



Ruapehu District Council

Private Bag 1001, Taumarunui 3946
Email: info@ruapehudc.govt.nz
Phone 07 895 8188 or 06 385 8364

Application and Consent Notice for

Food Stall (including Sausage Sizzle)

The Ruapehu Bylaw 2018

Applicant Details

Applicant's Name

Organisation

Applicant's Address

Phone

Mobile

Email

Event/Shop Owner Details

Date Required

Time From

Time to

Type of Food

Hot Food

Sausage Sizzle

Other
(specify)

Outside

(Shop Name)

Please Note: Shop Owner's permission must be obtained. This includes Ruapehu District Council for land that is owned and administered by Council.

Shop Owner's
Signature

Date

Applicant to Complete

I have read and understand the conditions as set out in the Ruapehu Bylaw 2018 (attached). I accept the location boundary layout on page 4.

Applicant's
Signature

Date

Council Use Only

Approved

Not Approved

CSO Name
(print)

RFS No

Date Available
and Booked

Fee Due

(Refer Fees and Charges Manual)

GL Code

68 00 01 1100

Receipt No/Date

Payment by Direct Credit

Ruapehu District Council - BNZ Taumarunui
Account No: 02 0424 0150061 00

**Please ensure your name is in the Reference Field,
along with the words "Prem Reg"**

Prior to the Event

- 1 Where will you obtain your supplies of produce, meat, food or product ingredients that you will sell or use to make the products you sell? *Please note all foods for sale must be purchased from registered food premises, eg, registered supermarket. Ruapehu District Council does not endorse the preparation of food for sale in kitchens that are not registered under the Food Hygiene Regulations 1974 (eg, a domestic kitchen such as at your home)*

- 2 Will food be purchased immediately prior to, and directly transported to, the event? Yes No

If YES, go to Question 5

- 3 Where will the food be stored prior to the event?

- 4 Where will the food be prepared prior to the event?

Storage facilities at the place of event

Registered Premises (please list)

Other (please specify)

- 5 How will the food be transported to the event?

By Supplier

Refrigerated Van

Insulated Containers

Wrapped (low risk food only)

Other (specify)

At the Event

- 6 Where will the food be stored prior to the event?

Storage facilities at the place of event

Registered Premises (please list)

Other (please specify)

- 7 Will there be any food preparation at the event? Yes (specify)

No

At the Event (continued)

8 Where food requires temperature control, how do you intend to keep the food hot or cold?

Hot food (above 60°C) Yes No

Cooked to Order

Insulated Container

Bain-Marie

Other (specify)

Cold food (below 5°C) Yes No

Insulated Container with ice

Fridge

Cool Room

Other (specify)

9 How will you protect unwrapped foods against possible contamination?

10 What precautions are in place to prevent bare hands directly contacting foods?

Food Handling Gloves Utensils such as tongs/spoons Separate money-taker

Other (specify)

11 How will food be supplied to customers?

Pre-packaged Pre-wrapped package Single service plates/containers, etc

12 What form of hand hygiene will you have in place?

Portable hand basin with liquid soap and paper towels

Anti-bacterial hand wipes/lotion

Plastic container with outlet/tap with liquid soap and paper towels

13 What facilities are proposed for washing food handling utensils?

Kitchen at the event Portable sink units Containers filled with hot water

Take home (an adequate supply of clean utensils must be provided for the duration of the event)

14 Where is the wastewater to be discharged? (*Wastewater is not to be discarded into the stormwater system, eg, gutters, drains, or directly onto the ground/footpath*)

Disposed of in a sewer outlet at registered premises Sewer outlet (eg, toilet, sink)

Other (specify)

15 Do you or your staff have formal food hygiene training? Yes (specify)

No



Food Stall Guidelines

- 1 If available, power must be supplied to food stalls prior to food delivery. Switch on storage and display units before the food arrives. Perishable foods must not be kept at ambient (room or outside air) temperatures. They must be stored at or above 60°C for hot foods or below 4°C for cold foods. Chilly bins, with ice in them, must be used to transport food, and store perishable foods in if you don't have access to a fridge or cool room.

Controlling food temperatures is critical for avoiding food poisoning. Food exposed to the danger zone temperatures of between 4°C and 60°C for longer than two hours greatly increases the risk of food poisoning.
- 2 Cook all meat thoroughly; chicken and processed meats (eg, sausages and hamburger patties) must not be pink on the inside. Avoid cross-contamination - keep raw meats separate from cooked meats and other foods at all times, including on the hot plate.
- 3 Hand washing facilities must be supplied and utilised. They must either be connected to a running water supply, or you must use a 20 litre container with a tap at the bottom and a bucket below to catch wastewater. Soap and paper towels must be used. People handling money must NOT handle food, and vice versa. If using disposable gloves you still require hand washing facilities - wash hands before and after wearing gloves. Change gloves regularly throughout the day and do not touch money or other unclean items. Use tongs and utensils for handling food as much as possible.
- 4 Shelter all food from the sun and overhead contaminants, including all food preparation and food storage areas. Umbrellas and tents are to be used.
- 5 Ensure that all food is appropriately covered to protect them from contamination by flies and other insects. Rubbish must also be removed regularly from the food site. Appropriate sized rubbish bags must be provided and used inside appropriate sized bins with lids.
- 6 Food must not be left uncovered or unprotected on the front counter/bench of the stall or caravan where customers can sneeze on it or make physical contact with the food.
- 7 Clean and appropriate food utensils must be available to ensure that cross contamination does not occur by customers. Check that tongs, spoons and other utensils are plentiful for self-service and for use by staff.
- 8 Staff are to wear suitable clothing to prevent cross-contamination to the food. Clean hats and aprons should be worn at all times and in the food area only, not to and from work or around other areas, such as the bathroom.
- 9 An appropriate First Aid Kit with coloured waterproof dressings, antiseptic and gloves is to be situated in every food stall.
- 10 Environmental Health Officers may be inspecting the food stalls during the event. Food stalls that do not comply with the above or any other relevant part of the Food Hygiene Regulations 1974 and The Ruapehu Bylaw 2018, run the risk of having the food seized and/or the food stall closed.

***If you have any questions, please do not hesitate to contact
Council's Environmental Health Officer on 07 895 8188 or 06 385 8364***

Extracts from The Ruapehu Bylaw 2018 Relating to Food Stalls (including Sausage Sizzles)

12.3 **Obstructing Public Places**

No person shall cause, permit or allow the following in any public place:

- (a) obstruction of entrances or exists
- (b) placement, carrying or leaving of any material or thing, including signage that could obstruct the public right of passage, without the approval of an authorised Council officer and then only in accordance with such conditions as may be imposed.
- (f) putting any obstruction or structure of any kind in such a position as to interfere with or obstruct in any way the public right of passage, except where permitted by any other part of this bylaw or a Council permit has been obtained. This restriction shall not apply to any verandah or awning erected in accordance with the requirements of the District Plan.

12.6 **Trading In Public Places**

No person shall, without first obtaining from Council to do so, use or permit the use of any part of any street, footpath or public place other than where it is directly related to an adjacent retail business for the purpose of :

- (a) setting up any stall; or
- (b) collecting money, or
- (c) busking, or
- (d) mobile trade, or
- (e) distribution of any food, refreshments, newspapers, periodicals, lottery tickets, or
- (f) otherwise displaying, advertising or offering for sale or hire any product or service.

Definitions

Trading means the act of selling or offering to sell or trade goods or services, with or without a vehicle.

Permit means documented permission by a controlling authority to undertake a specified activity at specified location, date and time.

Public Place means every road, footpath and throughfare of a public nature, or open to or used by the public as of right, reserve, park, domain, walkway, walking track, river esplanade and recreational ground under the control of Council.

