

APPLICATION FORM FOOD BUSINESS NOTIFICATION & REGISTRATION

NOTIFICATION DETAILS

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Commercial Business	Home Busin	ess		
New Kitchen	Change of C	Change of Ownership Kitchen Hire*		
*Do you have permission from the	ne Owner to operate	e from the premise	s? Yes	No
Provide letter of consent from O	wner for the current	financial year.		
FOOD BUSINESS DETAILS				
Trading Name of Business				
ABN/ ACN				
Premises Address	Street Address			
FIGHIISES AUULESS	Suburb		Postcode	
Email Address				
Contact Number				
PROPRIETOR DETAILS				
Proprietor Name				
Postal Address	Street Address			
r Ostal Address	Suburb		Postcode	
Email Address				
Contact Number				
SITE MANAGER DETAILS (I	F DIFFERENT FR	ROM PROPRIETO	OR DETAILS)	
Manager's Full Name				
Phone (Business Hours)				
Phone (After Hours)				
Email Address				
MOBILE FOOD VEHICLE DE	TAILS (IF APPLI	CABLE)	_	
Vehicle Registration #				
Vehicle Make / Model				
Please refer to the City's Mobile	Food Vehicle Polic	у		

HOME-BASED BUSINESS DETAILS (IF APPLICABLE) List all ingredients/ food products that you will be using Please refer to the City's Home-Based Food Business Factsheet & Home Business Policy **HOURS OF OPERATION** Friday Monday Saturday Tuesday Sunday Wednesday Thursday WHAT IS THE SIZE OF YOUR FOOD BUSINESS? TICK ONE BOX ONLY Large Food Service Employs over 50 people in food / retail service sector 21-100 employees in food manufacturing / processing Medium Medium Food 11 to 50 employees and may be more than one premises Service Small 1 to 20 employees in food manufacturing/ processing sectors Small Food Service 1 to 10 employees and 1 food retail premises WHAT IS YOUR PRIMARY BUSINESS TYPE? TICK ONE BOX ONLY Hotel / Motel / Food Packer Guesthouse / Bed & Bakery **Breakfast** Manufacturer / Farm Produce **Butchery** Processor Canteen Fruit & Veg Retail Meals-on-wheels Market Stall / Temp **Function Centre** Caterer **Food Premises** Charitable Community **Grocery Retail** Mobile Food Operator Organisation Childcare Centre Mobile Caterer Offsite Health Food Shop Club - Including Storage Business **Nursing Home Sporting Club** Delicatessen Supermarket Poultry Retail Takeaway / Fast food / Retailer Distributor / Importer Snack Bar Hospital Transporter of foods Restaurant / Cafe

Other (please specify):

Seafood Retail

DOES THE FOOD BUSINESS PREPARE/ PROVIDE / PRODUCE / MANUFACTURE ANY OF THE FOLLOWING FOODS? (TICK ALL BOXES THAT APPLY TO YOUR BUSINESS)

Alcoholic Beverages	Cooked Chilled Or Frozen Meals	Raw Meat, Poultry Or Seafood
Bakery Products	Dairy Products	Raw Ready To Eat Seafood Or Shellfish
Confectionery	Processed Fruit & Vegetables	Processed or Fermented Meat, Poultry or Seafood (salami, jerky, sausages, meat pies)
Dried Spices or Herbs	Juices & Smoothies	Self-Service Ready To Eat Food
Fats or Oils	Nut & Seed Kernel Products	Sauces, Marinades, Syrups, Salad Dressings
Processed Cereal Products	Infant Or Baby Foods	Fresh Filled Pasta, Sandwiches or Rolls
Grocery / Pre-Packaged Foods	Prepared Ready-To-Eat Table Meals	Cooked Rice or Lasagna
Carbonated Drinks	Prepared Salad	Fermented Food (Kombucha Tea)
Water, Non-Reticulated Supply	Other (please specify):	,

WHAT IS THE NATURE OF YOUR FOOD BUSINESS?					
PROCESS GROUP	EAAN DDACEGGING / GIIDDI V		NO		
Applicable for all business	Does business provide or produce ready-to-eat ³ food? Is food supplied predominantly to the sick, elderly, children under 5 years or pregnant women? Example: supply to hospitals,nursing homes or child care centres.				
	Does the business process ² food before sale or distribution? Are potentially hazardous foods ¹ manufactured, produced or handled by your business?				
Applicable to food service and retail business only	Does the business sell ready-to-eat ³ food at a different location from where it is prepared? Does your business sell <u>only</u> very low risk (non-potentially hazardous foods ¹⁾ packaged foods?				
Applicable to manufacturing / processing businesses only	Are food products manufactured or produced shelf stable ⁴ ? Does the business manufacture or produce fermented meat products such as salami?				

Notes:

- Potentially Hazardous Food means: foods that need to be kept at certain temperatures tominimise the growth of harmful bacteria in the
 food or to prevent the formation of toxins in thefood. Eg: raw and cooked meat & seafood, dairy products, food with eggs, beans or nut
 products
- 2. Process means: activity conducted to prepare food for sale including; chopping, cooking,drying, fermenting, heating, pasteurising, or a combination of these.
- 3. Ready-to-eat means: food that is ordinarily consumed in the same state as in which it is sold.
- 4. Shelf stable means: non-perishable food with a shelf life of many months to years.

DECLARATION

(COA: 22010183)

I declare as the Applicant, all the information supplied on this form is true and correct.

I have included a fit-out plan with full layout (must be included to be assessed).

I understand that by registering my food business, it is my responsibility to ensure that the premises and food handlers comply with the Food Act 2008. Food Regulations 2009 and Australia New Zealand Food Standards Code.

I understand that there are additional fees & charges based on the nature and activity of the business to renew my Certificate of Registration of a Food Business & Trade Waste Permit (if applicable). These fees & charges are subject to change.

I understand that the City may take up to 15 working days to process this application.

Full Name		
Signature	Date	

Notification Fee: \$80.00 Registration Fee: \$240.00 Annual Food Premises Surveillance & Inspection Fee TBA

(COA: 53010163)

Annual Charge: \$205.50

Change of Ownership: \$56.50

Trade Waste Application Fee: \$142.00

Form: Food Business Notification & Registration