

Shire of York
Joaquina Street
YORK WA 6302

To whom it may concern.

We write to you in regards to being granted a permit to run and operate a Soft Serve Ice cream/food van in the Shire of York.

We have recently purchased a soft serve ice cream van and since the purchase have added the following equipment to make it more universal. We have added a pie warmer, an espresso coffee machine, toasted sandwich press and a hot dog machine.

We would like to utilize this vehicle in the shire of York to service the industrial areas in the mornings and at lunch time and also to drive around the streets and park selling soft serve ice cream at various times throughout the year. We will also offer the services to any other events that will be held in the town.

The van has already been inspected and has passed all food act requirements by the Shire of York EHO and we have all public liability insurances in place.

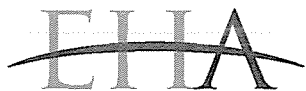
So in closing we ask of you to grant us a license as we think it will benefit the community in the Shire of York and it would be more beneficial for a Local business to offer this service other than one that comes in from out of town.

Kind Regards Jade and Bronessa (Bo) Atkins.

avts1@bigpond.com

0407 996 752 Jade

0417 948 687 Bo



I'M ALERT - Food Safety Training Acknowledgement Form

Section	Section Viewed	Assessment Completed
Overview	<input checked="" type="radio"/>	NA
Foodborne Illness	<input checked="" type="radio"/>	NA
Potentially Hazardous Food	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Contamination Of Food	<input checked="" type="radio"/>	NA
Temperature Control	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Food Handling Skills And Knowledge	<input checked="" type="radio"/>	NA
Food Receipt	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Food Storage	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Food Processing	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Food Display	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Food Packaging	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Food Transportation	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Food Disposal	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Food Recall	<input checked="" type="radio"/>	NA
Health Of Persons Who Handle Food	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Hygiene Of Food Handlers	<input checked="" type="radio"/>	<input checked="" type="radio"/>
General Duties Of Food Businesses	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Cleanliness	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Cleaning And Sanitising Of Specific Equipment	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Structure, Design And Maintenance	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Temperature Measuring Devices	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Single Use Items	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Animals and Pests	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Management Control Techniques - HACCP, Food Safety Program	<input checked="" type="radio"/>	NA

To Do List: Action Item	Date Completed
Make yourself aware of the location of the designated hand wash basin/s in your work area	
Make yourself aware of the location where the thermometer is stored	

Type of Training (Please Circle):	INDUCTION	or	ONGOING
<p>I, JADE ATKINS, hereby certify that I have undergone and understood the training components and assessments indicated above. I agree to abide by these practices and recognise that complying with these procedures will assist in ensuring healthy and safe working conditions.</p>			

EMPLOYEE/CONTRACTOR NAME	JADE ATKINS
EMPLOYEE/CONTRACTOR POSITION	proprietor
SUPERVISOR NAME	
SUPERVISOR POSITION	
ORGANISATION/LOCATION	Avon Valley Ice Cream, York WA

EMPLOYEE/CONTRACTOR SIGNATURE	SUPERVISOR SIGNATURE
31-07-2017	DATE

I'M ALERT

in



FOOD SAFETY

This is to certify that:

JADE ATKINS

Completed I'M ALERT Food Safety Training on:

31-07-2017



Food Safety is our business!



ENVIRONMENTAL
HEALTH
AUSTRALIA

City of Swan

www.cityofswan.imalert.com.au



Copyright © 2017 I'M ALERT Food Safety. All Rights Reserved



**Shire of York
Food Act 2008**

Section 110 (6)

CERTIFICATE OF REGISTRATION OF A FOOD BUSINESS

This is to certify that the following business

TNT PIZZA & TAKEAWAY FOOD VAN

Operated by Bronessa Atkins

Is registered as a

MEDIUM RISK FOOD BUSINESS

In respect of the following vehicle:

1EQO315

The food business was classified and approved by the

SHIRE OF YORK

This registration is subjected to the following conditions;

1. Certificate of registration to be made immediately available following a request by a *Food Act 2008* Authorised Officer.
2. Any proposed changes to the nature or activity of the food business must be made in writing to the Shire of York prior to the proposed change being implemented.
3. Compliance with the Food Act 2008, the Australian and New Zealand Food Standards Code and the Food Regulations 2009.

Signature
Environmental Health Officer

14/08/2017

Date

Certificate of Currency

To: Whom it may concern **From** Craig Costello

Company: **Pages:** 1

Fax: **Date:** 4 August 2017

Re: Public Liability Certificate


This document certifies that the policy referred to below is currently intended to remain in force until 4.00 p.m. on the expiry date shown and will remain in force until that date, unless the policy is cancelled, lapsed, varied or otherwise altered in accordance with the relevant policy conditions or the provisions of the "Insurance Contracts Act 1984.

This certificate provides a summary of the policy cover and is not intended to amend, extend, replace or override the policy terms, conditions or exclusions contained in the actual policy document.

Policy Class Public & Products Liability
Insurer Vero
Policy Number SMX018663902
Insured(s) Atkins Family Trust
Situation Australia Wide or as otherwise permitted within the applicable Insurer Policy Wording (Liability is Anywhere in Australia)
Period of Insurance From: 21 November 2016
To: 4pm on the 21 November 2017
Principals [Click here to enter text.](#)

Property / Risk Insured	Sum Insured	
Legal Liability to pay compensation for bodily injury, death or illness & physical loss or damage to property in accordance with the policy conditions	Public Liability	\$10 000 000.....
	Products Liability	\$10 000 000.....

Issued by: Craig Costello

Signed: 

Date: Friday, 4 August 2017

IMPORTANT NOTICE

This certificate has been arranged by us in our capacity as agents for the insurer named above. It does not reflect in detail the policy terms or conditions and merely provides a very brief summary of the insurance that is, to the best of our knowledge, in existence at the date we have issued this certificate. If you wish to obtain details of the policy terms, conditions, restrictions, exclusions or warranties, you must refer to the policy contract.

DISCLAIMER

In arranging this certificate, we do not guarantee that the insurance outlined will continue to remain in force for the period referred to as the policy may be cancelled or altered by either party to the contract at any time in accordance with the terms and conditions of the policy or in accordance with the terms of the "Insurance Contracts Act". We accept no responsibility or liability to advise any party who may be relying on this certificate of such alteration to or cancellation of the policy of insurance.



I'M ALERT - Food Safety Training Acknowledgement Form

Section	Section Viewed	Assessment Completed
Overview	✓	NA
Foodborne Illness	✓	NA
Potentially Hazardous Food	✓	✓
Contamination Of Food	✓	NA
Temperature Control	✓	✓
Food Handling Skills And Knowledge	✓	NA
Food Receipt	✓	✓
Food Storage	✓	✓
Food Processing	✓	✓
Food Display	✓	✓
Food Packaging	✓	✓
Food Transportation	✓	✓
Food Disposal	✓	✓
Food Recall	✓	NA
Health Of Persons Who Handle Food	✓	✓
Hygiene Of Food Handlers	✓	✓
General Duties Of Food Businesses	✓	✓
Cleanliness	✓	✓
Cleaning And Sanitising Of Specific Equipment	✓	✓
Structure, Design And Maintenance	✓	✓
Temperature Measuring Devices	✓	✓
Single Use Items	✓	✓
Animals and Pests	✓	✓
Management Control Techniques - HACCP, Food Safety Program	✓	NA

To Do List: Action Item	Date Completed
Make yourself aware of the location of the designated hand wash basin/s in your work area	
Make yourself aware of the location where the thermometer is stored	

Type of Training (Please Circle):	INDUCTION	or	ONGOING
<p>I, Bronessa Atkins, hereby certify that I have undergone and understood the training components and assessments indicated above. I agree to abide by these practices and recognise that complying with these procedures will assist in ensuring healthy and safe working conditions.</p>			

EMPLOYEE/CONTRACTOR NAME	Bronessa Atkins
EMPLOYEE/CONTRACTOR POSITION	Proprietor
SUPERVISOR NAME	
SUPERVISOR POSITION	
ORGANISATION/LOCATION	TNT Pizza and Takeaway, Avon Terrace York

EMPLOYEE/CONTRACTOR SIGNATURE	SUPERVISOR SIGNATURE
01-08-2017	DATE



I'M ALERT

in



FOOD SAFETY

This is to certify that:

Bronessa Atkins

Completed I'M ALERT Food Safety Training on:

01-08-2017



Food Safety is our business!



ENVIRONMENTAL
HEALTH
AUSTRALIA

Shire of York

www.york.imalert.com.au



Copyright © 2017 I'M ALERT Food Safety All Rights Reserved