

Date: 9 January 2025
Contact: Olivia Jackson
Location: Bundall
Telephone: 07 5667 5988
Your reference: FBTEMP-8042158
Our reference: FBTEMP-8042158

Ipca Convention Management Pty Ltd
PO BOX 1028
NORTH SYDNEY NSW 2059

Dear Sir/Madam

Application approved - Licence for Food business (temporary)
Food Act 2006

Business name: Independent Purchasing Company (Australasia) Ltd

We are pleased to advise that your application has been approved in accordance with the attached correspondence.

You are required to display the certificate in a prominent position at your business.

Information relating to food safety and hygiene matters may be obtained by visiting our website or Queensland Health's website at health.qld.gov.au.

A guide for the design and operation of a temporary food premises (stall) is included with this correspondence to assist you in achieving compliance with the provisions of the stated legislation. Please ensure your premises is set up in accordance with this guide.

You have the right to request a review of this decision with 28 days. For information on requesting a review of a decision, please contact us or visit our website at cityofgoldcoast.com.au.

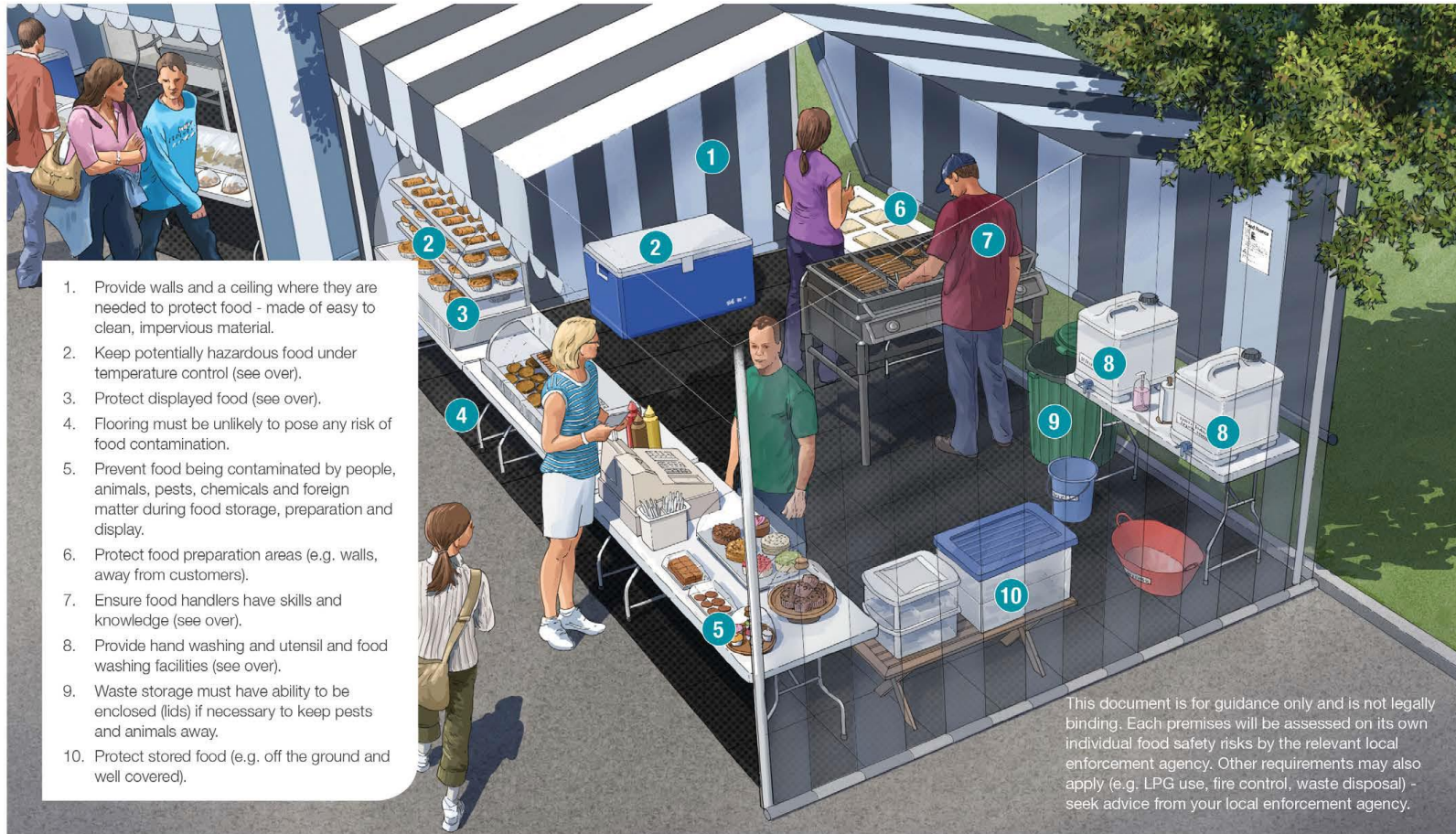
Should you wish to discuss this matter further or be required to contact us in accordance with your conditions of approval, **please contact us on 07 5667 5988, mail@goldcoast.qld.gov.au or PO Box 5042, GCMC QLD 9726.**

Yours faithfully



Olivia Jackson
Environmental Health Officer
For the Chief Executive Officer
Council of the City of Gold Coast

Guide for the design and operation of a temporary food premises (stall)



Hand washing facilities and utensil and food washing facilities

1. Container of sufficient size (e.g. 20 litres) with tap and potable water (warm running water is required unless written approval from enforcement agency).
2. Liquid soap and paper towels.
3. Container for waste water. The waste water is to be disposed of appropriately (e.g. to sewer or without risk of entering stormwater/waterways).
4. Provide separate washing and rinsing containers for food and for utensils as needed.
5. Hot water and/or food grade chemical sanitiser for sanitising if needed.



Food handlers

- Ensure food, utensils and food contact surfaces are not contaminated by hands, hair, jewellery, wounds, coughs, etc.
- Clean person, attire and habits.
- No smoking in stall.
- Money and food handled separately.
- Must have skills and knowledge in food safety and food hygiene matters.
- Exposed wounds covered with waterproof covering.
- Avoid unnecessary contact with food by using utensils or gloves.
- Hands must be washed whenever they are likely to contaminate food.



Food display, single use items and condiments

- Protect displayed food from contamination (e.g. using lids, cling wrap or sneeze barriers).
- Provide separate serving utensils for each self-serve food.
- Protect single serve utensils from contamination (e.g. store handle up) and do not reuse.
- Clean the outside and top of dispenser bottles and do not top-up bottles.



Temperature control of potentially hazardous food

- Check food temperature with thermometer (accurate to +/- 1°C)
- Cold food - ensure 5°C or below
- Hot food - ensure 60°C or above

Note: Please seek advice from your local enforcement agency if planning to use an alternative method of temperature control for the storage and display of potentially hazardous food.

