



Stall Licence Hangi

Issued pursuant to the Food Hygiene Regulations 1974

No: _____

Your details

Surname: _____

First name: _____ Second name: _____

Address: _____

Telephone number: _____ Email address: _____

*Organisation represented: _____

(A letter is required from this charitable organisation stating they agree for you to use their name in raising funds for them on the understanding that **ALL** profits are paid back to them.)

*If a Trust, a legal certificate from the District Court showing charitable status is to be attached.

Stall site: _____

For the period: _____

Applicant's signature: _____ Date: _____

The sale of food items as stated in the above details is permitted subject to the conditions set out overleaf.

This licence is subject to immediate cancellation if the conditions of the licence are breached and may be revoked or conditions varied at any time.

Dated at Gisborne this _____ day of _____ 20____

Signed on behalf of the Gisborne District Council: _____

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General stall requirements

- a. Landowner's approval given.
- b. No obstruction caused.
- c. This stall licence must be clearly displayed on the front of the stall.
- d. If selling on behalf of a non-profit or charitable organisation, its name must be clearly displayed.
- e. Only those selling on behalf of non-profit or charitable organisations may operate from Council footpaths if part of a market day/special promotion etc and it is approved by Council.
- f. In the case of Council footpaths, the adjacent shop owner's approval will be required.
- g. Local Police Station advised (rural townships only).

Hangi – conditions

- a. All food preparation must be done from a registered or an approved premises.
- b. Meat must originate from a registered food premises, home-kill meat is not permitted.
- c. Meat must be kept chilled until it is cooked.
- d. Individual hangi packs are to be made up prior to cooking and placed in the hangi pit without delay.
- e. Tongs, serviettes etc must be used to avoid handling the produce during cooking and sale.
- f. All food must be stored in covered containers and protected from contamination.
- g. Food handlers must wash their hands before handling food, maintain their hands in a clean condition, wear clean clothing, including an apron.
- h. Hand washing facilities must be available at the site.
- i. Cooking equipment must be in good condition and kept clean.
- j. The hangi is to be dug in good ground not liable to fouling and is to be controlled by a person who is experienced in the technique.
- k. All crockery should be of the disposable type unless proper dishwashing equipment is available.
- l. A fire permit is required for each hangi and conditions adhered to.

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