

Heritage, Commerce and Lifestyle

Food Businesses & Food Vehicles

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 Food Safety Certificate with your application. | | | | | | | |
| You must include 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 equivalent 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): | | | | | | | |
| rame of person in charge and title (if different from proprietor). | | | | | | | |
| | | | | | | | |
| Details of food vehicle (make, model, registration plate): | | | | | | | |
| Details of food verticle (make, model, registration plate). | | | | | | | |
| Details of any associated premises: | | | | | | | |
| Dotailo di arry abbodiated premibes. | | | | | | | |

| Desc | ription of Use of Premises (Please | tick a | all k | poxes that apply (there may be more than one) |
|--------|--|--------|-------|---|
| | Manufacturer/Processor | | | Hotel/Motel / Guesthouse |
| | Retailer | | | Pub / Tavern |
| | Food Service | | | Canteen / kitchen |
| | Distributor / Importer | | * | Hospital/Nursing home * Do you have |
| | Packer | | * | Childcare Centre } a F.S.P? |
| | Storage | | * | Meals-on-Wheels □ |
| | Transport | | | Temporary Food Premises |
| | Restaurant / Café | | | Mobile Food Operator |
| | Snack bar / Takeaway | | | Market Stall |
| | Caterer | | | Charitable or Community Organisation |
| | Home delivery | | | Service Station |
| | Bakery | | | B & B / Breakfast / Lunch / Dinner (circle) |
| (For e | • | proce | ess | of business or, soft drink manufacturer, milk vendor, service e provide maximum patrons estimate) |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| NOTE: | | equire | эd и | hen preparing food for Vulnerable Persons. |
| • | "Process" includes an activity conduct heating, fermenting and pasteurising. | ted to | pre | epare food such as chopping, cooking, thawing washing, |

"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 Processed fruit and vegetables Frozen meals Confectionary Raw meat, poultry or seafood (i.e. oysters) Infant or baby foods Processed meat, poultry or seafood Bread, pastries or cakes Fermented meat products Egg or egg products Meat pies, sausage rolls or hot dogs Dairy products Sandwiches or rolls Prepared salads Soft drinks/juices Cereals, fruit, toast Raw fruit and vegetables Other **Nature of Food Business** Yes No Are you a small business²? 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 persons³? 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 (including charitable and community organisations, market stalls and temporary food premises): 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: Fri: Thurs: Sat: Sun: Food Recall Contact (manufacturing, wholesale, importation food business only) Name A/H: Fax: Phone

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 | 1:50 scale | |
| Hydraulic Plans (plumbi | ing) | 1:50 scale |
| Relevant Fees | (see fee | e schedule attachment) |

Fees for 2023/24

| Food Business | Establish New | Alter Existing | Annual | Change Owner / |
|--------------------------|---------------|----------------|-----------------|----------------|
| Application | Food Business | Food Business | Registration | Notification |
| | | | Low Risk \$130 | |
| All food businesses | | | Med Risk \$233 | \$65 |
| (other than Supermarket) | \$259 | \$201 | High Risk \$323 | |
| | | | Low Risk \$130 | |
| | | | Med Risk \$233 | \$65 |
| Supermarket | \$1,296 | \$201 | High Risk \$323 | |
| | | | Low Risk \$130 | |
| | | | Med Risk \$233 | \$65 |
| Mobile Vendor | \$201 | \$201 | High Risk \$323 | |

| I. | making this application declare that: |
|---|--|
| , | |
| the information contained in this a | application is true and correct in every particular. |
| the required fee is enclosed with t | his application. |
| the food safety certificate is enclosed. | sed with this application. |
| | |
| Signature of Applicant: | Date: |
| Position: | |
| | the signing person must state their position in the company) |
| | |
| | |
| | Office Use Only |
| GL No: 07143003 | Receipt No: |