PO Box 33, Port Shepstone 4240 Kwa Zulu-Natal

Ugu Distrik Munisipaliteit



96 Marine Drive Oslo Beach 4240 Tel: (039) 688 5804 Fax: (039) 682 3350

Ugu Umasipala Wesifunda

ECONOMIC DEVELOPMENT AND ENVIRONMENTAL HEALTH SERVICES ENVIRONMENTAL HEALTH SERVICES

Tel: (039) 688 5897 / 039 688 5804 / 039 976 1333

Email: Mzimasa.Dudula@ugu.gov.za / Khanyisile.Hlengwa@ugu.gov.za

APPLICATION FORM FOR A CASUAL EVENTS PERMIT FOR FOOD HANDLERS

SUPPORTING DOCUMENTS REQUIRED:

Copy of ID Certificate of Acceptability		siness ence	Proof of payment						
A. PERSON IN CHARGE									
NAME AND SURNAME OF THE PERSON IN WHOSE NAME THE PERMIT MUST BE ISSUED:									
NAME:									
SURNAME:									
IDENTITY NUMBER:									
B. BUSINESS DETAILS									
Name of business									
Business licence no.									
Certificate of Acceptability no.									
Residential address									
Postal address	al 1		oise orbits						
Contact details:	Landline:	lulu (aloculta	V					
	Cell:								
	E-mail								
	E-IIIdii								
C. EVENT ORGANISER DETAILS									
Name of event organiser									
Contact details	Landline:								
	Cell:								
	E-mail								

D. DETAILS OF EVENT AND FOOD SAFETY PROTOCOLS

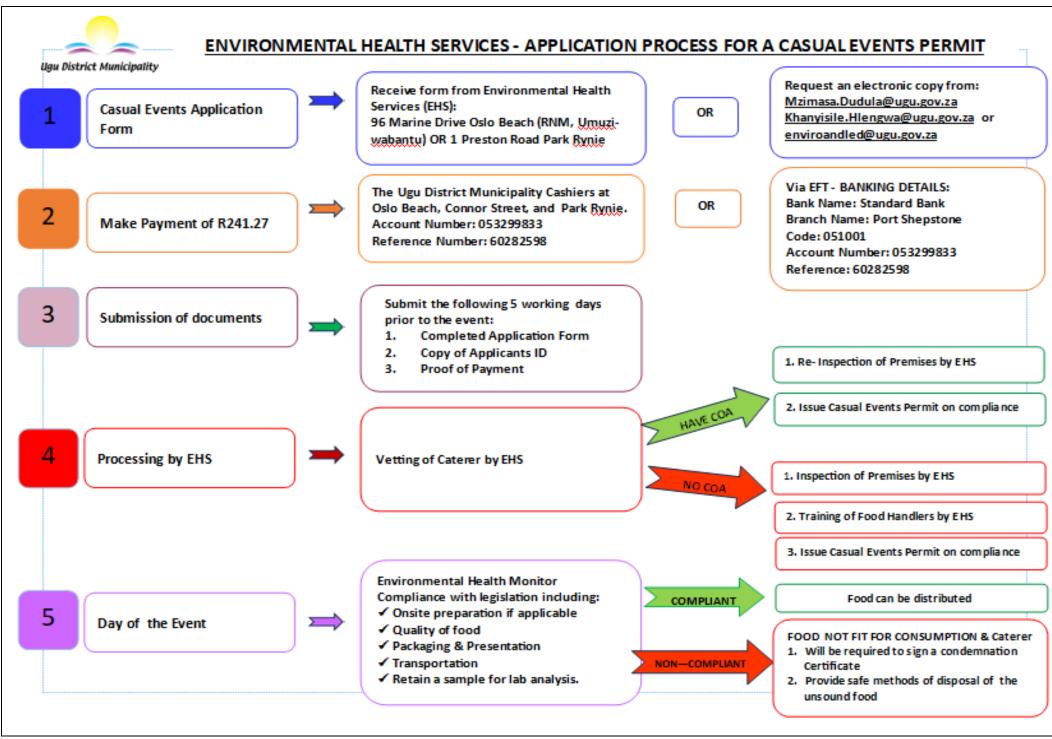
Name of event?				
Date/s of event?				
Address where event will held?				
Type of food premises at event?				
(e.g. Trailer/stall/building)) () (ID	<u> </u>	\/ID	
No. of people catered for?	VVIP:		VIP:	
	Community:		Other:	
No. of staff to be employed?	Female:		Male:	
List and describe what your activities	. c.maio.		maio.	
will entail (e.g. preparation, packing,				
processing, serving etc)				
A list of foods to be sold and/or				
provided.				
A list of what foods will be prepared				
on-site.				
Address /location of where the food				
will be prepared if not done at event				
site?				
A list of equipment and facilities				
available at the site of preparation - i.e. fridge, freezer, double bowl sink,				
stove, geyser, etc				
Names of food/meat suppliers?				
Details of how uncooked foods will				
be stored prior to preparation.				
Details of how prepared meals will be				
stored, packaged and transported to event.				
Specify method of transporting food?				
(cooked & uncooked)				
Details of vehicle used for	_1 1	1		-1:1-
transporting food including vehicle registration number.	CT M	unia	CIN	antv
Details of how equipment and		VIIII		VIII LY
utensils will be washed on-site.				500
Details of on-site sanitation facility for				
food handlers.				
Details of on-site cleaning				
procedures.				
Details of on-site hand washing facilities for food handlers				
Tacilities for 1000 Hariulets				

FOOD PREPARATION - REQUIREMENTS

- Provide a wash up and hand wash facility with water, paper towel and disinfectant soap. If there is no handwash facility available ensure that there is sufficient portable water available for cleaning purposes.
- Work surfaces must be non-absorbent and utensils used must be maintained in a good condition.
- Provide a refuse bin with a liner and lid.
- Temperatures (cold and hot) of perishable foodstuffs must be kept below 5°c or above 65°c respectively.
- Food that is cooked at residential property and sold at events is not permitted unless the food vendor
 has a catering license and their property has been inspected by an official from Environmental Health.
- All unprepared foodstuffs must be stored at the proper temperature in sealed containers.
- All containers used for take-away purposes must be new and disposable.
- Foodstuffs are to be prepared under an approved covered area.
- The floor surface is to be rendered dust proof by covering with an approved impermeable canvas covering.
- Food is to be served by staff and not be based on a self-help concept.
- All food handlers to be provided with protective clothing, i.e., headgear, gloves, aprons etc.
- Always ensure personal hygiene is maintained i.e. washing of hands after using the toilet, after touching the bin etc.
- Food handlers' nails must be short, clean and free from any nail varnish. Use of jewellery is not permitted.
- Smoking and keeping of animals in the food preparation area is not permitted.
- No open flame cooking is permitted unless special consent is granted by the RNM Fire Department.
- Take the necessary steps to keep the food protected from pests.
- Always maintain the food preparation area in a clean and tidy condition. Adopt the clean as you go approach.

E. DECLARATION

	I declare that the abovementioned information is correct and to comply with the food safety protocols including the preparation requirements. Signature of Applicant: Date:					
F.	FOR OFFICIAL USE					
	NAME OF EHP:					
	SUPPORTING DOCUMENTS ATTACHED: APPLICATION APPROVED:	YES	NO NO			
	SIGNATURE OF EHP: DATE WORKSHOP/HEALTH EDUCATION AWARNESS CONDUCTED					



ENVIRONMENTAL HEALTH SERVICES INQUBO YOKUFAKA ISICELO SEMVUME YOKUPHEKA OKANYE UKUDAYISA UKUDLA EMICIMBINI Ugu District Municipality Cela ikhophi ye-elekthronikhi fomu kulama Thola ifomu kumnyango wakwa Environmental Ifomu yesicelo semicimbi imevili alandelayo: Health: NOMA engayamile 96 Marine Drive Oslo Beach (RNM, Umuziwa-Mzimasa.Dudula@ugu.gov.za Khanvisile.Hlengwa@ugu.gov.za bantu) OR 1 Preston Road Park Rynie (Umdoni, enviroandled@ugu.gov.za Umzumbe) EFT - BANKING DETAILS: The Ugu District Municipality Cashiers at Oslo Beach, Connor Street, and Park Rynie. Bank Name: Standard Bank Yenza Inkokhelo ye R241.27 NOMA Account Number: 053299833 Branch Name: Port Shepstone Reference Number: 60282598 Code: 051001 Account Number: 053299833 Reference: 60282598 Hambisa okulande lavo iz insuku zi ngakafi kwe-5 ngapha mbi komcimbi. 1. Ifomu les icelo le ligowalisiwe Ukuhanjiswa kwesicelo 2. U bufakazi bokuk hokha 1. Ukuphindwa - Kokuhlolwa Kwezakhiwo 3.1khophi ye-ID yabafaka izicelo okanye indawo lapho ophekelwa khona . 2 Ukukhishwa kwemvume yokupheka emu-ONAYO COA Ukucubungula ngu-1. Ukuhlolwa Kwezakhiwo okanye lapho okuphek-4 Ukuhlolwa kom pheki ngu Environmental Health ONGEelwa khona **Environmental Health** NAYO Ukuqegeshwa Kwa baphatha ukudla COA U kukhishwa k wemvume yok upheka em ucimbini Umhloli – uhlola a baphetha ukudla e landela imigo-Okwamukel. Ukudla kulungele ukudliwa mo. Okunve kwako: ekile/ ✓ Ukulungiselela endaweni yomcimbi uma kufanelekile. okuvum ele-✓ Ukuhlola kwemoto ephethe ukudla kille Umpheki: ✓ Ukuhlola izinga lokudla nendlela okubukeka 5 Kuzodingeka asavine iSitifiketi sokulahlwa ko Usuku Lomcimbi Okunsamu ✓ Ugcina isampula lokudla ukuze uma kuba Yisho izindlela eziphephile zokulahla ukudla kelekile/ akungalungile. nezinkinga liyohlolwa e lab okungayum 3. Letha ku-EH ubufakazi bokulahlwa kokudla elekile okungaphephile