the information supplied with this application – licence will not be processed or will be delayed if missing or incomplete.	Applicant checked	Office use checked
Read and understood the Temporary Food Stall Fact Sheet provided	<input type="checkbox"/>	<input type="checkbox"/>
Read and understood the requirements of the “Guide for design and operation of a temporary food premises (stall)”	<input type="checkbox"/>	<input type="checkbox"/>

Applicant licensee details completed – Item 1	<input type="checkbox"/>	<input type="checkbox"/>
Current company extract (issued within last 30 days) from the Australian Securities & Investment Commission (ASIC) attached – Item 1 - <i>Not required where applicant holds a current Noosa Council Food Business Licence provided FH# is provided.</i>		
Food business details completed – Item 2	<input type="checkbox"/>	<input type="checkbox"/>
Licence type indicated and details of other business – Item 3	<input type="checkbox"/>	<input type="checkbox"/>
Approved Event/Market details – place/premises where food is to be prepared - Item 4	<input type="checkbox"/>	<input type="checkbox"/>
Off-Site Food Preparation – completed details of the place where food prepared/handled other than event/market permit area and a copy of the relevant food business licence where food is prepared/handled at a place other than the stall/event/market permit area provided - Item 5	<input type="checkbox"/>	<input type="checkbox"/>
Temporary Food Stall set up details – completed all sections - Items 6a.to 6j.	<input type="checkbox"/>	<input type="checkbox"/>
<ul style="list-style-type: none"> • Have viewed on line video “Temporary Food Stall Setup” • Provided copy of the “I’m Alert” training certificate • Have read and understood information “How to operate your food business safely – Temporary Food Stalls” • Attached additional information provided to support application where necessary 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Attached food stall floor plan – Item 6k.	<input type="checkbox"/>	<input type="checkbox"/>
Stall to be set up in accordance with the Minimum Standards for the Operation of a Temporary Food Stall - Item 6k	<input type="checkbox"/>	
Suitability of Applicants completed – Item 7	<input type="checkbox"/>	<input type="checkbox"/>
Food Safety Supervisor nominated and competencies/certificates attached - Item 8 <i>Not required where applicant holds a current Noosa Council Food Business Licence</i>	<input type="checkbox"/>	<input type="checkbox"/>
Category type, fees and charges selected – Item 9	<input type="checkbox"/>	<input type="checkbox"/>
Copy of not for profit registration (if claiming reduced fees) Item 9	<input type="checkbox"/>	<input type="checkbox"/>
Declaration of Applicant Completed - Item 11	<input type="checkbox"/>	<input type="checkbox"/>
Applicant Checklist completed - Item 11	<input type="checkbox"/>	<input type="checkbox"/>
Provided payment options for the correct Category description, fee and charges - Item 12 (<i>payment to Council not required for special events – contact the Event Organiser/ Permit Holder</i>)	<input type="checkbox"/>	<input type="checkbox"/>

Privacy

Noosa Shire Council is collecting your personal information for purposes of processing your request and undertaking associated Council functions and services. Council is authorised to collect this information in accordance with the Local Government Act 2009 and associated laws. Your personal information will only be disclosed to third parties with your consent, to meet the requirements of this application, or if required to do so by law. Council handles your personal information in accordance with the Information Privacy Act 2009 (QLD). You can find further information on how we manage personal information in Council’s Privacy Policy.