

Please find attached the requirements that I have been given regarding application for a Mobile Food vendors licence.

This email contains the following information.

1/ Food van maps of various locations of proposed locations.

1a opposite Mingenew Hotel (in car park)

2a Opposite Mingenew Bakery (in car park)

3a opposite Roadhouse (in car park)

4a opposite Bowling Club (in car park)

5a Car park Depot Hill.

2/ The proposed times that I wish to operate is between the hours of 11am to 4pm Thursday to Sunday on any given day.

3/ I propose to sell from the van includes.

A/ single cone ice creams.

B/ double cone ice creams.

C/ flake cone

D/ flake choc dip.

E/ Sherbet cone

F/ sprinkle cone.

G/ hedge hog cone.

H/ nut cone

I / ice cream in a cup.

J/ nut Sunday.

4/ the Ice cream van when not in use will be parked up in my undercover driveway wich's is located at 39 Kings Street Mingenew. This address I Own solely, of wich now I am a rate payer of Mingenew.

5/ I have surplied photographs of photo of van wich will confirm its legitimate.

6/ I have also surplied with in a temporary approval for the Mingenew expo wich I was granted but did not attend.

7/ also surplied with in is my Insurance liability and cover.





5





APPLICATION FOR TEMPORARY FOOD PERMIT

Conditions for Temporary Food Permits:

1. All hire charges must Perishable food must be kept at 5 degrees or less than or greater than 60 degrees Celsius at all times

Food kept between 5°C and 60°C (the danger zone) will promote the rapid growth of bacteria in perishable food items, leading to food poisoning. These food items need to be kept refrigerated or in insulated boxes, such as eskies, covered with ice or ice bricks. Hot food will need to be kept hot (60°C or above) for the duration of the event.

A Thermometer must be kept at all times at the temporary food premises to monitor temperatures.

2. Food must be kept covered or protected from insects and dust at all times

Food must be kept in clean containers or protected in a manner that prevents contamination by insects, dust, and people sneezing or coughing.

3. Washing Facilities are to be provided

4. An adequate water supply to last for the duration of the event must be provided. The water must be a drinkable quality and stored in a clean container. In addition, hot water needs to be available for the washing of equipment.

No disposal of waste water onto the ground is permitted.

Disposal hand towels, soap and detergents must be available at the premises.

5. Food Premises to be enclosed adequately; food premises are to be enclosed adequately to protect the food preparation area from the elements.

6. All preparation areas and containers to be washable; all bench tops and containers are to be smooth, impervious and washable.

7. Personal Hygiene and Cleaning; all people involved with food preparation and sale must be clean and have clean clothing. Hands are to be washed regularly, hair to be covered and long hair tied back. All surfaces are to be kept clean.

Food to be handled with tongs or similar equipment; separate utensils are to be used to handle raw and cooked meats. Hands must be washed after handling raw meats.

Smoking is not permitted at or near food premises.

8. Rubbish to be removed hygienically and regularly to an approved disposal facility.

9. Electric cords to be tagged by licensed Electrician to be made safe (buried) or secured (high).

10. Any direction given by the Environmental Health Officer relating to Food Hygiene or Safety must be followed.

Name: SCOTT HOLLANDS

Sign: [Signature]

Date: 5/8/22



APPLICATION FOR TEMPORARY FOOD PERMIT

	Yes	No
Is perishable food being kept at 5°C or less	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Is hot food kept above 60°C	<input type="checkbox"/>	<input type="checkbox"/>
Is there a thermometer at the premises	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Is all food adequately protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Is enough portable water provided	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Is hot water available	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Is everyone clean and wearing clean clothes	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Is everyone's hair adequately restrained	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Are hand washing facilities, soap and disposable hand towels provided	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Are all power cords tagged and made safe	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Is rubbish regularly bagged and removed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>

OFFICE USE ONLY

Application Approved: YES NO

Name: _____ Position: _____ Date: _____



APPLICATION FOR TEMPORARY FOOD PERMIT

Applicant: BIG SOFTEN ICECREAMS
 Postal Address: 39 KING ST MINGENEW
 Name of Contact: SCOTT HOLLANDS
 Phone Number: [REDACTED] Email: [REDACTED]

Description of Food Stall:

- Van
- Tent
- BBQ
- Other: _____

Date(s) Requested: 14 AUGUST Times: 6AM 10 PM

Purpose: SELLING ICECREAMS

Vans must comply with the ANZFA Food Safety Standards 3.2.3. Further information regarding food vans and premises can be obtained from the Shire's Environmental Health Officer on 9927 0000.

Types of food to be sold: ICECREAMS

Location where food is sold: MINGENEW EXPO

Premises where food is prepared at: MINGENEW EXPO

Period of approval: 1 DAY

This permit is to be displayed within the Food Premises during operating hours.

Declaration; I, the applicant as undersigned and authorised on behalf of the above named organisation/business, agree to the conditions as attached to this form and understand this permit may be revoked at any time for breaches of the conditions, entailing the obligation to cease operations immediately.

Signed: [Signature] Date: 5/8/2022

The above food premises for the above type of food is approved for the location and period indicated.
Signed: [Signature] Date: 5/8/2022



NOTIFICATION/REGISTRATION OF A FOOD BUSINESS

PROPRIETOR/APPLICANT DETAILS

Proprietor Name: SCOTT HOLLANDS
ABN: _____
Postal Address: 39 KING ST MINGONEN
Phone Number: _____ Mobile Number: [REDACTED]
Email Address: [REDACTED]
Do you required an interpreter/translator for your inspection? Yes No
Language: _____

PROPRIETOR/BUSINESS DETAILS

If food vehicle/temporary food business, please provide details of where the vehicle is garaged.

Trading Name: BIG SOFTEN
Premises Address: MOBILE VAN
Postal Address: 39 KING ST MINGONEN if different to above
Phone Number: AS ABOVE Mobile Number: [REDACTED]
Email Address: AS ABOVE
Number of Equivalent Full-Time Staff: 1

Name and Title of Person-In-Charge: *if not proprietor*

SCOTT HOLLANDS PROPRIETOR

Details of Food Vehicle: *Make, Model, Registration Plate*

FORD TRANSIT VAN 1 ERW 317

Details of any associated premise:

NONE

PLEASE PROVIDE MORE DETAILS ABOUT YOUR TYPE OF BUSINESS AND FOOD BEING PREPARED

For example: seafood processor, soft drink manufacturer, milk vendor, service station. If business is a catering business, please provide maximum patrons estimates.

ICE CREAM VAN *

NATURE OF FOOD BUSINESS	YES	NO
Is the food you provide, produce or manufacturer ready-to-eat when sold to the customer ¹ ?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Do you process the food that you produce or provide before sale or distribution?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Do you directly supply or manufacturer food for organisations that cater to vulnerable persons ² ?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
TO BE ANSWERED BY MANUFACTURING/PROCESSING BUSINESS ONLY		
Do you manufacture or process products that are not shelf stable?	<input type="checkbox"/>	<input type="checkbox"/>
Do you manufacture or produce fermented meat products, such as salami?	<input type="checkbox"/>	<input type="checkbox"/>
TO BE ANSWERED BY SERVICE INDUSTRY AND RETAIL BUSINESSES ONLY <i>Including charitable and community organisations, market stalls and temporary food premises</i>		
Do you sell ready-to-eat food at a different location from where it is prepared?	<input type="checkbox"/>	<input type="checkbox"/>

¹ Ready-to-eat include any food that is ready for immediate consumption by a customer.

² Vulnerable persons include children under and including the age of four and aged persons.

PRIVACY STATEMENT

The information provided on this notification will be used to determine the risk classification of your Food Business in accordance with the *Food Act 2008*. Under no circumstances will it be sold, provided to or made available to a third-party and confidentially will be maintained at all times.

SUPPORTING DOCUMENTATION

You are required to submit plans, which shows the food business area. If this documentation is not attached with this application, your application will not be assessed.

I have attached the Supporting Documentation, as requested.

FOOD BUSINESS NOTIFICATION APPLICATION FEE

Low, Medium or High Risk Food Business: **\$173.00** *includes initial inspection*

DECLARATION

I, the person making this application, declare that the information contained in this application is true and correct in every particular way.

Applicant Signature: *A. Hollands* Date: 9 AUGUST 2023
 Position in Company: PROPRIETOR

In the case of a company, the signing officer must state position in the company

OFFICE USE

GL Account No: _____ Date Paid: _____
 Receipt Number: _____ Officers Initials: _____



CERTIFICATE OF CURRENCY

NAME OF INSURED: Scott Hollands
T/as Big Sofety

ADDRESS: Australia Wide

POLICY NO: 118U956194BPK

PERIOD OF INSURANCE: 11/08/2022 – 01/07/2023

TYPE OF BUSINESS: Mobile Beverage Van Operator

POLICY CLASS: Business Combined

SUM INSURED:

	<u>Broadform Liability</u>	<u>Sum Insured</u>
Public Liability		\$20,000,000
Products Liability		\$20,000,000

INTERESTED PARTY: The Mingnewew Expo

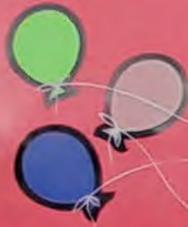
This policy is current until 4.00pm on the expiry date shown unless it is cancelled in the meantime.

Name
Title: Insurance Broker – Brookvale Insurance Brokers

Dated : Thursday, 11 August 2022

Dometic

BIG SOFTEY
ICE CREAM





KUBOTA

LOW BOY II

P 1446

CAUTION
CHILDREN



ICE CREAM

CAUTION
CHILDREN





Waffle Cones
extra 50c

Cool Drinks \$3.00
Milkshakes \$7.00

Nut Sundaes

Super Nut
Sunda

Slus
\$4



**ELECTRO
FREEZE.**

FREEDOM 360°



ELECTRO FREEZE

