



# BRIGHTON SUNDAY MARKET FOOD PERMIT APPLICATION

## PERMIT INFORMATION

The Permit will allow the food vendor to participate at Brighton Sunday Market.

Please allow a minimum of 5 days to process the application.

Trading at Brighton Sunday Market will not be permitted without a valid permit.

Permits will be valid from the date of issue until 5pm on 30 June of the same financial year and a new application is required to be completed and submitted to council for each financial year.

There are no costs associated with the permit from council.

## THE APPLICANT MUST READ AND UNDERSTAND THE FOLLOWING CONDITIONS:

1. The mobile food business must be notified under the Food Act 2001 with the local council where they are permanently garaged/housed/located.
2. It is the applicant's responsibility to be aware of and comply with the South Australian Food Act 2001 and the associated Food Safety Standards (see attached, Minimum Standards for the Operation of a Temporary Food Stall) and any other legislation, council by-law, guideline or standard relating to the preparation and service of food.
3. It is the applicant's responsibility to ensure that their activities do not cause a nuisance and must comply with the requirements of the Local Nuisance & Litter Control Act 2016. Particularly, in relation to noise, odours, smoke and litter control. All liquid waste (including waste water and waste oil) must be contained and removed or disposed of appropriately at the end of trading.
4. The permit must be displayed at all times and in a visible location whilst trading.
5. The permit is not transferable and is subject to new conditions as they may arise.
6. The permit holder cannot lease their permit to another mobile food vendor.
7. The permit specifies the types of food and beverage the permit holder is permitted to sell. Any changes to types of food and beverages sold must have written approval by council.
8. The permit may be revoked at any time if the permit holder fails to comply with these conditions.
9. Please be advised that a Council permit does not guarantee approval to participate in the market. Please contact the Brighton Sunday Market Committee for approval [info@brightonsundaymarket.org](mailto:info@brightonsundaymarket.org)

# FOOD PERMIT APPLICATION

Food permit applications must be completed, signed and submitted.

## 1. APPLICANT DETAILS

Applicant name:

Business / Trading name:

ABN:

Postal address:

Physical address:  
(If different to postal address)

Phone:

Email:

## 2. OTHER DETAILS

Number of stalls associated with this business operating at Brighton Sunday Markets.

Vehicle type and number plate of vehicle transporting the food. (Please provide photo)

Have you notified with your local council under the Food Act 2001?      Yes      No

**Please provide proof of notification (e.g. most recent inspection report or evidence you have notified your local council under the Food Act 2001)**

## 3. PROPOSED FOOD AND BEVERAGE FOR SALE

## 4. THE APPLICATION WILL NOT BE APPROVED UNLESS THE APPLICANT

- Has notified with their council
- Agrees to the conditions of the permit
- Agrees to all special conditions which council may impose

**Note: Hand washing facilities must be provided, the use of gloves and/or bacterial gel will not be accepted as a substitute.**

# FOOD PERMIT APPLICATION

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## 5. STATEMENT

I have read and understood the Brighton Sunday Market Permit Conditions and agree to comply with the conditions set therein.

Name:

Signature:

Date:

**The Permit must be displayed at all times and in a visible location whilst trading.**

Please forward completed application and/or queries to:

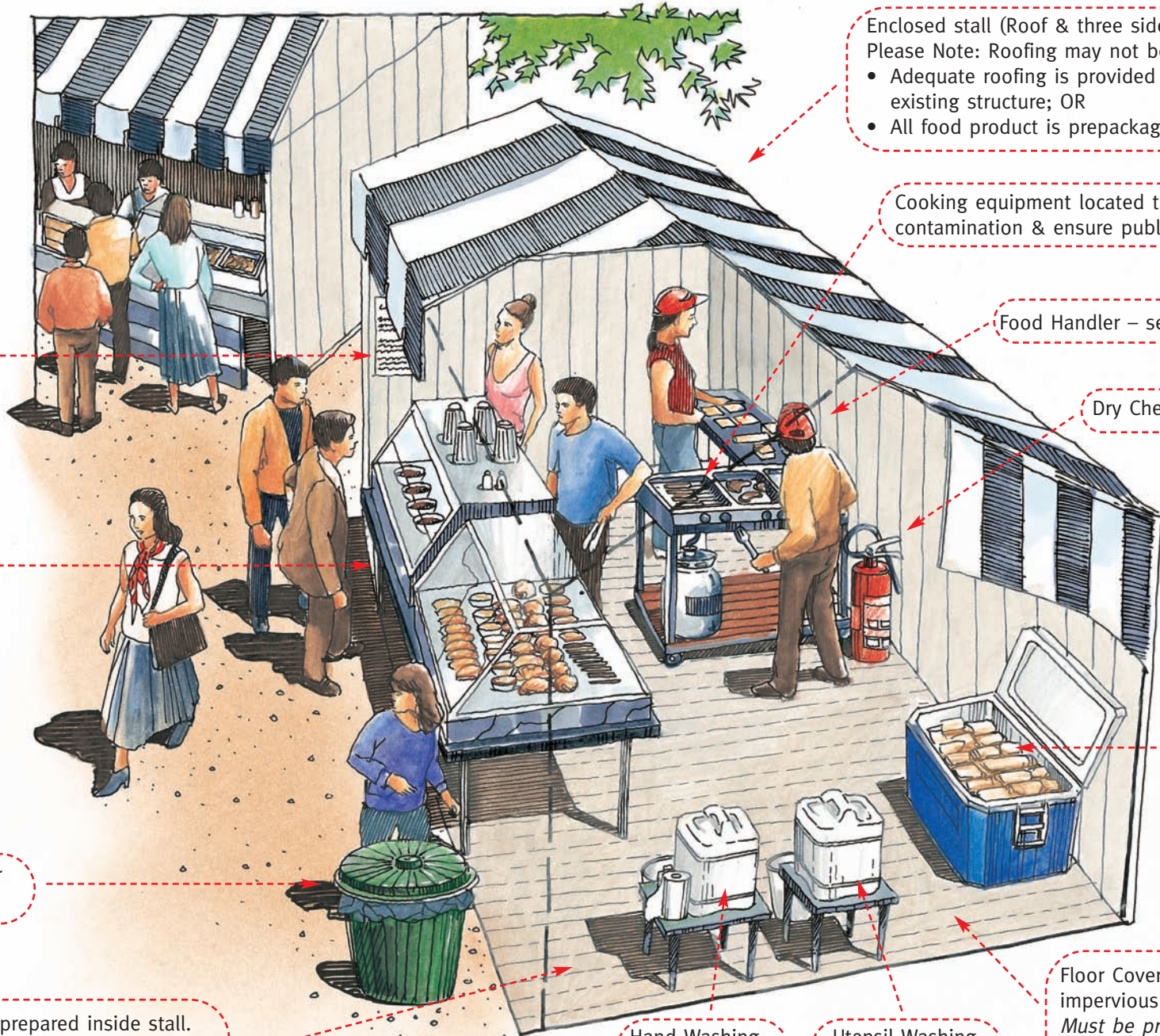
**City of Holdfast Bay – Environmental Health**

PO Box 19, BRIGHTON SA 5048

Phone: 08 8229 9999

Email: [mail@holdfast.sa.gov.au](mailto:mail@holdfast.sa.gov.au)

# ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



Ensure a minimum distance of 10 metres separates food operations and any areas that are accessed by animals

Display of current Certificate of Food Licence for Temporary Food Stall (if applicable)

Food display, Food protection, Taste Testing - see over

Refuse Bin with lid and liner supplied

All food prepared inside stall. No food stored directly on ground. Overall clean condition.

Enclosed stall (Roof & three sides)  
Please Note: Roofing may not be required where:  
• Adequate roofing is provided when located within an existing structure; OR  
• All food product is prepackaged (no taste testing)

Cooking equipment located to protect food from contamination & ensure public safety

Food Handler – see over

Dry Chemical Fire Extinguisher

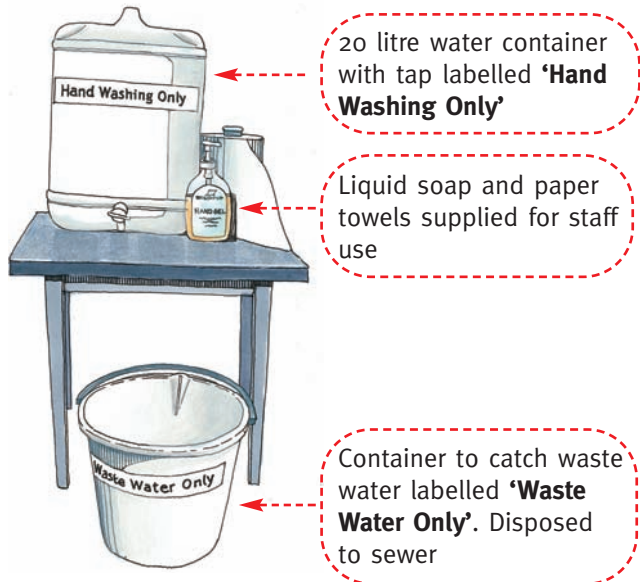
Temperature Control for potentially hazardous and perishable foods - see over

Hand Washing Facility - see over

Utensil Washing Facility - see over

Floor Covering – easy to clean, impervious material. **Please Note:** Must be provided if located on unsealed ground.

## Minimum hand washing facilities



20 litre water container with tap labelled '**Hand Washing Only**'

Liquid soap and paper towels supplied for staff use

Container to catch waste water labelled '**Waste Water Only**'. Disposed to sewer

## Minimum utensil washing facilities



20 litre water container with tap labelled '**Utensil Washing Only**'

Hot water and/or sanitiser available for emergency cleaning

Container to catch waste water labelled '**Waste Water Only**'. Disposed to sewer

Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

## Food Handlers



Money and food handled separately

Utensils and gloves used to handle food

Clean person, attire and habits

Hands must be washed whenever hands are likely to contaminate food

No smoking within temporary food stall

No cuts, illness, sores on food handlers

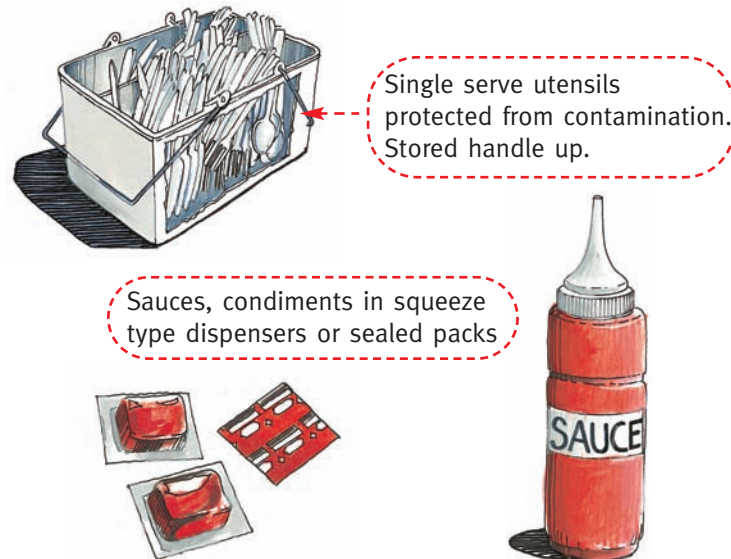
## Food display, food protection, taste testing



Provide appropriate sneeze barrier

Signage must be provided to all taste testing stating '**No double dipping, single serve only**'

## Sauces, condiments and single serve utensils

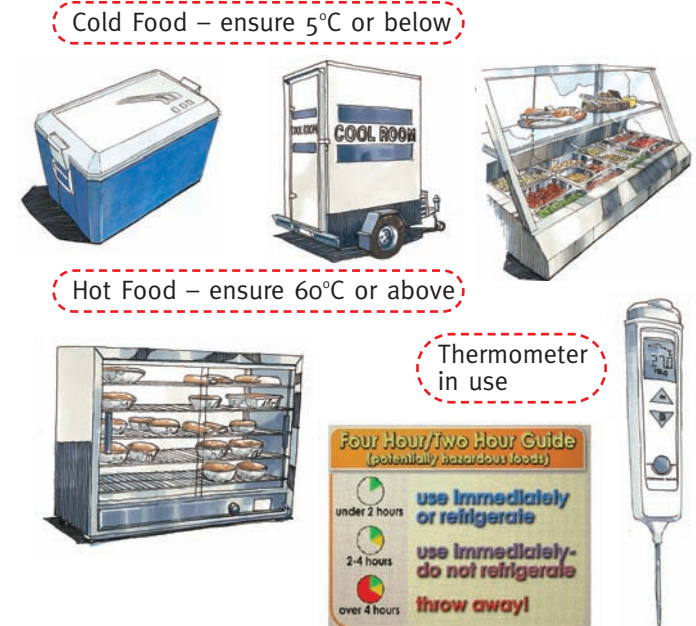


Single serve utensils protected from contamination. Stored handle up.

Sauces, condiments in squeeze type dispensers or sealed packs

For further information on this topic, please contact Council

## Temperature control of potentially hazardous food



Cold Food – ensure 5°C or below

Hot Food – ensure 60°C or above

Thermometer in use

Four Hour/Two Hour Guide (potentially hazardous foods)	
under 2 hours	use immediately or refrigerate
2-4 hours	use immediately - do not refrigerate
over 4 hours	throw away!