

#### Application Form for the Notification, Registration, Fit-out, Change of Ownership, or Amendments for a Food Business or

#### Food Vehicle

Under the Food Act 2008

I/we make application for (please tick):									
	Fit-out New Food Business								
	Food Business Registration								
	Restoration/amendment existing registered fixed Food Business or Vehicle								
	Change of ownership to existing registered fixed Food Business or Vehicle								
	Notification Only								
You must include a copy of your appointed Food Safety Supervisor's Certificate and an									
	up-to-date Floor Plan with your application.								

#### New Owner/Business Details

Owners Name:									
Business Name:									
Postal Address:									
ABN:									
Phone:	A/H:	Fax:							
Email:									
Primary language spoken:		Number of equivalen	t full time staff:						

#### Premises Details (if food vehicle/temporary food business provide details where vehicle is garaged)

Trading Name:							
Address of Premises:							
Phone:							
Email:							
Name of person in charge and title (if different from proprietor):							
Details of food vehicle (make, model, registration plate):							
Details of any associated premises:							



## **Description of Use of Premises** (Please tick all boxes that apply (there may be more than one)

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Manufacturer/Processor Retailer

- Food Service
- Distributor / Importer
- Packer
- Storage
- Transport
- Restaurant / Café
- Snack bar / Takeaway
- Caterer
- Home delivery
- Bakery

- Hotel/Motel / Guesthouse
- Pub / Tavern
- Canteen / kitchen
- Hospital/Nursing home \* Do you have •

- Childcare Centre ł a F.S.P?
  - Meals-on-Wheels
- **Temporary Food Premises**
- Mobile Food Operator
- Market Stall
- Charitable or Community Organisation
- Service Station
  - B & B / Breakfast / Lunch / Dinner (circle)

Other \_\_\_\_\_

### Please provide more details about your type of business

(For example: butcher, bakery, seafood processor, soft drink manufacturer, milk vendor, service station. If business is a catering business, please provide maximum patrons estimate)

#### NOTE:

- "F.S.P". is a Food Safety Plan, which is required when preparing food for Vulnerable Persons.
- "Process" includes an activity conducted to prepare food such as chopping, cooking, thawing washing, heating, fermenting and pasteurising.
- "Ready to eat" means food that is ordinarily consumed in the same state as which it is sold.
- "Small business" is one that employs less than 50 people in 'manufacturing" or less than 10 in 'food services".
- "Vulnerable Persons" are defined within Standard 3.3.1 ANZ Food Standards Code and include aged care, childcare, and Meals-on-Wheels.



#### Produce, Process or Manufacture any of the Following Foods? (Please tick all applicable boxes)

- Prepared, ready to eat table meals
- Frozen meals
- Raw meat, poultry or seafood (i.e. oysters)
- Processed meat, poultry or seafood
- Fermented meat products
- Meat pies, sausage rolls or hot dogs
- Sandwiches or rolls
- □ Soft drinks/juices
- Raw fruit and vegetables

- Processed fruit and vegetables
- Confectionary
- Infant or baby foods
- Bread, pastries or cakes
- Egg or egg products
- Dairy products
- Prepared salads
- Cereals, fruit, toast

Other \_\_\_\_\_

Nature of Food Business	Yes	No
Are you a small business <sup>2</sup> ?		
Is the food that you provide, produce or manufacture ready-to- eat when sold to the customer?		
Do you process the food that you produce or provide before sale or distribution?		
Do you directly supply or manufacturer food for organisations that cater to vulnerable persons <sup>3</sup> ?		
To be answered by manufacturing/processing businesses only:		·
Do you manufacture or produce products that are not shelf stable?		
Do you manufacture or produce fermented meat products such as salami?		
To be answered by food service and retail businesses only (includ organisations, market stalls and temporary food premises):	ling charitable an	id community
Do you sell ready-to-eat food at a different location from where it is prepared?		

**NB:** Process includes an activity conducted to prepare food such as chopping, cooking, thawing washing, heating, fermenting and pasteurising.

### Hours of Operation

Mon:	Tues:	Wed:	
Thurs:	Fri:	Sat:	Sun:

#### Food Recall Contact (manufacturing, wholesale, importation food business only)

Name		
Phone	A/H:	Fax:
Email		



## Fit-Out New Food Premises

## **Application Process**

An application for fit-out of a new or amended Food Business must be accompanied by with following information. \*Please refer to Shire of Northam Fit-out Guide to ensure compliance with relevant legislation.

Site Plan	1:100 scale	Floor Plan	1:50 scale
Sectional Elevations	1:50 scale	Mechanical Ventilation Plans	1:50 scale
Hydraulic Plans (plumbing)	1:50 scale	Relevant Fees (see fee sche	dule below)

### Declaration:

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- \_\_\_\_\_ making this application declare that:
- the information contained in this application is true and correct in every particular.
- the required fee is enclosed with this application.
- the food safety certificate is enclosed with this application.

Signature of Applicant: \_\_\_\_\_ Date: \_\_\_\_\_

Position:

(Note in the case of a company, the signing person must state their position in the company)

## Lodgement and Payment of Application

As per current financial years <u>Shire of Northam Fees and Charges</u>\*

Food Business	Establish New	Alter Existing	Annual	Change Owner /				
Application	Food Business	Food Business	Registration	Notification				
			Low Risk \$135*					
All food businesses (other			Med Risk \$241*	\$67*				
than Supermarket)	\$268*	\$208*	High Risk \$335*					
			Low Risk \$135*					
			Med Risk \$241*	\$67*				
Supermarket	\$1,343*	\$208*	High Risk \$335*					
			Low Risk \$135*					
			Med Risk \$241*	\$67*				
Mobile Vendor	\$208*	\$208*	High Risk \$335*					

#### PLEASE COMPLETE THIS SECTION IF PAYING BY CREDIT CARD

Name on Card:																			
Card Number:																			
		. <u> </u>																	
Expiry Date:					CCV:														
Expiry Date: Signature:																			