



WAIROA DISTRICT COUNCIL

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✉ eho@wairoadc.govt.nz

🌐 www.wairoadc.govt.nz
📮 PO Box 54, Wairoa 4160, Hawke's Bay
🏠 Coronation Square, Queen Street, Wairoa

COMMUNITY FOOD STALL INFORMATION

The sale of food at a fundraising event is subject to the following conditions:

1. Food prepared on site must be kept at a temperature above 60°C, whilst awaiting sale. Cold foodstuffs must be stored below 4°C.
2. Prepared food must be kept covered if any storage takes place prior to sale, so as to prevent air borne contamination and people touching prepared food.
3. A container of clean water, soap, a nailbrush and clean toweling (preferable paper toweling), must be kept on hand so as to enable persons preparing food to wash their hands at appropriate times during the course of preparation.
4. Prepared food may be handled only with clean utensils and not with fingers or hands. Plastic disposable gloves should be used when handling bread and rolls.
5. Any prior preparation of foodstuffs must be carried out within a kitchen facility, which is clean and managed so as to ensure that food is kept safe.

This authority to prepare and sell foodstuffs is given in respect of a single occasion only.

Should you wish to prepare food for sale to the public on a regular basis it may be necessary to obtain an appropriate registration from Wairoa District Council or through the Ministry for Primary Industries (MPI).

FOOD STALL PERMIT APPLICATION

Contact Information

Name	
Address	
Phone	
Mobile	
Email	

Location, Date of Event & Purpose

Address/Location of Event:

Date: ____/____/____

Purpose of event- (including food/goods to be sold):



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I acknowledge that the sale of food at a fundraising event is subject to the following conditions:

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2. Cold foodstuffs must be stored below 4°C.
3. Prepared food must be kept covered if any storage takes place prior to sale, so as to prevent air borne contamination and people touch prepared food.
4. Prepared food may be handled only with clean utensils and nor with fingers or hands. Plastic disposable gloves should be used when handling bread and rolls.
5. A container of clean water, soap, a nailbrush and clean toweling, preferably paper toweling must be kept on hand so as to enable persons preparing food to wash their hands at appropriate times during the course of preparation.

Agreement and Signature:

Name (print)	
Signature	

Date: ____/____/____

WDC Approved

Agreement and Signature:

Name (print)	
Signature	

Date: ____/____/____