

**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](http://www.ico.gov.uk) and also on [www.oxford.gov.uk](http://www.oxford.gov.uk).

[www.oxford.gov.uk](http://www.oxford.gov.uk)



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

Full Name	Philip Fulcher
Trading Name (if any)	Oxford Street Snacks (Proposed trading name of Train Heat Eat Ltd)
Home Address	
Postcode	
Telephone Numbers	
Email address	
Date of Birth	
Nationality	
National Insurance number	
Description of articles to be sold	<p><b>A copy of our draft menu with descriptions can be found in the supporting documents</b></p> <p>Our focus is and has been to develop a menu that offers tasty food that can be prepared to the customers requirements quickly, but that also has good nutritional content. We will offer two main options of meals. The first is delicious burrito style wraps, lean veggie packed burrito bowls, salads, sweet potato fries and freshly made smoothies. And the second is freshly made Pizzas with a choice of fresh toppings and styles.</p>

	<p>We take health and fitness seriously and all our meals are made to be healthy. Where possible we have opted for food options that are allergen free. In instances where allergens are present, these will be clearly labelled on our menu on the side of the van.</p> <p>One of our favourite options is our protein packed tender Mediterranean marinated chicken burrito style wrap packed with rice, pinto beans, salsa and roasted veggies, topped off with a big scoop of guacamole. Our vegetarian customers can opt for our extremely tasty pan fried tofu or extra veggie options. We know that another popular option will be burrito bowls packed with the same ingredients but sat on a bed of romaine lettuce instead of the tortilla wrap.</p> <p>If customers are feeling more peckish, they can add sweet potato fries to their order. Thirsty customers will have a range of drink options including freshly made smoothies like our Pineapple-Smash smoothie with pineapple, ginger, turmeric, lemon &amp; kombucha.</p>
<p>If you intend to sell food &amp; drink what is the address where the vehicle/trailer will be stored when not in use</p>	<p>Vehicle storage is currently being finalised. The proposed location is commercial storage</p>
<p>Which vacant site are you applying for? <i>Please tick</i></p>	<p>High Street                      St Aldates                      <b><u>Both</u></b></p>
<p>If you are applying for both sites please specify your first and second choice</p>	<p>First Choice      22 High Street, Oxford</p> <p>Second Choice      Christ Church, St. Aldates</p>
<p>Proposed days and times of trading</p>	<p>Days: Monday, Tuesday, Wednesday, Thursday, Friday, Saturday</p> <p>Times: 18:30-03:00</p> <p><b>We welcome a dialogue about these proposed times, and the possibility of opening earlier and closing later, for example.</b></p>
<p>Vehicle registration number, make and model</p>	<p>Mercedes Sprinter 313 CDI.</p>

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) Our primary focus as a food company is providing safe food to customers through strict adherence to food safety practices through the storage, preparation, cooking and display of all of our food and drink items. All of our staff will have at a minimum their Level 2 Food Safety in Catering training. **See attached document 'Philip Fulcher-Level 2 Food Hygiene and Safety for Catering.pdf'**

We only purchase from suppliers with an accredited code of practice and we're selective in finding suppliers being guided by quality before price.

We take food allergies extremely seriously and as such any of the 14 main allergens will not only be clearly shown on our menu, but our staff will be trained and provided documentation of all ingredients used in recipes served, so that they are able to talk and reassure customers through menu options.

Our cleaning routines are in line with food safety and hygiene regulations and records will be maintained of cleaning performed. This includes cleaning down all surfaces at the end of each shift (floor, ceiling and walls) and washing all the cooking equipment.

We keep our truck up to date on gas and electricity checks and give our operators basic first aid training. We have carried out relevant risk assessments on our food van, many with a focus of identifying areas that have potential for a fire hazard within the van and taken mitigating strategies. These include installing fire extinguishers and having an evacuation plan.

In our risk assessments we also took into account other hazards and incorporated this into the processes which we provide for our personnel. This takes into account things like employee clothing and PPE, avoiding trip hazards and having relevant eye wash facilities.

All drivers and operators will be taught to follow the key principles of defensive driving, especially when going through a public area, such as a town centre. This includes things like driving slowly, minimizing distractions such as radios, and following the 3-4 second rule at a minimum when driving in



	<p>clear weather conditions and more in wet conditions. We also have a zero tolerance policy when it comes to alcohol and driving the van, even if it is under the legal limit.</p> <p>Drivers of the van are made aware of their responsibility to ensure the van is not blocking access to emergency service vehicles when parked for service.</p>
Public Order	<p>(b) Our ambition is to provide a high level of standardization and professionalism. We therefore endeavour not to do anything that could disturb public order, for example, we endeavour to keep noise to a minimum whilst operating. All staff and operators will have customer service training. Staff are also informed to respectfully refuse service to people who are abusive or are causing disruptions in public order.</p> <p>Customers will be informed that our van may be recording conduct outside the van via CCTV. Similarly we encourage reviews and feedback about the experience customers have with our service and staff, to ensure the quality of service and professionalism are kept high. We endeavour to do thorough due diligence on all employees we take on ensuring they do not have a history of public disorder.</p> <p>We will staff the van with 2 people at all times.</p> <p>Under no circumstances will our food truck obstruct any road, verge or footpath as it will be parked solely in the licensed area. We are mindful and expect that at certain times queues for food could become long, and in anticipation for this, we will direct customers not to block footpaths and other pedestrians. As a backup, we have a ticketing system so that customers can return to place and collect their orders.</p> <p>As engineering graduates with warehousing backgrounds we appreciate the importance of having written directives and we will have a written directive of codes of conduct in our food van that all employees must follow.</p>
The avoidance of public nuisance	<p>(c) One of the main aspects of public nuisance we want to prevent is noise. Our choice of generator operates between 50-60 dBA (about the same amount of noise as a running washing machine). Where possible a direct electric hook-up is preferred.</p>

	<p>Under no circumstances will we obstruct any road, verge, or footpath outside of the area designated for us to park. Furthermore as previously mentioned, our drivers of the van are made aware of their responsibility to ensure the van is not blocking access to emergency service vehicles when parked for service.</p> <p>Noise can become an issue when large groups congregate and queue around the van. Alongside steps to reduce public order issues, and as previously mentioned, we are able to introduce a ticketing system when queues become too long at busy times, so that customers may take a ticket and return when called to order and collect food. This means we can take orders but we also don't have numerous people hanging around the van at one time with the potential to cause disruption.</p> <p>We have done our utmost to reduce littering and food waste by providing customers with bins, differing portion sizes and packaging food as responsibly as possible. Our waste will be managed and disposed of appropriately.</p> <p>Our approach to dealing with pests is directed by the hazards identified by our HACCP analysis. In accordance with CIEH training we have identified and prioritised specific areas where we see potential pest problems and will have sought to implement mitigating strategies. These include thorough inspection of food products from suppliers for the presence of pests. We ensure that food is stored in a manner that is inaccessible at all times. We're doing as much as we can to "pest proof" our van, ensuring there are no gaps around seals and doorways to the kitchen area. We believe a lot can be done with the proper disposal of food waste as it reduces the "attractiveness" of the van to pests. This is something we are committed to and will not compromise on.</p>
Appearance of the stall or vehicle	<p>(d) <b>Please find the renderings supplied with this application: 'pjfVanDesignConceptA.pdf' and 'pjfVanDesignConceptB.pdf'.</b></p> <p>We love Oxford City and the city's name is front and centre of our branding concepts for the van and for menu item names too. We believe our brand should serve to celebrate Oxford and its historical and cultural significance.</p>



	<p>The distinctive yet simplistic design and colour scheme reflects the simplicity of our healthy menu and is intended to convey a quick, healthy and accessible street food option. The lime green design reflects not only health and vitality but also a healthy environment too. In order to make Oxford City the focus, the city's name is clearly visible. Menu items such as the Jericho Jumble Veggie Bowl and the Trinity Cheese pizza are intended to engage customers and for us to share our love for the area with those who are both new and familiar to the area.</p> <p>To reduce the footprint of this operation, we have chosen an drivable unit rather than a trailer. The overall area of the vehicle is 6m x 2.5m. This provides a compact but safe working area for staff and safer access for customers around the van.</p> <p><b>The appearance of the van is being finalised and we welcome dialogue about the appearance and thoughts and comments.</b></p>
Needs of the area	<p>(e) My co-founder and I both have a serious interest in fitness and nutrition. Therefore our menu will offer health and nutritionally complete food. It's our mission to give people on the highstreet food options that are not only healthy but delicious too.</p> <p>We have seen the growing popularity of shops like Mission Burrito on St. Michael's Street and Tortilla on Cornmarket Street. When looking at evening food truck options much of the food we're seeing are types of fried chicken, kebabs, hot dogs and steaks. We want to add to this repertoire and enhance customer choice by providing them with a choice of healthy Burritos and freshly made Pizza. We seek to capture the growing interest in vegan and vegetarian foods across the demographic. As a city with a high student population, there is potential to be part of the move to ethical eating and prosperity for everyone.</p> <p>We have found that younger people are largely making more health oriented decisions across the board. With Oxford being one of the youngest cities in the UK (with an average age of 34 years old) we believe there is ample room for a health oriented take in the street food sector.</p>

	<p>As co-founders, we have taken it upon ourselves to not only look at our own diets but take stock of the guidelines from the British Nutrition Foundation when designing our menu.</p> <p><b>A copy of our draft menu with descriptions can be found in the supporting documents - 'PJFMenuConcept.pdf'</b></p>
<p>Environmental Credentials</p>	<p>(f) The environmental impact of the food van is just as important to us as the health impact.</p> <p>We believe a great deal can be done to reduce our carbon footprint from the food that we sell. We have many meatless dishes which significantly reduces carbon footprint and is also in line with promoting a healthy lifestyle. Food is also locally sourced which reduces the amount of "food miles" they cover. We aim to offer seasonal menus to maximise this. Our van is strictly maintained to keep pollution to a minimum.</p> <p>What we want to avoid is people spilling the contents of our food on the street surfaces around the truck or in town. It follows that we use 100% paper pulp wrapping and recyclable packaging which is designed to prevent any spilling of contents. We also have a written procedure of how to properly wrap food for our employees such that we minimise litter and waste.</p> <p>We have chosen a petrol as opposed to diesel generator reducing the amount of Nitrogen Oxides and harmful particulate matter produced. The food we intend to serve does not have a high power requirement for preparation and helps keep our footprint down.</p> <p>Coming from an engineering background, we are also aware of and adhere to green supply chain management (GSCM) practices. We are aware that maintaining a green supply chain also has a significant impact on business economic performance as well as the environment. Therefore we seek to keep the supply chain as green as possible. As mentioned previously, food is locally sourced and all suppliers produce materials that we ensure are environmentally sound and in accordance with food standards. We see the supply chain as a holistic entity and do as much as we can to reduce our impact at any point. For example our marketing is primarily digital with no paper marketing ultimately reducing paper waste.</p>



	<p>Our main products, variations of burrito wraps and bowls and pizza, are packed in 100% paper pulp and recyclable packaging respectively. This is chemical free, produces zero manufacturing waste and is 100% recyclable.</p> <p>Minimising waste is also tackled by not overstocking and strict stock rotation. What's more, analysis of sales and footfall will be ongoing on a daily basis to more accurately predict stock requirements.</p> <p>We use a first in first out method when storing food and at the beginning and end of each shift we take stock of our inventory. In the last hour of our shift we discount the food in order to further incentivise customers to buy stock that would otherwise be thrown away. That said, we believe that proper preparation of the food can do a great deal to reduce the amount of food waste. This is something we have written processes for and strive to do.</p> <p>In accordance with the Department for Environment, Food &amp; Rural Affairs and Animal and Plant Health Agency on how food businesses must dispose of food and former foodstuffs we store high risk foodstuffs separately from low risk food stuffs. We then send this catering waste for composting.</p> <p>Bins will be strategically placed to encourage careful disposal by our customers.</p>
Food Traders	<p>(g) We hold consistently high standards in our storage, preparation, cooking, chilling and cleaning in accordance with the Food Standards Agency.</p> <p>We ensure that all food is cooked at the correct temperature and use by dates are clearly labelled and adhered to. Any food that is stored is also properly cooled and any food that is frozen is stored in airtight containers to avoid cross contamination.</p> <p>Anyone working in the van has a minimum of a level 2 food hygiene and safety certificate. On top of this, employees are instructed to wash their hands before carrying out a task, wear gloves for a single task and if they switch tasks change the gloves.</p>



	<p>All working surfaces are cleaned with detergent at the end of each shift and the truck undergoes a deep clean once a week.</p> <p>To further prevent cross-contamination, different utensils are used for preparing different foods and high risk foods are stored separately from low risk foods.</p> <p>We also are in the process of mapping out a Hazard Analysis and Critical Control Point (HACCP) plan in place as well as having all relevant risk assessments. <b>Please see supporting documents 'HACCP Food Van Draft B.pdf'</b>. The business is also insured up to £10,000,000 public liability insurance.</p> <p>We will have LPG and PAT Gas certificates for each of our appliances.</p>
Highway	<p>(h) Our food van will be specifically designed to fit into the allocated space and is fitted with lights that clearly mark it as being in operation to any other road users.</p> <p>We are also in the process of taking measures to reduce risk to our employees and the public in accordance to risk assessment measures we have mapped out for our business.</p> <p>Our vehicles will be correctly taxed, MOTed and insured for all those operating them. Additionally they will be kept in a good state of repair and maintained regularly.</p> <p>We are also mindful of other services that need to act around us such as street cleaning and emergency services and are happy to move the van if they need to access an area.</p>
Do you agree to comply with the Street Trading policy?	<u>Yes</u> or No

**Declaration**

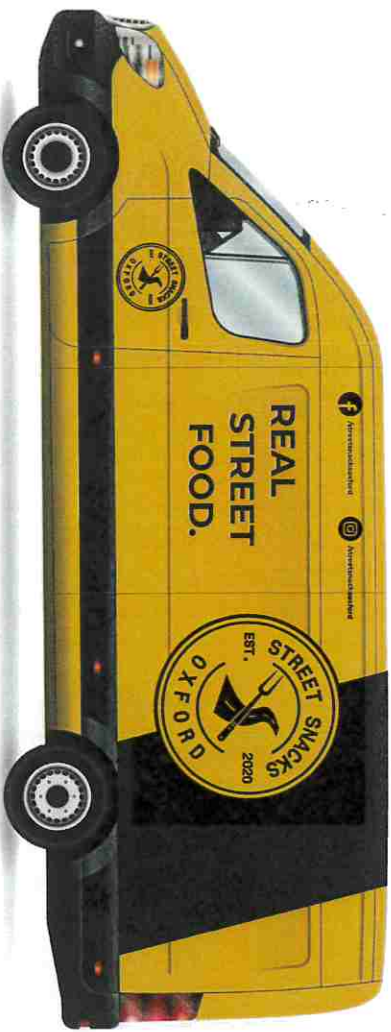
This authority is under a duty to protect the public funds it administers, and to this end may use the information you have provided on this form for the prevention and detection of fraud. It may also share this information with other bodies responsible for auditing or administering public funds for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

Applicants Name: Philip Fulcher	
Date: 10.02.2020	Applicants Signature:



282cm

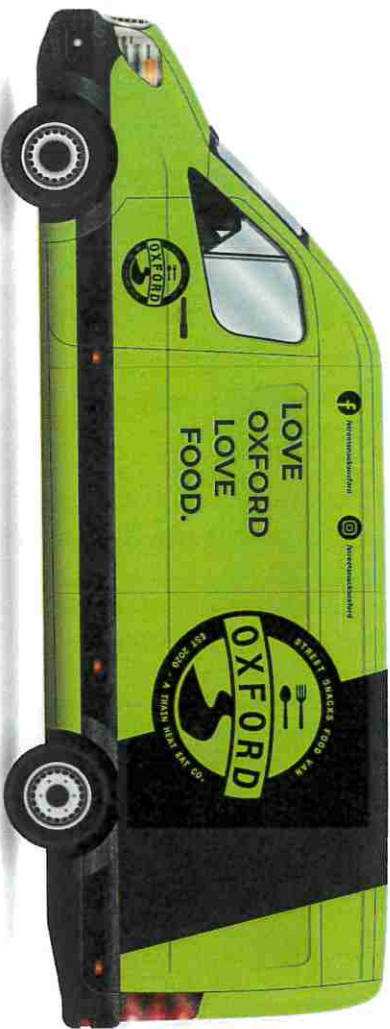
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282cm

591cm



199cm





## Wraps. Burritos. Bowls.

*Fully customisable Burrito style wraps, or  
Burrito Bowl with a choice of*

Marinated Mediterranean Chicken  
Chicken Tikka  
Canadian Style Beef Steak  
Sliced Turkey Breast  
Fire Roasted Vegetables (ve)  
Pan Seared Tofu (ve)

Finished with a choice of Jasmin rice, Pinto  
Beans, Zesty Salsa, Sour Cream,  
Guacamole, Mozzarella Cheese, Lettice,  
Cabbage, Extra Fire Roasted Vegetables.

Additionally, we intend to periodically  
develop and update a bespoke menu  
which may include:

Brasenose Bacon & Chicken Wrap  
Bacon & Chicken with fire roasted  
vegetables and cheese

Queens Quesarito  
*a fresh mix of beef, white rice, and cheese  
seasoned with paprika and lime*

Summertown Shapers Bowl  
*a mix of turkey, diced avocados and black  
beans mixed with Yogurt and Hot sauce*

Sunnymead Cheesesteak Burrito  
*thinly sliced steak, pepper, onion, seasoned  
with freshly ground pepper and topped off  
with zesty salsa*

Cuttesslowe Cabbage Burrito (v)  
*cabbage, black beans, hot sauce and  
sliced avocado, all wrapped together with  
optional cheddar cheese*

The Jericho Jumble Veggie Bowl(v)  
*Tofu, white rice, olive oil, avocado, with  
shredded cheddar, fire roasted vegetables  
and tomato.*

## Sides

Sweet potato fries, sprinkled with paprika  
Shoestring fries

Loaded Sweet potato fries with sour cream,  
salsa and chicken.

## Pizza

*Italian Stone Baked Crust*

The Magdalen Margherita  
*tomato & fresh mozzarella, basil and  
parmesan*

The Bodleian (v)  
*tomato & fresh mozzarella, garlic, oregano  
and extra virgin olive oil*

The Cherwell  
*tomato & fresh mozzarella, fresh  
pineapple, smoked ham and scallions*

Park Town Pepperoni  
*tomato & fresh mozzarella, spicy  
pepperoni and oregano)*

The Meat-olean  
*tomato & fresh mozzarella, hot sausage,  
pepperoni slices, ground black pepper and  
slices of bacon*

The Trinity Cheese (v)  
Traditional 3 cheese pizza

The Valentia Veggie (v)  
*tomato & fresh mozzarella, roasted fresh  
vegetables & mushrooms*

## Drinks

Pineapple juice  
Apple juice  
Orange juice  
Grape juice  
Still water  
Sparkling water

## Smoothies

The Green Machine (*strawberry, spinach  
and avocado with yogurt*)

Bazinga (*carrot juice and pineapple,  
perfect for boosting energy*)

Pineapple smash (*vanilla, greek yoghurt,  
pineapple juice, banana, fresh  
pineapple*)

The Super (*frozen berries, fat free  
strawberry yoghurt w honey*)

The Endgame (*banana, coffee, cashew  
and cocoa*)





# CERTIFICATE OF ACHIEVEMENT

High Speed Training certifies that

**Philip Fulcher**

has completed

# Level 2 Food Hygiene and Safety for Catering

A certified and interactive online training course meeting the UK / EU standards for Food Hygiene & Safety

[www.highspeedtraining.co.uk](http://www.highspeedtraining.co.uk)

Issued On: 30/01/2020  
Recommended Renewal Date: 29/01/2023  
Certificate Number: T-1853144-1926794  
To verify please visit: [www.highspeedtraining.co.uk/verify](http://www.highspeedtraining.co.uk/verify)



A handwritten signature in black ink, appearing to read "D. Jordan".

Dan Jordan on behalf of High Speed Training



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

Full Name	SONIA CORTEZ MERCADO
Trading Name (if any)	GORES VANN
Home Address	
Postcode	
Telephone Numbers	
Email address	
Date of Birth	
Nationality	
National Insurance number	
Description of articles to be sold	<p>My great purpose of showing typical Latin Americana fast food, especially Colombian cuisine. Our visitors will find a friendly and welcoming place.</p> <p>Offering a variety of dishes to choose</p> <p><b>Empanadas:</b> Latin - American corn patties filled with seasoned meat.</p> <p><b>Patacones :</b> Deep fried green plantain. You can add shredded beef, beacon, avocado and some sauces.</p> <p><u>Patacones</u> with guacamole, tomato,</p> <p><b>Arepa de maíz :</b> Rustic corn bread</p> <p>Arepa (Shredded Beef)</p> <p>Arepa (Cheese)</p> <p><b>Fried ripe plantain</b> served with melted Colombian farmer</p>

	cheese.
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 <input type="checkbox"/> St Aldates <input type="checkbox"/> Both <input checked="" type="checkbox"/>
If you are applying for both sites please specify your first and second choice	First Choice      St Aldates_ Second Choice      High Street_
Proposed days and times of trading	Days: Monday to Sunday Times: 18:30 – 3 :00am
Vehicle registration number, make and model	
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) we will buy the correct type fire extinguishers designed to tackle specific fire classes. and we make ensure the correct extinguishers are in place. We will install extra lights in the vehicle so we can be visible to the cars. we will keep the customers in right order to avoid that the people use the street and keep them safety. cameras will be installed in the vehicle with the stated goal of reducing crime and increasing public safety.
Public Order	(b) Our conduct themselves will be professional manner, polite, we don't allow any risk to public order because we will let the police know any <u>suspicion</u> or risk of public order.

The avoidance of public nuisance	(c) I have promise to maintain a high level of cleanliness in the area, have trash cans for public use and at the end of the workday collect all the trash and leave the area clean.
Appearance of the stall or vehicle	(d) You will have a good vehicle with the established measures, the vehicle will always be well painted, always keep clean and bright, with adequate lights. Every day there will be a high level of cleaning of the vehicle both inside and outside.
Needs of the area	(e) We will sell Latin American food that is not in the centre of Oxford is a good opportunity for you to have typical Latin American food made with love for the world in this multicultural city
Environmental Credentials	(f) Always recycle and we will encourage customers to do so. we will do it by placing green trash cans marked for paper and in another only for food. We will use plates made of cardboard, so we don't use plastic.
Food Traders	(g) I am going to make sure that I and food handlers receive the appropriate training in food hygiene. I have been completed The e-Learning course CIEH Level 2 Food Safety for Catering Final Assessment. The certificate is attached to this email.
Highway	(h) I will use the Highway according to the permits granted always respecting the maintained in accordance with the Oxfordshire County Council's requirements and that there are no dangers to those who have a right to use the highway and no obstruction for emergency access.
Do you agree to comply with the Street Trading policy?	<input checked="" type="checkbox"/> Yes or No

### Declaration

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Applicants Name: SONIA CORTEZ MERCADO	
Date: 12/02/2020	Applicants Signature:

Photographs or a detailed sketch of the proposed vehicle/stall you intend to trade from including dimensions

- Fully loaded 10 x 7 in size catering trailer.
- Sketch of the proposed. We can adapt the trailer to the requirements of the Street Trading Consent



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

I have experience as a helper in a kitchen I worked in a pizzeria for 5 years in Spain and 3 years in Oxford as a house keeper I am currently studying in the Ruskin Collage. Now I want a new challenge with my husband and win the heart of Oxford with our traditional Latin American food.

We great purpose of showcasing Latin-American food, specially Colombian gastronomy.

Our cuisine reflects our exquisite mingle of cultures. We have reflected this in the dishes we offer, food it at the heart of our culture and we endeavour to represent the pride of the variety and quality of our cuisine and heritage.









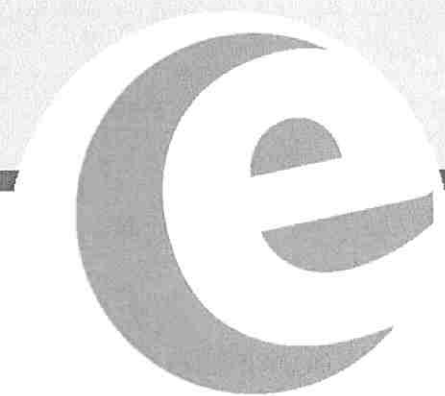
# CIEH Learning Plus Certificate

**SONIA MERCADO**

has completed

**CIEH Level 2 Food Safety for Catering Final  
Assessment**

Date: 16/02/2020



**Application for a Street Trading Consent  
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www.oxford.gov.uk



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

Full Name	Karen Odulate
Trading Name (if any)	Go Dutch Ltd (t/a Kibbeling(TBA))
Home Address	
Postcode	
Telephone Numbers	
Email address	
Date of Birth	
Nationality	
National Insurance number	
Description of articles to be sold	<ul style="list-style-type: none"> <li>• kibbeling (small pieces of marinated pollack fried in a light batter).</li> <li>• lekkerbek (hake fillets marinated and fried in a light batter).</li> <li>• chips, • selection of sauces</li> <li>• seafood (prawns/squid) marinated and fried in a light batter.</li> <li>• wraps containing kibbeling and salad.</li> </ul>
If you intend to sell food & drink what is the address where the vehicle/trailer will be stored when not in use	① In the first instance, on private property out of sight, behind hedges,
cont - additional information	



Which vacant site are you applying for? <i>Please tick</i>	High Street <input checked="" type="checkbox"/> St Aldates <input type="checkbox"/> Both <input type="checkbox"/>
If you are applying for both sites please specify your first and second choice	First Choice _____ Second Choice _____
Proposed days and times of trading	Days: 7 (Mon - Sun) Times: 6-30pm - 10-30pm (later Friday / Saturday - TBC).
Vehicle registration number, make and model	Peugeot J7 Van - 1972.
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  <i>cont - additional information</i>	(a). In the event of a local fire response unit needing access to the building behind which the trading vehicle is parked, it is estimated that we can move out of the way within 3 minutes, and thus not cause an obstruction. • Go Dutch already has been inspected for hygiene and received a level 5 rating with no advisories.
Public Order  <del>cont - additional information</del>	(b). The principal owner has a current clear DBS (disclosure and barring service), which can be expected by OCC. • All staff and anyone closely associated with the business, will undergo full DBS checks.
The avoidance of public nuisance  <i>cont - additional information.</i>	(c) • Potential areas of nuisance: ① Noise from the catering van (mechanical) - in full operation because the vehicle is powered from electric batteries, noise < dB max (TBC) ② Noise from customers - we will present a sign to our customers to respect other
Appearance of the stall or vehicle	(d) ① The vehicle will be a Peugeot J7 van (1972). The van is 4.74m(L) x 2.35m(h) x 2m(w) ② The Peugeot van is being rebuilt and will have classic vehicle appearance - Images to follow.



Needs of the area	(e) • Kibbeling could be viewed as a street version of healthy fish and chips. • The nearest fish & chip shops are Headington, Moulton, Kidlington.
Environmental Credentials	(f) • Level 2 Award food safety in catering. • Only use sustainable fish. • Only recyclable containers are used • No plastic bottled drinks sold. Only aluminium canned & glass (water) bottles sold.
Food Traders	(g) • Currently registered with Oxford as a food business. • Hold level 2 food safety in catering certificate • All staff will also complete level 2 food safety in catering. • Already inspected and hold level 5 award.
Highway	(h) - See Public Safety Section. • Location and operating times have been set by the council and we will observe these at all times.
Do you agree to comply with the Street Trading policy?	<input checked="" type="radio"/> Yes or No


### 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/websitertools/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.

Applicants Name: Karen Odulate	
Date: 16/02/2020	Applicants Signature: 



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

Public ~~Order~~ <sup>Safety</sup> continued.

- All cooking and all onboard systems will be using electric energy, including the drivebrain (the vehicle will have a converted Tesla drivebrain).

Avoidance of Public Nuisance continued.


business that are trading and residents sleeping and therefore we will encourage quiet behaviour while waiting for our goods

② Food odours - the majority of the food is fish based and will be deep fried. The vehicle will have a commercial overhead filter fitted. The health and safety act at work (1974) will be complied with. Oil will be run at approximately 190°C ~~at~~ which is less than its ignition point.

③ Environmental Credentials continued

- The Peugeot van running gear will be converted to a Tesla drivetrain (electric motor and lithium batteries).
- The equipment will be driven through a patented system, which will make use of the tesla batteries to cook the food. Potentially Zero Carbon Footprint
- Noise levels extremely low as run via electric.

Vehicle Storage Location

- ③ Negotiating premises 



# LEVEL 2 AWARD IN FOOD SAFETY IN CATERING

**KAREN ODULATE**

has successfully completed a programme of training  
in food safety and hygiene at level 2 and an assessment  
which concluded the course

**one**  
Food Safety Ltd

*[Signature]*  
Director of Operations

*[Signature]*  
Director of Training Services

AWARDED: 28 May 2018

CENTRE: 290400

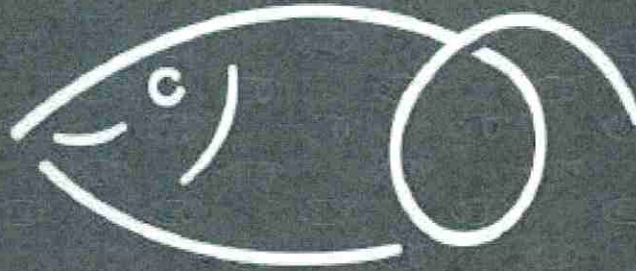
CERTIFICATE NUMBER: 49925-100-006-0107

**R-SPA**  
Approved  
& Learning course

**CPD**  
CATERING



# Go Dutch



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