

# Temporary Food Stalls & Mobile Food Vans

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## Operating on

### public land

There are 2 main forms of mobile vending:

- the use of a vehicle which can move from place to place
- temporary stalls or stands used for food produce - commonly associated with markets.

### Mobile food vans

Mobile vending within the Kiama Municipality requires an annual mobile food van licence. This involves completing a [Mobile Food Van Registration form](#) and undergoing a vehicle inspection.

A mobile food van must comply with Development Control Plan 2012 [Chapter 17 - Mobile Food Vans & Temporary Food Stalls](#) and our [Guidelines for the use and hire of public land](#) which has specific requirements relating to operating Mobile Food Vans on public land.

The NSW Food Authority has a [Mobile Food Vending Guideline](#) which provides comprehensive and concise information.

### Temporary food stalls

To operate a temporary food stall within the Kiama Municipality you must apply for a temporary food stall permit. A [Temporary Food Stall Application](#) should be completed and submitted to Council. If you wish to trade within the Kiama Municipal Council, please submit your application **21 days** prior to the event/ markets that you wish to trade at.

When trading as part of a market an individual temporary food stall does not require a separate permit to hire the reserve in which the market is being held.

Kiama Tourism provides information on the [location and frequency of local markets](#), and the contact details of all market managers.

A [Guideline for food businesses at temporary events](#) is available for all potential stall holders. This guide is provided by the NSW Food Authority.

## Street stalls

If you are planning on selling food at a street stall in the Municipality you will need to apply for a temporary food stall permit. You should also contact Council to reserve an allocated space for your stall.

Food Standards Australia & New Zealand provide a range of fact sheets specifically for charities and community organisations, a couple of which are listed below:

- [Sausage sizzles & barbecues](#)
- [Skills and knowledge](#)
- [Temperature control](#)
- [Health and hygiene of food handlers](#)