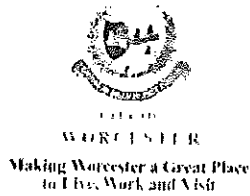


09 APR 2013



Application for a Street Trading Licence (Mobile)

I / We (Name)..... JEFFREY BRIGHT

Of (full residential address)..... 10 BELMONT WALK

..... WORCESTER Post Code..... WR3 7HY

Telephone Number (Home) (Mobile)

Apply for (Please show as required):

~~Grant / Renewal~~

Of a Street Trading Licence to sell goods in the street as a mobile trader

Between the hours of..... 12.00 - 7.00 p.m.

On (Days)..... 7 DAYS

To sell (Describe articles to be sold)..... ICE - CREAM

From a mobile vehicle (Describe, including name and vehicle registration number if appropriate)

..... ICE - CREAM CART / TRI-CYCLE

..... 'PICCADILLY WHIP'

The vehicle is kept at the following address when not trading..... AS ABOVE

I am registered with Worcester City Council for the purpose of selling food or beverages. Please indicate YES or NO..... YES

I understand that any vehicle should be inspected prior to the start of trading.

I enclose items (a) – (f) as listed on the following page (please state YES or NO next to each item).

Signed..... J.C. BRIGHT Date..... 8.4.13

(a) A colour photograph of the vehicle YES

- (b) Food Hygiene Training Certificates (If relevant) *ON file*
- (c) Certificate of Inspection for Fire Extinguishers *YES*
- (d) Certificate to show electrical installations have been tested and are safe *BLIND NEW*
- (e) Public Liability Insurance to 5 million pounds *YES*
- (f) Licence fee ¹⁵⁰ £50 (Cheque payable to City of Worcester) *YES*

Please return to the Licensing Section, Environmental Health Division, Worcester City Council, Orchard House, Farrier Street, Worcester, WR1 3BW.

Telephone number 01905 722213
 Fax 01905722255

Office Use

Application Received (date).....

Receipt number for Fee paid.....

Documents submitted in support of Application

- A colour photograph of the stall or trailer
- Food Hygiene Training Certificates
- Certificate of Inspection for Fire Extinguishers
- Electrical Installations Certificate
- Public Liability Insurance to the sum of 5 million pounds

09 APR 2013

08 APR 2013

CITY OF WORCESTER
FINANCIAL SERVICES
RECEIVED
- 9 APR 2013
E180 rec'd chg



CITY OF WORCESTER

Making Worcester a Great Place to Live, Work and Visit

Application for a Street Trading Licence (Mobile)

I/We (Name)..... P. McAuley Hawkins

Of (full residential address)..... 19 TROUTBECK DRIVE

..... WORCESTER Post Code..... WR4 90B

Telephone Number (Home)..... (Mobile).....

Apply for (Please show as required):

Grant /Renewal

Of a Street Trading Licence to sell goods in the street as a mobile trader

Between the hours of..... 12.00 - 7.00 pm

On (Days)..... 7 DAYS A WEEK

To sell (Describe articles to be sold)..... ICE - CREAM

From a mobile vehicle (Describe, including name and vehicle registration number if appropriate)

..... ICE - CREAM CART - TRICYCLE

..... ACCADILLY WHIP

The vehicle is kept at the following address when not trading..... 10 BELMONT WALK

I am registered with Worcester City Council for the purpose of selling food or beverages. Please indicate YES or NO.....

I understand that any vehicle should be inspected prior to the start of trading.

I enclose items (a) - (f) as listed on the following page (please state YES or NO next to each item).

Signed..... J.C. Bro... Date..... 5.4.13

(a) A colour photograph of the vehicle YES

- (b) Food Hygiene Training Certificates (If relevant) YES
- (c) Certificate of Inspection for Fire Extinguishers YES
- (d) Certificate to show electrical installations have been tested and are safe BRAND NEW
- (e) Public Liability Insurance to 5 million pounds ENCLOSED
- (f) Licence fee ~~£50~~^{£180} (Cheque payable to City of Worcester)

Please return to the Licensing Section, Environmental Health Division, Worcester City Council, Orchard House, Farrier Street, Worcester, WR1 3BW.

Telephone number 01905 722213
 Fax 01905722255

Office Use

Application Received (date).....

Receipt number for Fee paid.....

Documents submitted in support of Application

- A colour photograph of the stall or trailer
- Food Hygiene Training Certificates
- Certificate of Inspection for Fire Extinguishers
- Electrical Installations Certificate
- Public Liability Insurance to the sum of 5 million pounds

**Caterers Liability
Schedule of Insurance
Arranged by Mobilers Insurance Services Limited
Administered by Caterers Club Limited
John Garth House, Engine Lane, Stourbridge DY9 7DF
Tel: 0800 180 4175**

Policy Number	SJ003256
Name and Address of Insured	L Bright T/As Piccadilly Whip 10 Belmont Walk Worcester
	WR3 7HY
Period of Insurance	10/07/2012 to 09/07/2013
Limits of Indemnity	
Section 1 Employers Liability	£10,000,000 (any one occurrence or series of occurrences arising out of one cause)
Section 2 Public Liability	£5,000,000 any one accident or series of accidents arising out of one event*
Section 3 Products Liability	£5,000,000 in the aggregate any one period of insurance*
Pollution and Contamination	£5,000,000 in the aggregate any one period of insurance* * increasing to £10,000,000 where stipulated under contract or regulatory requirement
Section 2 and 3 combined	
Excess (Section 2/3)	£250.00 each and every property damage claim
Declared Occupation:	Ice Cream Vehicle
Declared Employees:	0-10
Declared Seating Capacity:	1-20
Declared Turnover:	£30,000
Premium (Including 6% Insurance Premium Tax)	£ 85.00
Administration Charge	£ 20.00
Total	£ 105.00



Underwritten by St Julians Insurance Company Limited,
Authorised Insurers, registered in Malta (C-50869)

This Schedule of Insurance has been signed on behalf of the Company by
and should be read together with the Liability Policy wording

Date of Issue: 02 July 2012

St Julians Insurance Company Limited is authorised and regulated by the Malta Financial Services Authority to carry on General Business (Class 13 – General Liability) in terms of the Insurance Business Act 1998 and subject to a limited regulation by the Financial Services Authority in respect of underwriting insurance business in the UK.

CERTIFICATE OF EMPLOYERS' LIABILITY INSURANCE

Where required by Regulation 5 of the Employers' Liability (Compulsory Insurance) Regulations 1998 (the Regulations), one or more copies of this certificate must be displayed at each place of business at which the Insured employs persons covered by the policy. In addition, in accordance with Regulation 4 of the Regulations the Insured must, on expiry, keep this certificate, or a copy thereof, for a period of 40 years from the commencement date of this certificate.(ii)

Policy No: SJ003256
Name of Insured (i): L Bright T/As Piccadilly Whip
Date of Commencement of Insurance: 10/07/2012
Date of Expiry of Insurance: 09/07/2013

We hereby certify that subject to paragraph 2:

1. the policy to which this certificate relates satisfies the requirements of the relevant law applicable in Great Britain, Northern Ireland or to offshore installations in any waters outside the United Kingdom to which Employers' Liability (Compulsory Insurance) Act 1969 or any amending primary legislation applies.
2. the minimum amount of cover provided by this certificate is no less than £5,000,000

Signed on behalf of St Julians Insurance Company Limited
Authorised Insurers, registered in Malta (C-50869)



Signature
Gary Humphreys, Underwriting Director

- (i) Where the employer is a company to which regulation 3(2) of the Regulations applies, the certificate shall state in a prominent place, either that the policy covers the holding company and all its subsidiaries, or that the policy covers the holding company and all its subsidiaries except any specifically excluded by name, or that the policy covers the holding company and only named subsidiaries
- (ii) Although Regulation 4(4) has now been repealed, businesses should, as a matter of best practice, continue to retain certificates for 40 years after the commencement of cover.

St Julians Insurance Company Limited is authorised and regulated by the Malta Financial Services Authority to carry on General Business (Class 13 – General Liability) in terms of the Insurance Business Act 1998 and subject to a limited regulation by the Financial Services Authority in respect of underwriting insurance business in the UK.

1-11-2008
Plymouth Street

Worcester
Worcester
Worcester

7.99
7.99
7.99

1-1-2008
A 1

1-1-2008

VAL B
20.08

7.99

Thank you for shopping at Aldi
Open 7 days until 6pm

Aldi. The Branch Only Shopper
aldico.uk

Safer Food handler

Food Hygiene Certificate Level 2



This is to certify that

Macauley Hawkins

has been awarded

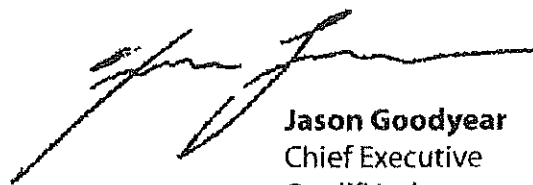
Level 2 Award in Food Safety in Catering

Awarded: **April 8 2013**

Centre: **EGB03032011**

Course reference: **SFHC**

Learner reference: **32BC56EE**



Jason Goodyear
Chief Executive
Qualifi Ltd



Food Hygiene Rating

Certificate



This establishment has been rated as:

“Excellent”

Picadilly Whip

10 Belmont Walk, Droitwich Road, WORCESTER, WR3 7HY

Date of Inspection: 12 August 2008

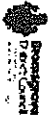
Issued by Worcester City Council Environmental Health Services

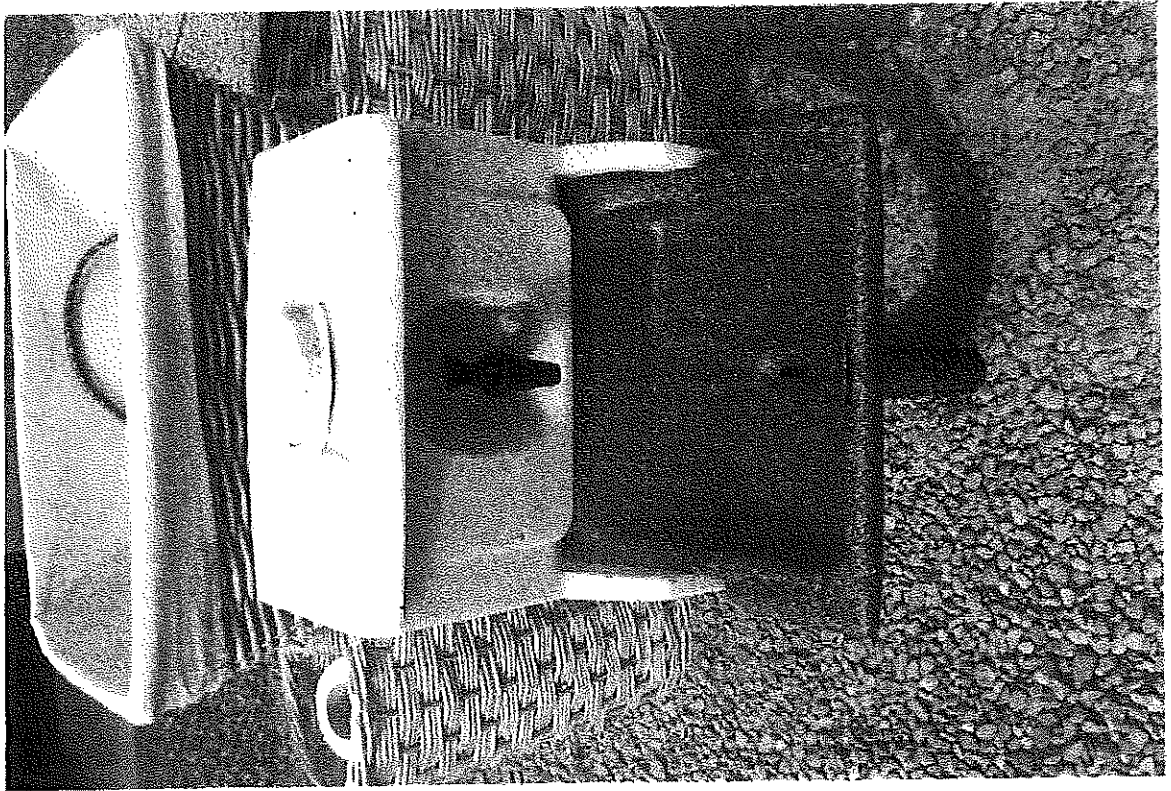
Visit our Star Awards website www.scoresonthedoors.org.uk

The star rating is based on the food hygiene standards found at the premises on the day of inspection and is intended to provide customers with an indication of the likely standards to be expected at the establishment. It is not a guarantee of safe food, nor does it affect the customer's statutory rights. Customers may have changed since the date. Factors such as standards of business, variety of food, input levels and management were taken into account when deciding on the hygiene rating.

The establishment will be reassessed during the next routine inspection. This passport is the property of the issuing Authority and should not be taken away from the premises. It may be returned to the office for central recording.

In partnership with the Herefordshire and Worcestershire Environmental Health Food Liaison Group





FOOD SAFETY REQUIREMENTS FOR ALL FOOD TRADERS

FOOD SAFETY (GENERAL FOOD HYGIENE) REGULATIONS 1995

The main points are as follows:-

All food Premises must be registered with the Local Authority.

All food handlers who prepare or handle high risk foods must be trained to a level equivalent to the Chartered Institute of Environmental Health's Foundation Certificate in Food Hygiene within 3 months of starting work.

The operator of a food business must identify and control food safety hazards (Hazard Analysis). It is recommended that these hazards and controls are written down.

The unit must not be insanitary or so placed, constructed or in such a condition that food is exposed to risk of contamination. The unit must be kept clean and maintained in good repair.

All food handlers must keep themselves and their overclothing clean, any cut or abrasion covered with distinctive material, refrain from spitting or smoking while they are on or around the unit.

All food handlers must wear clean and washable clothing.

Any food handler who is suffering from food poisoning or any condition likely to cause food poisoning must not work and must notify the Local Authority

All wrapping paper and food containers must be clean and approved for food use.

Specified high risk foods must be kept at or below a temperature of 8°C or if to be served hot kept at a temperature of 63°C or more until sold. It is recommended that these temperatures be recorded.

Any food on display must be protected against contamination.

Every unit must have a sufficient supply of clean and wholesome water. If water is stored in a container then they should be kept clean and disinfected regularly.

A basin must be fitted with an adequate supply of hot water at a suitably controlled temperature, soap and clean towels and used for hand washing only. The basin must be kept clean and in efficient working order. Hot water must be available whenever trading. It is recommended that liquid soap and paper towels are used.

Suitable and sufficient sinks complete with an adequate supply of hot and cold water, detergents and clean drying facilities must be provided and maintained in a clean and efficient working order. The sink must be cleaned and disinfected between being used for food washing and equipment washing. Hot water must be available whenever trading. Disinfectants must be available for food contact equipment and surfaces.

Adequate first aid materials including waterproof dressings must be maintained in the unit. It is recommended that coloured dressings are provided.

No live animals or articles which could contaminate food are permitted within the unit.

The vehicle must not be used as a sleeping place.

A suitable bin with a close fitting lid should be provided for the separation and disposal of waste.

Suitable and sufficient lighting must be provided and maintained within the unit. All electric units should be enclosed to prevent contamination of food.

No refuse or other waste must be allowed to accumulate in or around the unit.

The unit must not be sited close to sources of contamination or pests.

Any sanitary convenience regularly used in connection with any unit must be kept clean, in good repair, properly lighted and ventilated.

FAILURE TO COMPLY WITH THE REGULATIONS MAY RESULT IN LEGAL PROCEEDINGS AND/OR REVOCATION OF THE CONSENT.