

## Application for a Town Centre Street Stall/BBQ

All individuals/groups wishing to hold a stall/BBQ (for fundraising or information purposes etc) within the Nhulunbuy Town Centre must first obtain approval from the Nhulunbuy Corporation. Each individual/group is required to comply with the following conditions:

1. No more than two (2) bookings is allowed in any one month. (Subject to Community Engagement Facilitator)
2. Any Fundraising is for Local Clubs, Associations and Charities ONLY.
3. Walkway traffic must not be impeded or congested by the stall/BBQ or by sellers.
4. Aggressive soliciting of sales by approaching the public or other means is not permitted. Failure to adhere to this requirement could jeopardise future bookings.
5. **A copy of this approval must be sighted by Woolworths staff and acknowledged in the Woolworths diary prior to the event and a copy is to be kept at the stall/BBQ during operating times.**
6. If food is to be sold or prepared, an application to NT Health is required, you will be required to have a COVID Safety Plan – Statement of Commitment - <https://coronavirus.nt.gov.au/roadmap-new-normal/business>  
<https://forms.nt.gov.au/Produce/Form/COVID19/NT%20COVID-19%20Safety%20Checklist%20Stage%203/?ChecklistType=general>  
Note: The Statement of Commitment must be at table in view.  
Vendor must provide a Health Certificate available by contacting Environmental Health Officer: Elva Gela on 08 8922 7479
7. If the individual/group requires food, tables, chairs or utensils, these items must be sourced by the individual/group. The provision of these items is not the responsibility of the Nhulunbuy Corporation or Woolworths.
8. The Nhulunbuy Corporation reserves the right to make alterations to these conditions as it deems necessary.
9. Further Terms and Conditions apply as outlined below as these guidelines must be adhered to, to gain further BBQ fundraising opportunities.

**ALL CLUBS and ASSOCIATIONS are to supply their own BBQ Utensils.**

**The Woolworths BBQ must be cleaned to a high standard on the RETURN to Woolworths.**

**It is a strict requirement that all rubbish must be removed from the site by you at the conclusion of your stall. (Nothing to be left near BINS)**

**Hot soapy water is to be used in the area of the cooking to ensure no grease or dirt is left behind.**

Organisation name: \_\_\_\_\_

Contact name: \_\_\_\_\_

Contact postal address: \_\_\_\_\_

Email address: \_\_\_\_\_

Telephone number: \_\_\_\_\_

Time/date requested: \_\_\_\_\_

Location of stall/BBQ: \_\_\_\_\_

Purpose of stall/BBQ: \_\_\_\_\_

\_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_  
Signature of Applicant                      Date

**Office use only.**

- No other street stalls/BBQs have been booked for this time/date.

APPROVED / NOT APPROVED \_\_\_\_\_  
Community Engagement Facilitator

## COVID-19: Operational advice for food markets and stallholders/street vendors

### Food markets

- Exclude any food market staff and stall holders/vendors who are not feeling well
- Encourage grab and go
- Reduce or limit the number of stall holders/vendors where possible – food only
- Spread stall holders/vendors apart as much as possible (2 metres separation minimum)
- Provide hand wash/sanitiser stations
- Remove non-essential equipment where static activity is possible (tables and chairs) and provide 'do not use signage' on all fixed equipment
- Implement or install barriers to direct movement and distance people where possible
- Purchase/organise supplies (sanitisers/soap/paper towel/messaging)
- Display public health messaging on hand hygiene and social distancing
- Encourage 1.5 metre social distancing measures by using ground markings and signage.

### Stallholders/street vendors

- Exclude staff who are not feeling well
- Do not except personal reusable items (cups/bowls/containers)
- Take electronic payment where possible
- Clean and disinfect high touch surfaces regularly
- Task one staff member as a money handler
- Implement a ticketing system when busy.

### Cleaning

- Increase toilet cleaning and sanitising regimes and ensure high standards are met, including communal equipment washing areas
- Clean and disinfect high touch surfaces regularly, including fixed seating, hand rails, bins, benches and door handles.