# Appendix A (cont)

## Application for a Street Trading Consent Local Government (Miscellaneous Provisions) Act 1982

All data contained in this form will be handled in accordance with the Data Protection Act 1998. Information about how Oxford City Council will handle this data can be found at www.ico.gov.uk and also on <a href="https://www.oxford.gov.uk">www.oxford.gov.uk</a>.



Note: Please refer to the checklist attached before you send in your application form.

Full Name	Mohammad Ramadan Mahmood
Trading Name (if any)	
Home Address	
Postcode	
Telephone Numbers	
Email address	
Date of Birth	
Nationality	
National Insurance number	
Description of articles to be sold	Food and Beverage (Fish, chips, sausages, pies, vegan alternatives, hot and cold drinks, sweet and savoury snacks)
If you intend to sell food & drink what is the address where the vehicle/trailer will be stored when not in use	

Which vacant site are you applying for? <i>Please tick</i>	High Street /
If you are applying for both sites please specify your first and second choice	First Choice
Proposed days and times of trading	Days: Seven Times: 18:30 – 03:00
Vehicle registration number, make and model	æ.
Please read page 4, paragraphs 5. are going to meet the following fac	4 and 5.5 of the Street Trading Policy and describe how you tors in hoxes (a)-(b) below
Public Safety	(a)
	There is no substantial risk to public safety. I will ensure relevant steps are taken from installation of CCTV to implementing fire safety measures. This is including but not limited to first aid training and informative allergen information.  Strict prep and cooking sections with proper food storage as well as correct recycling of waste to ensure we are compliant
	with the relevant regulations.
Public Order	(b) With my extensive experience in retail and catering I thrive on promoting a safe and professional environment. Our core values are to offer quality goods without any compromise. I believe no substantial risk will be posed to public.
The avoidance of public nuisance	(c) I aim to offer a quick and efficient service to help prevent build-up of large crowds gathering as well as placing bins near the van to combat unnecessary littering of the area. The trading business does not represent or cause any substantial threat to the public.
Appearance of the stall or vehicle	(d) Upon successful acceptance of the application, a new vehicle will be purchased, which will conform to the site conditions outlined in the street trader policy.

Needs of the area	(e) The geographical location of the proposed site is High Street, Oxford. Within the city centre there are approximately 10 other food street traders all of which do not specialise in traditional fish & chips. Also due to change in consumer trends I will be offering an extensive Vegan menu to encourage late night healthy eating.
Environmental Credentials	I aim to minimise the factors that will have an impact on the environment and will achieve this by ensuring the vehicle is safe to use on the streets. As I will only be trading through the van, this will have minimal impact on the environment. I intend to power the equipment via an on street electrical supply.  I aim to use local independent suppliers for both the food and packaging and will ensure that the packaging will be recyclable. All waste will be disposed in specific waste bins (recyclable materials, food) so I can ensure we reduce our impact on the environment.
Food Traders	(g) I have a number of years of experience of dealing with both food and drinks be it hot and cold. From working for small and large national chains such as Cornish Kitchen and Costa Coffee to currently being a Business Consultant for Subway. I understand the importance of food regulations and customer safety.
Highway	(h) There will be no risks or issues to the highway as I will be operating in the designated council street trader location. This has been clearly marked on the road and will cause no obstructions to any vehicles or the public.
Do you agree to comply with the Street Trading policy?	Yes

#### Declaration

This authority is under a duty to protect the public funds it administers, and to this end may use the information you have provided on this form for the prevention and detection of fraud. It may also share this information with other bodies responsible for auditing or administering public funds for these purposes. For further information, see <a href="http://www.oxford.gov.uk/websitetools/privacy.cfm">http://www.oxford.gov.uk/websitetools/privacy.cfm</a>.

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I am aware that if any person knowingly or recklessly makes a false statement or omits any material, particular in giving information on this form, that person shall be guilty of an offence.

This means that if you as the applicant or anyone else gives false information or leaves out any information to help you get a Street Trading Consent, you and/or they can be prosecuted in court.

Applicants Name: Moha	mmad Ramadan Mahmood	
Date: 17/02/2020	Applicants Signature:	2





### Application for a Street Trading Consent Local Government (Miscellaneous Provisions) Act 1982





Note: Please refer to the checklist attached before you send in your application form.

Full Name	Jane Bridgman
Trading Name (if any)	Racing Camel Gourmet
Home Address	
Postcode	
Telephone Numbers	
Email address	
Date of Birth	S.
Nationality	
National Insurance number	
Description of articles to be sold	Italian Artisan Coffee, with Arabica beans, brewed on a traditional, Neapolitan 'lever' machine, (arguably makes the best espresso), over newer machines. Also, tea, hot chocolate etc. Desserts would be:  Middle Eastern Bakklava and Kunafe  French 'Kuignettes' (a cross between a croissant and a cake)  American Waffles and Brownies  In Summer: (English Scones, New Zealand Anzac Biscuits Buzz Balls, which are homemade, gluten-free protein Balls)  The MAIN FOOD OFFER:  Middle Eastern inspired Pizza, made on Iraqi flatbread wraps, with a choice of  1) Vegetarian

	2) Roasted Chicken
	3) Lightly spiced Lamb
	(See photos)
	Also, similarly themed <b>Gourmet Burgers</b> ,(the recipe of one is being served in a Michelin starred restaurant as if their own, though I can't say where!). Of note, would be the Lamb Burger as its not sold and this would allow those who avoid beef the chance to enjoy a meat treat!
	After an initial period getting to know the local customers, I would decide whichever (Burgers OR Pizzza) is the most popular to focus on.
	For Summer, Middle Eastern Kibbeh and Salad. For Winter, Spiced Lamb with Rice and Aubergine would be envisaged as a Special of the Day.
If you intend to sell food & drink what is the address where the vehicle/trailer will be stored when not in use	I have friends who will store the vehicle in Oxford, but if I was offered the site, I would find a studio flat in Oxford.
Which vacant site are you applying for? Please tick	High Street St Aldates Both
If you are applying for both sites please specify your first and	First Choice High Street Second Choice St Aldates
second choice	(Pretty open minded about either)
Proposed days and times of trading	Days: All days in summer, probably Sundays and Mondays off in the Winter
	Times: 6.30-3
Vehicle registration number, make and model	Piaggio Ape TM
Please read page 4, paragraphs 5 are going to meet the following fac	.4 and 5.5 of the Street Trading Policy and describe how you tors in boxes (a)-(h) below
Public Safety	I take public safety seriously for not wanting to create a problem for another and it can destroy a business if not given due respect so have belonged joined NCASS. Through them, I have done 8 courses to include: Food Hygiene Levels 1, 2 and 3, Food Safety, First Aid, LPG Handling, Fire Extinguisher Basics, and a HACCP I have always traded with full public and products liability insurance in place had a vehicle Gas Certificate issued and will renew when I have a permanent site. I have a fire blanket, and first aid etc as standard. Instructions are in my Guidance infor for workers for the LPG

	Allergen information is provided and much guidance for workers is given before they work with me in relation to this. Accessing the vehicle, is mainly one side of the road, nearest the pedestrian walkway for the cooking. A safety measue is in place, with narrow table that helps to keep customers away from any heat from equipment, plus I use labels and a screen too for food hygiene as well as alerting to customers that is not an area for them to get too close.  I made the wings of the vehicle to ensure they are 2.2 meters above ground level when open so nobody would hit their head. For rainy weather, specially made plastic side walls can be attached to the Piaggio Gull Wings and as such, cooking and chatting with customers continues in all weather.
Public Order	(b). The vehicle does not have a large fryer so the risk of fumes is much less accordingly. Also, as the vehicle is not large and not necessarily aimed exclusively at students, I do not think the noise is likely to be an issue. If anyone did object we would try to listen and appease them if there was a valid complaint about noise.
The avoidance of public nuisance	(c) I think that the people you choose to work with help to ensure there is no risk of 'public nuisance.' For example, if anyone worked with me that swore at a customer, they would be asked to apologise and given a warning as this would NOT be tolerated.  A 'Code of Conduct' document would be signed by any new employee, or any self employed worker, agreeing to act to a professional standard.
Appearance of the stall or vehicle	(d) It is in my business interest to always strive to make the vehicle as attractive as possible. It has a 'retro' look to it. I veered away from garish, fluorescent lights and use 'warm white lights' on the vehicle. The lighting of the vehicle tends to be one of its big plusses; it draws people in as it has small, almost Christmas-tree like, lights in the ceiling, in copper and brass, which look quite magical as they reflect off the stainless steel. I do not believe it will detract from the area. During the early test marketing, there has been at times more items shown than I would want going forward and as such, wish to have a tidy work area, (whilst also still offering character)
Needs of the area	<ul> <li>(e) Benefits of this Food/Drink Offering: <ul> <li>High standard of cuisine, (I aspire to this, but also have learnt from experiences as a chef when younger)</li> <li>Halal option/s will be available</li> <li>Vegan and/or Vegetarian will be available</li> <li>A 'Keto' and/or Gluten free option will be offered</li> <li>Alternative, lactose free milk will be provided for the hot drinks.</li> <li>Menu is aimed at both young students and hopefully locals of all ages, wanting more choice.</li> <li>The vehicle can be a place where those less sure of</li> </ul> </li> </ul>

	<ul> <li>being out late (in and around the vans that perhaps attract the more inebriated), can relax, feel safe, and especially to enjoy a variety of tasty, healthy food.</li> <li>Food is sustainably and responsibly sourced.  Except perhaps for some fresh fruit and vegetables sometimes sourced from local market traders to support the community of traders.</li> <li>Our ethos is to cook food to a high standard safely and food that caters for a diverse range of people, from young to older, from overseas visitors to local residents.</li> <li>We hope to build up our regular clientele and</li> <li>We aim to be responsive to their feedback, requests and needs (i.e can adapt our Menu where requests for something is more than just an occasional throw away comment).</li> </ul>
Environmental Credentials	(f) We do not believe there would be any adverse affect of the vehicle on the road surface and the vehicle uses petrol not diesel (so has low emissions).  The espresso coffee machine and most equipment runs off lpg and the vehicle also has its own battery bank with solar power for recharging. Hence we are 'off grid' to all intents and purposes.  We would buy refuse bags from the Council but also bring our own collapsible waste bin for customers (After an initial period, we might want to progress to a slightly larger <b>electric</b> vehicle with a similar design style as this). Biodegradable, recyclable packaging is actively supported.
Food Traders	(g) I have registered with my local council and been awarded 5 stars out of 5 from the local EHO, in late 2018. I see this as only a starting point and wish to maintain great systems and processes for all, to ensure high standards continue on site and in the documentation needed as well.  All workers would have to have the right to work in the UK, sufficient food qualifications and ongoing training - my role would also be to train and to monitor not only in how they go about their work but how they arrive and in what state of personal hygiene too.  I would also be looking for those helpers who can speak to the customers, so languages are useful to make it a more fun and 'inclusive' experience for those from other countries (and I believe it is necessary to show a real interest in talking to people. (Part of the street food scene is connecting with people, irrespective of one's background, education or religion).

Highway	(h) The vehicle is easily able to move out of the way should there be an emergency and is not sufficiently large to cause any obstruction in my view.  The vehicle is 3.2 meters long and 1.5meters wide, with an external height of 2.35meters high; with sufficient clearance under the wings for people to walk without hitting their heads. Sufficient safety measures would be put in place for customers to not get too close to the cooking equipment – for example, signs are in place and the use of a narrow table works well as a barrier for people to be clear of the cooking. All waste would be dealt with responsibly and we would seek to leave the area as we found it.
Do you agree to comply with the Street Trading policy?	Yes

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Applicants Name: Jane Bridgman	
Date: 17.02.2020	Applicants Signature:

Any additional information to add to this application form - please write here.

I am a New Zealander by birth but been in the UK for 30 years and would like to have a hot food business which brings me back to the food business, and my entrepreneurial early days of when I first came to the UK. I have created this vehicle as it embodies my love of working outside with food and people.

During 2019, part time, I set up the systems, suppliers and road tested the business model by taking the Piaggio and some loyal staff, out at the weekend to markets/events, offering Coffee and either Gourmet Burgers or Pizza Wraps. I was at first a novice Barista but gained more proficiency over time and was delighted that people liked the food I was offering, especially that for clear and few prices, they could choose a number of fillings.

Since 2019, I have been considering where to locate, but do not feel particularly drawn to joining larger organisations of food trucks such as Kerb or Street Dots, prevalent here in London. They tend to rotate street food traders a lot and this lessens the repeat business opportunity and the pleasure that comes with seeing familiar faces come back for their thing! This is why I am attracted to a permanent site. I also love Oxford and have people there that I could draw upon for extra support with the business. I would need at least 1 or 2 others involved and if offered a permanent site, would be very open to work with the Council if there any areas I need to improve upon.

Though I am an older applicant (slightly unusual for street food perhaps), I believe this demonstrates diversity and might encourage some that there ARE options for employment that can be fun and fulfilling whatever age you are. Many people said to me that they can see I really enjoy my work and that aspect, I hope, could be motivating to others.

I am committed to putting back into a community. If I were offered a full time trading site, I would like to do something to assist others (obviously once rent and a basic wage have been paid). For example, for food that would otherwise be thrown away, to be given to the homeless and to perhaps support an initiative to bring those less able or advantaged, those with perhaps some impairment or who are institutionalised, to be able to enjoy the street food for free for a special occasion or on a semi regular basis.

In sum, I want to be able to make a profit but do something enterprising or motivating too.

I have sent in some supporting documents and photos which I hope you will find useful:

- My documentation, (proof of what is stated above, Gas Cert, Food Certificates etc
- Photos of the Food
- Photos of the Vehicle
- Photos of People enjoying the fact that I was working near them while they could watch and chat

Thank you for your time in considering my Application.

Yours sincerely Jane Bridgman





# NCASS FOOD HYGIENE LEVEL 2

Awarded to:

Jane Bridgman

This is to certify that the above named has completed an online course in the following subjects:

Food Poisoning, Cleaning, Refuse, Pest Control, Health & Safety, Safe Food Handling, Food Safety Risk Assessment, Legislation, HACCP, COSHH, Electrical Safety and Cross Contamination.

Date Taken:

23/Aug/2018

Valid Until:

23/Aug/2021



























