

CMR Fresh Produce Markets
Cooma Railway Station
Every 2nd Sunday of the month: 9am – 1pm



Business Name / Stall Name: *

Contact Name(s): *

Address: *

Contact Phone *

Landline:

Mobile:

Email: *

Website:

Do you require electricity while at market? *

Yes – Details:

No:

NB: Electricity is an additional \$10 on top of the cost of the stall

Market Stall Sizes:

2m x 2m – station platform under cover: \$25

3m x 3m – mainly in the station carpark or the overflow area – requires own marquee: \$37.50

3m x 6m – station carpark only: \$50

<input type="checkbox"/>
<input type="checkbox"/>
<input type="checkbox"/>

Describe your Product(s): *

Please supply good quality images of your product(s) and stall set up *

(If you have large images sizes you can share via one of the may online file sharing applications).

Photo Authority *

You provide CMR Fresh Produce Markets with the authority to use this information and photos on our website and social media platforms. [This includes photographic images of you and / or your stall captured by us on market days]:

Please sign here:

Insurance *

It is an obligation for stallholders to have Public Liability Insurance (PLI). Once approved, stallholders must provide CMR Fresh Produce Markets with a copy of your Certificates of Currency for the sum of \$20 million for PLI - noting the cover is Australia Wide. Stallholders that are a Propriety Limited (Pty Ltd) company or employ staff to work on their stall will also be required to have Workers Compensation cover. It is also recommended that you have insurance for your product.

Please provide copies of the relevant certificates with your application. If you currently do not have public liability insurance and are approved to trade at the Market, you will be required to provide a copy before you commence trading.

Do you have your own insurance? *

Yes:

Need to obtain:

Car Registration: *

Stallholders will bump-in by driving into the station carpark, once unloaded vehicles must be moved to a designated stallholder parking area nearby. Station parking will be reserved for both disabled and visitor parking. Please find attached a draft site plan. Stallholders are not able to nominate the location of their stall other than advising if you require a small, medium or large space.

CMR volunteer Esther Strachan is happy to play a role in introducing the fresh produce markets at Cooma Railway Station.
Photo by Cam Jamieson, CMR.



Information for Food Stalls

Businesses that sell food at temporary events such as fairs, festival, markets and shows are considered retail food businesses as they sell food to the public, and need to meet a range of requirements. For further information please visit:

<https://www.foodauthority.nsw.gov.au/retail/markets-and-temporary-events>.

Mobile Food Vendors

◆ Notification, licensing

Mobile food vendors and similar retail food outlets need to notify the local council of their business and food activity details. It is important to check the requirements with every local council you propose to work in before operation, as penalties may apply for not having the appropriate approvals. You can obtain a copy of the Guidelines for Mobile Food Vending Vehicles [here](#), and for further information please visit: <https://www.foodauthority.nsw.gov.au/retail/mobile-food-vendors>

◆ Food Safety Supervisors

Food businesses operating mobile food vending vehicles may need to appoint a Food Safety Supervisor (FSS) if the food they prepare and serve is:

- ready-to-eat
- potentially hazardous i.e. needs temperature control
- is not sold and served in the supplier's original package.

The business needs to ensure an FSS is appointed and the FSS certificate is available in the vehicle before commencement of operation. Please visit <https://www.foodauthority.nsw.gov.au/retail/fss-food-safety-supervisors> for information on how to obtain a certificate.

Food Safety Supervisor Number:

Please attach a copy of the certificate with this EOI / Application form.

◆ Safe Food Handling

Mobile food vendors also need to practice safe food handling including:

- storing potentially hazardous foods at the correct temperature
- avoiding cross contamination
- storing raw food separately from ready to eat food
- keeping food handling areas clean

Further information on what is required is available in the [Guidelines for Mobile Food Vending Vehicles](#) and includes a self-checklist for businesses, based on the requirements in the Food Standards Code.

Please return completed forms to markets@cmrailway.org.au

NB: if you are not successful in securing a stall - depending on the reason why - we will either destroy any record of your application (so as not to keep personal information on file) OR keep your application on file until a spot becomes available.