

StrEAT Cuisine Street Trading Application

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

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 Information about how Oxford City Council will handle this data can be found at www.lco.gov.uk and
 also on www.oxford.gov.uk.

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

Full Name	Mr Anthony PAGE
Trading Name (if any)	Street Cuisine
Home Address	
Postcode	
Telephone Numbers	Home: Mobile:
Email address	
Date of Birth	
Country of Birth	
Applicants National Insurance number	
Description of articles to be sold	Gourmet food to eat "on the go" Simple healthy Bistro style dishes and hot drinks served in 100% Bio degradable containers, using ingredients from around the U.K. - directly from farms markets and local sources.

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	Super, Fresh and tasty. No Burgers, Kebabs, Chips or Pizza!
If you intend to sell food & drink what is the address where the vehicle/trailer will be stored when not in use	I have three potential sites but do not want to commit until consent approved.
Is this an existing site? If Yes please state site No. If the answer is No please provide a map in accordance with the checklist (see attached)	Yes or <input checked="" type="radio"/> No St. Giles - please see attached photos, maps and plans.
Proposed days and times of trading	Days: Monday - Sunday Times: 7am - 5pm (see point 2)
Vehicle registration number, make and model - if applicable	
Will you be the sole operator of the vehicle or stall? If the answer is No please complete an employee form for each member of staff (see attached)	Yes or <input checked="" type="radio"/> No I plan to employ two or three people which will be recruited once consent is given.
Please read page 4, paragraphs 5.4 and 5.5 of the Street Trading Policy and describe how you are going to meet the following factors in boxes (a)-(h) below	
Public Safety	(a) My business has minimal risk to public safety. The pavement is significantly wider than most and the main thoroughfare is not restricted. (please see point 3)
Public Order	(b) The business is not likely to represent a substantial risk to Public Order.
The avoidance of public nuisance	(c) There is no substantial risk of Public nuisance.

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Appearance of the stall or vehicle	(d) The trailer I plan to use is 100% made in the U.K. It is Retro in style (Please see point 5)
Needs of the area	(e) Street food is going through a rapid growth around the U.K. Major cities are embracing "street sites". The food offered is fresh and locally sourced and will enhance the area, attracting students, visitors, shoppers and locals. (please see point 1)
Environmental Credentials	(f) I will only use 100% recycled and biodegradable packaging. (please see point 4)
Food Traders	(g) I currently hold a level 2 hygiene certificate. (please point 3)
Highway	(h) There will be no obstruction to the main part of the highway. There will be easy access for all emergency vehicles. The highway can be maintained at all times.
What is your Premises Licence reference number? Note: If you are providing hot food or drink between 23:00 and 05:00 this will apply.	
Do you agree to comply with the Street Trading policy?	<input checked="" type="radio"/> Yes or No

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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 <http://www.oxford.gov.uk/website/tools/privacy.cfm>.

The data you provide will assist in preventing crime and ensuring public safety. When you sign this application you are consenting to the sharing of this data with other Government Agencies in their efforts to combat crime.

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.

Signed  (The declaration must be signed by the applicant)

Date: 19 / 11 / 2013

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1 NEEDS OF THE AREA

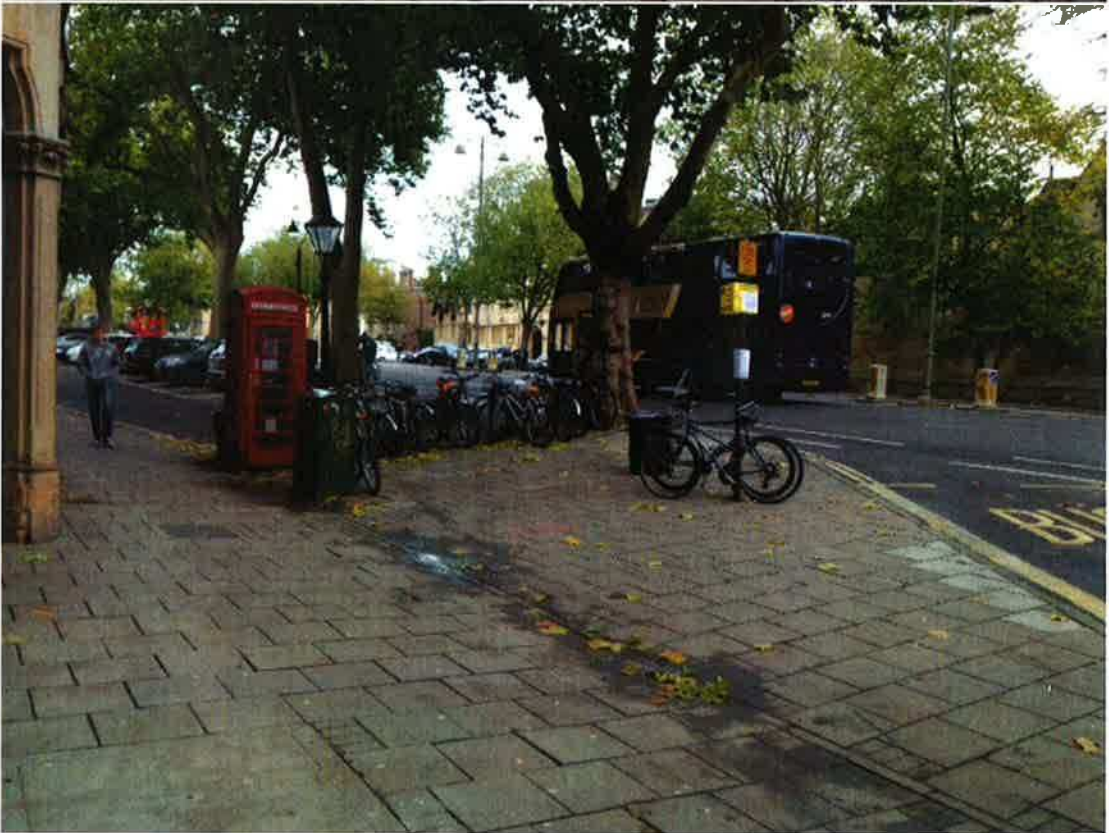
- The street food scene is growing throughout the UK, following the craze in the US. Cities around the UK have taken well to the new style of eating good quality restaurant style food “on the go”. London being no exception. The trend in London has grown rapidly over the last couple of years. Oxford itself is vibrant, modern and bustling and I believe an ideal venue for street food in Oxford is St Giles. With its eclectic mix of tourists, visitors, students, local workers and shoppers, my street food operation would benefit both St Giles and Oxford.
- Street foods have an important socio-economic role...Street food represent a significant part of urban food consumption for millions of low and middle income consumers. Street food may be the least expensive and accessible means of obtaining a nutritional based meal outside of the home for many people.
- St Giles is a wide street for pedestrians, drivers and street parking. Throughout the year it already holds various events, including the St Giles Fair and the Christmas Lights event.
- For the last five years I have worked as Operations Manager for a successful large independent food and deli retailer in Oxford, so I know and understand the city well. I now wish to bring my vision of fresh, locally sourced food to market.



Proposed Site 1



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2 PROPOSED DAYS AND TIMES OF TRADING

- Monday to Sunday, 7am – 5pm. Initial trading hours will be Monday to Friday for both breakfast and lunch sales.
- There will be some time before and after to set up and clear down the trailer.
- I envisage having 2-3 employees working with me. I will be the main operator and I will be there 5 days per week.
- All employees will hold a minimum, level 2 food safety certificate.
- I am happy to suspend trading when any official approved events take place throughout the year. i.e; St Giles fair, Christmas lights night.

3 PUBLIC AND FOOD SAFETY

- As a seasoned professional with a rich and varied background in kitchen and food management, I strive to deliver the highest standards of food and hygiene.
- I am a fully trained chef. During the past 25 years I have worked for a number of large organizations within kitchens, managed numerous food operations and ran my own catering business.
- I currently hold Food Hygiene Certificate Level 2 in Food Safety and regularly liaise with EHO's and councils to uphold the latest food and safety regulations.
- I fully understand HACCP controls and procedures. I wrote all the current HACCP system files for the food and deli retail operation in Oxford and will conform to all the latest controls and systems within my new business.

4 ENVIRONMENTAL CREDENTIALS – FOOD & PACKAGING

- My philosophy is to respect the food and the environment from which it comes.
- I intend to source local and seasonal produce, not only helping to reduce my carbon footprint, but also have a field to fork traceability.
- Fresh Food will be sourced locally where possible and from producers that guarantee higher environmental standards themselves.
- Suppliers will be chosen based on their level of commitment to socially and environmentally responsible practices.
- Meat will be local, free range and organic where possible and fish will be from sustainable resources.
- Vegetables will be seasonal where possible and from local farmers.

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- All packaging will be 100% recycled and biodegradable. This includes all take away food containers for main dishes, coffee cups and soups.
- The take away packaging I will be using has the following credentials:
 - ✓ 100% Eco-Friendly
 - ✓ 100% Food Safe
 - ✓ 100% Biodegradable in just 90 days
 - ✓ 100% non-wood fibre
 - ✓ 100% suitable for hot and cold foods
 - ✓ 100% No pollution to the environment
 - ✓ 100% no waste on production
- The packaging used will be compostable with any food waste and I intend to work closely with the Food Waste Network Group to have zero food waste.



- The above images show a comparative food packaging product that I intend to use and how in just 90 days it biodegrades to a natural soil fertilizer with the help of food waste.
- The advanced production process ensures that the only by-product is steam. No harsh chemicals are used and each product is UV pasteurized ensuring the highest standards of quality and hygiene.
- Landfill is the most expensive place to send waste. Recycling a tonne of food waste in 2013 costs at least £52 less than sending it to landfill. Landfill sites are filling up fast.
- Breaking down in landfill, food waste can produce methane – A greenhouse gas 20 times more potent than CO₂ – and a liquid, called leachate (bin juice), which can contaminate water supplies in the local area.
- Using food waste as a source of renewable energy is my intention. Food waste can be used to produce biofertiliser, returning nutrients to the soil. It can also produce renewable energy, heat and biofuel.
- Working with the Food Waste Network Group will help boost my business' sustainability and help boost my green credentials.

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5 ENVIRONMENTAL CREDENTIALS – STREET VENDING TRAILER

- The trailer that I plan to use is 100% hand made in the UK.
- Retro in style, reproducing the classic eye-catching look.
- It is made from the highest quality UK materials and ecofriendly, reducing the carbon footprint.
- The outer layer is made from Tig welded British stainless steel for strength and lightness. Simply polished with a protective aluminium coating to prevent corrosion and also graffiti proof.
- The internal wall and floor insulation is made from 100% UK sheep's wool. Eco friendly and non-allergenic.
- The interior is clad in pvc food grade standard.
- All inside lighting are LED's to reduce glare and also reduce emissions and power.
- The majority of equipment inside will be gas powered and sourced from within the UK.
- The windows are premier quality marine strength with powder coated frames used in the automotive trade.
- The trailer will be VCA approval tested for the road.

Images below of proposed trailer. Vehicle to tow trailer will be parked elsewhere.



Inside layout of proposed trailer.

Internal length 14ft

Internal height 2010mm



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Outside look of Trailer

External Length 18ft

External Height 2710mm

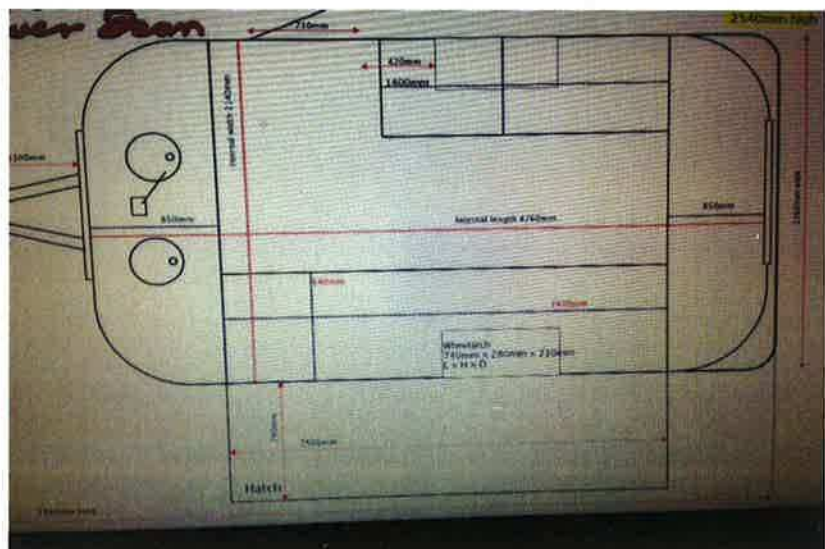
External Width 2285mm



Interior Fitout Look



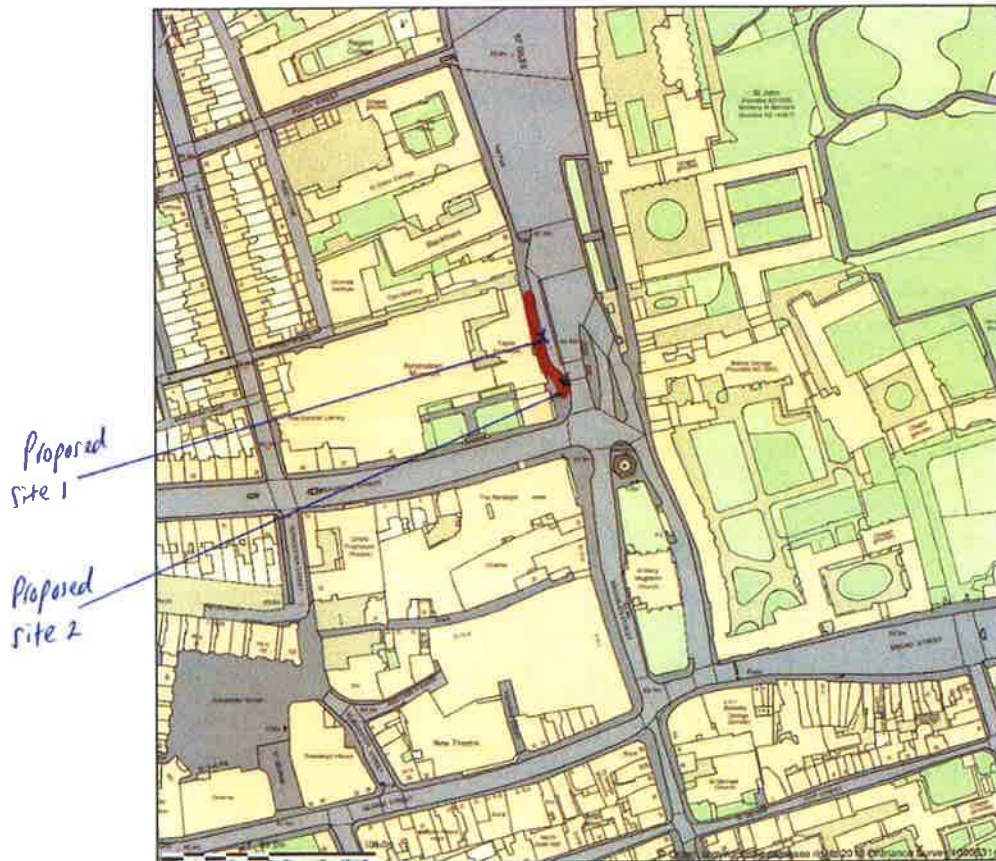
Trailer Design



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St Giles', Oxford, OX1 3NA



Site Plan shows area bounded by: 451024,640625,206339,34375 451424,640625,206739,34375 (at a scale of 1:2500) The representation of a road, track or path is no evidence of a right of way. The representation of features as lines is no evidence of a property boundary.

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Safer Food handler
Food Hygiene Certificate Level 2



Certificate of Achievement

This is to certify that

Tony Page

has been awarded

Level 2 Award in Food Safety in Catering

Awarded: ~~April 12 2012~~

Centre Number: **EGB03032011**

Course reference: ~~6712~~

Learner reference: **16F2579F**

Jason Goodyear
Chief Executive
Qualifi Ltd



The **Safer Food** **Ofqual**
Group

