

APPLICATION FORM FOR FOOD VENDORS/ESTABLISHMENT

Pursuant to the Food Act 1992- 93 and the Food Regulation 2014.

IMPORTANT

All temporary/seasonal food vendors must obtain a food license and a food handler's medical certificate from Public Health (Inspector) prior to opening.

On site utensil washing is not permitted, but the rinsing of utensils can be done at wash station (if there is any provided).

Trading/Establishment Name:		Owner/Manager:		
Address:	Phone No:	Email Address:		
Food products for sale:				
Where food is to be sold:				
Type of trade: (tick or circle appropriate box)				
Abattoir	Bakery	Cafe	Catering	Mobile
Processing & Packaging	Restaurant	Restaurant/Bar	Seasonal	School Tuck Shop
Takeaway	Wholesale	Retail		
Food handler's: (all those involved in this food operation)				
Name:	Gender:	Birth Date/Age:	Medical clearance	FH Cert ID #

Name of applicant:.....Signature:.....Date:.....

Requirements:

1. Apply or renew food license from Public Health.
2. All those handling and preparing food for sale must obtain a medical clearance from a doctor, and always have these identification on hand at all times.
3. License will not be transferrable
4. Food stalls are to be set under a shelter, and keep the area clean and tidy at all times.
5. Food stall tables/benches at least 1.5 meters above ground and be 6 meters from the main road, and must be clean and tidy.
6. Ensure sufficient quantities of water and soap for cleaning/rinsing purposes, including hand-washing
7. On site cooking (eg barbeque etc) ensure that place of cooking, utensils are kept clean and presentable.
8. .Food (ready-to-eat/and raw fish) must be protected from roadside dust, flies and other physical hazards by covering food.
9. Fish/meat (raw) must be kept out of direct sunlight and be stored in ice.
10. Cooked and uncooked foods must be kept in separate areas/containers, to prevent cross contamination.
11. Food such as 'ika mata', 'mayonnaise' etc shall be stored in a portable cooler together with an adequate supply of ice or a cooling medium.
12. Cooked food must not remain outside in warm temperature for more than 2 hours (Below 5oC or above 60oC).
13. Vehicles used for food delivery must be clean.
14. Use food handling utensils (ie tongs, spoons, spatula etc) or disposable gloves to minimize risk.
15. Change gloves as often as necessary to prevent contamination, and wash hands in between glove changes.
16. Use only disposable plates, cups, cutlery to prevent contamination. Do not reuse them again.
17. Children under 14 years not allowed within the food stall area.
18. Those handling money are to be mindful of hand hygiene.
19. Label Date and Time food was prepared on ready to eat food packages before it is displayed for sale.
20. "Food License" to be displayed easily seen by a Health Inspector.

PERSONAL HYGIENE:

Reduce food contamination by practicing good personal hygiene.

- Don't work with food when sick or if you have cuts or sores on your hands.
- No eating, drinking and smoking within the food stall/booth.
- The wearing of hair-net, gap or scarf is encouraged
- Wear clean clothing and aprons.
- Don't wipe hands or utensils on clothing or aprons.
- Avoid touching food with bare hands. Use utensils, tongs, gloves etc.

HAND HYGIENE:

Wash hands with clean water and soap and dry with a clean towel/cloth:

- Before preparing food
- After smoking, eating, drinking or taking a break
- After using the washroom
- After touching nose, mouth, hair, etc
- After handling raw meats, and any uncooked food.
- After any activity that may contaminate hands