



KYOGLÉ COUNCIL STREET VENDING

Street Vending in Kyogle's main street is allowable only when it meets the following:

- There is a Development consent in place for the activity such as the Farmers Markets
- Where it is associated with a charity or not for profit sporting club etc and has previously been authorised by Council (this is what we use the Street Vending Applications for at present, with limited slots available to avoid too many operating at once)
- In association with Kyogle's "Red Hot Sale Day" or other such event previously endorsed by Council
- Where there is a formal Agreement in place between Council and the proprietor of the adjacent business
- **Please note, to avoid possible regulatory action, in the event the Farmers Market is cancelled, for profit vendors are not permitted to trade without one of the above formal approvals.**

The following requirements will apply in relation to the consideration and preparation of any such Agreement:

- No annual fees or applications would be applied by Council
- Any goods or structures used in conjunction with the display or sale of goods shall not extend more than 700mm from the front of the shop alignment and shall not extend beyond the length of the shop frontage
- The front entrance of the shop shall be kept unobstructed at all times
- A clear distance of at least 2.0m in width is to be maintained between any goods displayed and any adjacent permanent structures at all times so as to not interfere with pedestrian circulation
- The goods placed for sale must not be dangerous goods, liquid, food, or any other material that is of a perishable nature or that may lead to spills or leaks on the footpath area
- Goods must be easily visible and preferably make use of contrasting colors for the visually impaired
- All structures must be portable and removed from the footpath at the close of business
- The footpath must be kept in a clean and tidy state by the stall holder
- Stall holder must have public liability insurance for a minimum \$10,000,000
- The stall holder shall indemnify Council against all claims of public liability.
- If business is occupied approval must be granted from owner/manager.

Food Safety:

- New South Wales legislation requires that the location in which food prepared and sold, the way in which food handled and stored, and the way in which food is labelled, complies with the Australia Food Standards Code, or that verbal information be able to be given regarding the ingredients. Non-compliance with the Australian Food Standards Code is an offence under the Food Regulations 2004 and may result in a fine or prosecution.
- Products containing milk or milk products, eggs or cooked rice should be stored at a temperature under 5°C or above 60°C.
- Pre-wrapped or other sealed foods, including pre-bottled/sealed jams, honey, pickles, drinks and pre-wrapped/sealed cakes, toffees, biscuits, etc. plus natural protection foods such as whole fruit and vegetables, ought to be labelled with the common name of contents, your name, ingredients (with attention to animal products, and genetically modified products) and date baked and any relevant use by date.
- Hygiene should be paramount with gloved-hands or hands being washed; particularly after handling money, between handling different kinds of food, after smoking, using the toilet, or after using a handkerchief or tissue. For more information on food preparation and handling contact Kyogle Council or NSW Health.



Please Note: no more than two events per month with only one in a particular week.

Do you have Public Liability Insurance up to \$10,000,000

- Provide a sketch below of stall layout showing the pedestrian pathway**

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