

Contact person



Declared Event Food Business Registration

This form is to be used to apply for a Declared Event Food Business Registration under the *Food Act 2001*. You can access the Food Act and related legislation at <u>legislation.act.gov.au</u>.

If your business currently holds a food business registration with the Health Protection Service, you are not required to complete this form.

For more information visit <u>health.act.gov.au/businesses/food-safety-regulation</u> or contact the Health Protection Service on 02 5124 9700.

Complete all sections of this form and return to the Health Protection Service at least 14 days before the event.

This form may also be completed online via a secure portal at

forms.act.gov.au/smartforms/hps/declared-event-food-business-registration-application

	·		r the food stall, including responsibility for any				
contraventio	ns of the Food Act and th	e Food Standards Code.					
First name		Surname					
Phone	_	Email					
Postal address							
Proof of ide	entification						
The contact	person must provide one	form of current photographic ide	entification.				
Accentable fo	orms of photographic ide	ntification are:					
	ent driver's licence	intilication are.					
		issued by a State/Territory					
• pass	sport.						
Chall manner							
Stall name							
Stall name							
Stall name							
	vill be sold at the stall (Se	lect all options that apply)					
Foods that w	vill be sold at the stall (Sen		ies, sausage rolls or hot dogs				
Foods that w	astries or cakes	☐ Meat p	ies, sausage rolls or hot dogs ed ready-to-eat table meals				
Foods that w	astries or cakes	☐ Meat p					
Foods that w	estries or cakes onary ice or pasta	☐ Meat p☐ Prepare	ed ready-to-eat table meals				
Foods that w Bread, pa Confection Cooked r Dairy pro	estries or cakes onary ice or pasta	☐ Meat p ☐ Prepare ☐ Prepare ☐ Process	ed ready-to-eat table meals ed Salads				
Foods that w Bread, pa Confection Cooked r Dairy pro Egg or eg	estries or cakes onary ice or pasta ducts	☐ Meat p ☐ Prepare ☐ Prepare ☐ Process ☐ Process	ed ready-to-eat table meals ed Salads sed fruit and vegetables				
Foods that w Bread, pa Confection Cooked r Dairy pro Egg or eg	estries or cakes onary ice or pasta ducts g products ed meat products	Meat p Prepare Prepare Process Process Raw fre	ed ready-to-eat table meals ed Salads sed fruit and vegetables sed meat, poultry or seafood				
Foods that w Bread, pa Confection Cooked r Dairy pro Egg or eg	estries or cakes onary ice or pasta ducts g products ed meat products	Meat p Prepare Prepare Process Process Raw m	ed ready-to-eat table meals ed Salads sed fruit and vegetables sed meat, poultry or seafood uit and vegetables				
Foods that w Bread, pa Confection Cooked r Dairy pro Egg or eg Fermente	estries or cakes onary ice or pasta ducts g products ed meat products	Meat p Prepare Prepare Process Raw fre Raw m	ed ready-to-eat table meals ed Salads sed fruit and vegetables sed meat, poultry or seafood uit and vegetables eat, poultry or seafood				
Foods that w Bread, pa Confection Cooked r Dairy pro Egg or eg Fermente	estries or cakes onary ice or pasta ducts g products ed meat products eals	☐ Meat p ☐ Prepare ☐ Process ☐ Process ☐ Raw fre ☐ Raw m ☐ Sandwi ☐ Soft dr	ed ready-to-eat table meals ed Salads sed fruit and vegetables sed meat, poultry or seafood uit and vegetables eat, poultry or seafood ches or rolls				

DECLARATION ON PAGE 3 MUST BE SIGNED

HPS-00-0830 Page 1 of 3

Declared event details This form is fo	r events declared as to	b be regulated by th	e ACT Minis	ter of Health		
Events that are not listed here still requiregistration forms.				-	ormation a	nd
Tick the Declared Event you are attendi	ng:	Start date://		End Date://		
National Multicultural Festival Enlighten Festival Canberra Night Noodle Markets		National Fo World Curry				
Food safety supervisors						
The contact person for this application in certificate as proof that all modules have A food stall may have more than one Footraining and attach a certificate.	e been completed.					
Name of food safety superv	visor	Telephone nun	nber(s)	Com	pletion da	te
1.					//_	
2.					//_	
3.					//_	
4.						
How and where will food intended for some commercial kitchen or onsite) and what food must be prepared onsite or in a registered corregistration number.	processing steps will be a	used (e.g. cutting, bai	king, freezing,	frying etc.) Poter	ntially hazar	dous food
_						
_						
Commercial kitchen registration details	(if applicable)					
Trading name	(п аррпсавіе)		Reg. no		State	
Trading name			neg. no		Juic	
Mandatory equipment/facilities- By tick	•		agree that the	se mandatory		Yes
equipment/facilities will be available at your Hand washing facilities e.g. 20 litre cont.	-		e towel			
Food digital probe thermometer	amer with a tap, nquia	Soup and single as	c tower.			
A tent with three sides and floor covering	ng under cooking and r	preparation areas				$\overline{\Box}$
Other Equipment/Facilities	Description of equip	<u> </u>				
Refrigeration e.g. fridge, freezer, esky with ice, etc.						
Food warming devices e.g. bain-marie						
Food display e.g. sneeze guards, food grade containers, etc.						

HPS-00-0830 Page 2 of 3

Other Equipment/Facilities	Description of equipment being used					
Cooking devices						
Transportation						
Food safety information						
We will send you information on how to (Please tick as many as apply) ☐ English	run a food stall safely. What languages would you like to receive this infor □ 日本語 / Japanese	rmation in?				
□ አማርኛ / Amharic	□ 한국어 / Korean					
Arabic / العربية						
── 简体中文 / Chinese (simplified)	Español / Spanish					
□ 繁體中文 / Chinese (traditional)	ภาษาไทย / Thai וردو / Urdu					
「	ترحق Tiếng Việt / Vietnamese					
	Helig viçt/ victiminese					
Checklist						
To ensure your application can be proce	essed, check that you have done the following:	Yes				
To ensure your application can be proceed. Have you completed ALL relevant fields		Yes				
Have you completed ALL relevant fields		Yes				
Have you completed ALL relevant fields Has the Contact Person completed <u>all m</u>	in this form?	Yes				
Have you completed ALL relevant fields Has the Contact Person completed all m Have you attached your Food Safety Sup	in this form? odules of either DoFoodSafely or I'M ALERT food safety training? pervisor's DoFoodSafely or I'M ALERT completion certificate and proof	Yes				
Have you completed ALL relevant fields Has the Contact Person completed all m Have you attached your Food Safety Sup that all modules have been completed?	in this form? odules of either DoFoodSafely or I'M ALERT food safety training? pervisor's DoFoodSafely or I'M ALERT completion certificate and proof o identification?	Yes				
Have you completed ALL relevant fields Has the Contact Person completed all m Have you attached your Food Safety Sup that all modules have been completed? Have you attached a clear copy of photo Do you understand your responsibilities	in this form? odules of either DoFoodSafely or I'M ALERT food safety training? pervisor's DoFoodSafely or I'M ALERT completion certificate and proof o identification?	Yes				
Have you completed ALL relevant fields Has the Contact Person completed all m Have you attached your Food Safety Sup that all modules have been completed? Have you attached a clear copy of photo	in this form? odules of either DoFoodSafely or I'M ALERT food safety training? pervisor's DoFoodSafely or I'M ALERT completion certificate and proof o identification?	Yes				
Have you completed ALL relevant fields Has the Contact Person completed all m Have you attached your Food Safety Sup that all modules have been completed? Have you attached a clear copy of photo Do you understand your responsibilities Declaration I, and accurate and understand that the pi	in this form? odules of either DoFoodSafely or I'M ALERT food safety training? pervisor's DoFoodSafely or I'M ALERT completion certificate and proof identification? under the Food Act 2001? , confirm that the information supplied in this application of false or misleading information is an offence. I understand that betions of the Food Act 2001 and the Food Standards Code during the operation.	on is true by signing this				
Have you completed ALL relevant fields Has the Contact Person completed all m Have you attached your Food Safety Sup that all modules have been completed? Have you attached a clear copy of photo Do you understand your responsibilities Declaration I, and accurate and understand that the pl application I am liable for any contraven Food Stall at the Declared Event specifie	in this form? odules of either DoFoodSafely or I'M ALERT food safety training? pervisor's DoFoodSafely or I'M ALERT completion certificate and proof identification? under the Food Act 2001? , confirm that the information supplied in this application of false or misleading information is an offence. I understand that betions of the Food Act 2001 and the Food Standards Code during the operation.	on is true by signing this				
Have you completed ALL relevant fields Has the Contact Person completed all m Have you attached your Food Safety Sup that all modules have been completed? Have you attached a clear copy of photo Do you understand your responsibilities Declaration I, and accurate and understand that the pl application I am liable for any contraven Food Stall at the Declared Event specifie	in this form? odules of either DoFoodSafely or I'M ALERT food safety training? pervisor's DoFoodSafely or I'M ALERT completion certificate and proof identification? under the Food Act 2001? , confirm that the information supplied in this application of false or misleading information is an offence. I understand that be ations of the Food Act 2001 and the Food Standards Code during the operation on this application.	on is true by signing this				
Have you completed ALL relevant fields Has the Contact Person completed all m Have you attached your Food Safety Sup that all modules have been completed? Have you attached a clear copy of photo Do you understand your responsibilities Declaration I, and accurate and understand that the plapplication I am liable for any contraven Food Stall at the Declared Event specifie	in this form? odules of either DoFoodSafely or I'M ALERT food safety training? pervisor's DoFoodSafely or I'M ALERT completion certificate and proof identification? under the Food Act 2001? , confirm that the information supplied in this application of false or misleading information is an offence. I understand that be ations of the Food Act 2001 and the Food Standards Code during the operation on this application.	on is true by signing this				

In Person: **Health Protection Service Howard Florey Centenary House**

25 Mulley Street

HOLDER ACT 2611

By Post: Health Protection Service Locked Bag 5005 WESTON CREEK ACT 2611 By Email: Online:

hps@act.gov.au

HPS-00-0830 Page 3 of 3