



# Stall Licence Sausage Sizzle

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).

## Sausage Sizzles – conditions

- a. Only charitable organisations may prepare food at home.
- b. This licence is limited to the sale of food associated with sausage sizzles only. No other food eg hamburgers, sandwiches etc are permitted.
- c. Sausages and other ingredients must originate from a registered food premises.
- d. Perishable items eg sausages must be kept chilled until cooked, eg chilly bins with ice.
- e. Tongs, serviettes etc must be used to avoid handling the produce during cooking and sale.
- f. All food must be stored in bags or 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 stall.
- i. Cooking equipment must be in good condition and kept clean.
- j. Any pavement must be protected from fat, oil and food debris by a protective cover (eg plastic sheet, tarpaulin etc).

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