

No:

Stall Licence

SAUSAGE SIZZLES

Issued pursuant to the Food Hygiene Regulations 1974

Applicants Name		
Address		Phone
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 the profits are paid to them.	
At		
For the Period		
Applicants Signature		Date

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

is hereby permitted to sell the above food items at the venue stated for the period _____ subject to conditions set out on the back hereof.

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

General Stall Requirements

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

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Conditions

1.
 - (a) *Only charitable organisations may prepare food at home.*
 - (b) Meat and other ingredients must originate from a registered food premises.
 - (c) Meat must be kept chilled until it is cooked, e.g. chilly bins.
 - (d) Tongs, serviettes etc. must be used to avoid handling the product during cooking and sale.
 - (e) All food must be stored in bags or covered containers and protected from contamination.
 - (f) Food handlers must wash their hands before handling food, maintain their hands in a clean condition, wear clean clothing, including an apron.
 - (g) Hand washing facilities must be available at the stall.
 - (h) Cooking equipment must be in good condition and kept clean.
 - (i) Any pavement must be protected from fat, oil and food debris by a protective cover (e.g. plastic sheet, tarpaulin etc.).