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| **Mid West Art Prize 2021**  **FOOD VENDOR EXPRESSION OF INTEREST** |

**APPLICANT DETAILS**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Name: |  | | | |
|  |  | | | |
| Business Name: |  | | | |
|  |  | | | |
| Contact No: |  | | | |
|  |  |  |  |  |
| Email Address: |  | | | |
|  |  | | | |
| Website Details: |  | | | |
|  |  |  |  |  |
| Social Media Page: |  | | | |

**DESCRIPTION OF FOOD STALL / PRODUCTS TO BE SOLD**

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**LOGISTICS**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | Food Truck *(i.e. Ice-Cream Van)* | |  |  | Marquee | |  | |
|  | |  |  |  | | |  | |
|  | Towed Trailer *(i.e. Hitched onto the back of a Vehicle)* | | | | |  |  |  |
|  | |  |  |  | | |  | |
| Is Power required: | | | | | | | Yes | No |
|  | | | | | | |  |  |
| Size of Marquee / Van / Truck / Trailer: | | | | | | |  | sq. m |
|  | |  |  |  | | |  | |
|  | | | | | | |

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| **POWER REQUIREMENTS**  Please ensure you include your own inside marquee lighting for night events. You will need to provide your own cords, cord covering and tagging of cords. |

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| **APPLIANCE** | **AMPS REQUIRED** |
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| **TOTAL AMPS REQUIRED FOR STALL** |  |

**INSURANCE**

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| You will be required to obtain public liability insurance. All insurances are the responsibility of the event organiser. No claims are to be made against the Council and/or its employees or official volunteers of the City. | | |
|  |  |  |
| Have you obtained the appropriate insurance? | Yes | No |
|  |  |  |
| Is a copy of the Public Liability Insurance attached? | Yes | No |

**CHECKLIST**

To ensure efficient operation, we encourage vendors to use this checklist:

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|  | Change your float to suit your pricing | | | |
|  |  |  |  |  |
|  | Clearly Labelled Products |  |  | Drinking Water |
|  |  |  |  |  |
|  | Fire Extinguisher |  |  | Rubbish Bins |
|  |  |  |  |  |
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|  | Cold display & storage, fridges, eskies |  |  | Cooking Equipment, deep fryers, woks, BBQ |
|  |  |  |  |  |
|  | Food safe sanitiser & cleaning products |  |  | Hand washing facilities, running water with liquid soap & paper towel |
|  |  |  |  |  |
|  | Hot display and storage, Bain Marie |  |  | Legal point of waste water disposal |
|  |  |  |  |  |
|  | Thermometer |  |  | Water Supply/waste water disposal |

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|  | **Low Risk Foods** |

* Cake decorating, cakes, biscuits, flour products that do not contain potentially hazardous food such as cream.
* Food prepared for farm stay and home stay accommodation.
* Food prepared for a single fundraising event arranged by a community group or charitable group.
* Pickled onions and vegetables.
* Jams, chutneys, relishes and sauces that are heat treated by boiling or cooking.
* Herb vinegars with a pH of less than 4.5.
* Repacking of bulk packaged low risk confectionary products.

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|  | **High and Medium Risk Foods** |

* Raw and cooked meat or foods containing raw or cooked meat, for example casseroles, curries, lasagne, meat pies, pastries, curry puffs or similar.
* Dairy products and foods containing dairy products, for example milk, custard and dairy-based desserts.
* Seafood (excluding live seafood) and foods containing seafood.
* Processed fruits and vegetables, for example salads and unpasteurised juices.
* Cooked rice and pasta.
* Processed foods containing eggs, beans, nuts or other protein-rich food, for example quiche and soya bean products.
* Food that contains any of the above food, for example sandwiches and quiches.

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| Is a copy of your Safety Action Plan attached? Find an example of this form here:(https://www.commerce.wa.gov.au/publications/safety-action-plan-small-business) | Yes | No |
| Is a copy of your City of Greater Geraldton Certificate of Registration of a Food Business or Temporary Food Stall issued under Food Act 2008 attached? | Yes | No |
| Do you have a Food Safety Training Certificate? | Yes | No |

Please return this document along with a copy of appropriate documentation to artgallery@cgg.wa.gov.au

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| --- | --- | --- | --- | --- |
| Signature: |  |  | Date: |  |