

Kai mō te kōhi pūtea

Food for Fundraising

Charitable organisations and fundraising groups are not required to pay a fee when running an occasional food business. However, an application form must be filled out and a permit issued for the food stall. This must be completed ten working days before the day required.



Ngā paearu Criteria

- Perishable foods must be kept chilled at all times. Keep food in a refrigerator or chilly bins filled with ice.
- Use artificial cream in cakes as it is less likely to go off as quickly as fresh cream.
- Bread for sausage sizzles should be buttered in a clean kitchen rather than at the site.
- Ensure all food for sale is covered and protected from contamination, ie, dust, flies, etc. Cakes, biscuits, etc, on cake stalls should be wrapped in cling film.
- On site, food preparation should be restricted to barbecuing, boiling water for sweet corn, and deep fat frying. Food should be served directly from the cooking source, ie, hot plate, or from a working pie warmer or similar hot food source.
- The selling of home-killed meats is prohibited and illegal.

Conduct

- No smoking should occur around the food stall.
- Food is to be served as hygienically and safely as possible. Like the use of tongs, servers and so on.
- Wounds, sores, should be well covered with waterproof bandages.
- Wear light colour aprons and have hair tied back.
- Do not sneeze or cough over food.
- Wash hands and utensils frequently.
- Gloves should be used if carrying out one job, for instance, cooking food or wrapping food. They are not suitable if carrying out multiple tasks as they get dirty just like hands. Gloves should also be used to cover wounds on hands.

Site

- For stalls with active food handing, like sausage sizzles, provision must be made for washing hands.
 Equipment needed:
 - Bowls
 - 20 litres of water
 - Waste water container
 - Soap
 - Nail brush
 - Disposable paper towels
 - An additional bowl/tub for washing utensils especially if they have fallen to the ground.
- The site must be left clean and tidy.
- A tarpaulin or ground cover must be used to protect the ground from spills of food and the splatter of fat.
- All litter generated on the site must be removed.
- Food must be stored 750 mm above the ground on tables, for example, out of reach of children, dogs and so on.
- Site your stall so you do not inhibit pedestrian access and consult shopkeepers if the stall is set up in front of their premises.

Kaitono Mōhio Whaiaro

Owner/Applicant Details

Full name of applicant/organisation

Address of applicant/organisation

Postcode.....

Contact phone

Email

Contact Person

How would you like to receive the permit? Posted Email Collect from Council reception

Fundraising Details

Reason for Fundraising

What type of food do you intend to sell?

Have you read the “Criteria”, “Conduct” and “Site” information above? Yes No

Have you applied for a food for fundraising permit at South Taranaki District Council before? Yes No

