Application Form



Food Business Notification & Registration

Notification Details			
Commercial business			
Home business			
New kitchen/renovations			
Change of ownership			
Kitchen hire			
Food Business Details			
Trading name			
ABN/ ACN			
Premises address			
Suburb		Postcode	
Email address			
Contact number			
Food vehicle details			
(if applicable)			
Proprietor Details			
Proprietor name			
Premises address			
Suburb		Postcode	
Email address			
Contact number			
Hours of Operation			
Monday		Friday	
Tuesday		Saturday	
Wednesday		Sunday	
Thursday			



Size of Food Business				
□ Large food service	Fmr	ploys over 50 people in food / reta	ail service sector	
☐ Medium				
		L-100 employees in food manufacturing / processing L to 50 employees and may be more than one premises		
		o 20 employees in food manufacturing/ processing sectors		
Small food service 1 to 10 employees and 1 food retail premises				
Discount of the state of the st				
Primary Business Type				
□Bakery		☐Food packer	☐ Hotel / motel / bed and breakfast	
□Butchery		☐Farm produce	☐ Manufacturer / processor	
□Canteen		☐ Fruit and vegetable retail	☐Meals on wheels	
□Caterer		☐Function centre	☐ Market stall / temporary food premises	
☐ Charitable community organisation		☐Grocery retail	☐ Mobile food operator	
☐Childcare centre		☐Health food shop	☐ Mobile caterer offsite	
☐Club (including sporting club)		☐Storage business	□Nursing home	
□Delicatessen		□Supermarket	☐Poultry retail	
☐ Distributor / importer		☐Takeaway / fast food	□Retailer	
□Hospital		☐Transporter of foods	☐Restaurant / café	
☐Seafood retail		☐ Other (please specify):		
Does the Food Business Pre	pare	/ Provide / Produce / Manufact	ure any of the Following	
☐ Alcoholic beverages		☐ Cooked / chilled / frozen meals	☐Raw meat, poultry or seafood	
☐ Bakery products		☐ Dairy products	☐Raw ready to eat seafood or shellfish	
□ Confectionery		☐ Processed fruit and vegetables	☐ Processed or fermented meat (e.g. salami, jerky, sausages)	
☐Dried spices or herbs		☐Juices and smoothies	☐Self-service ready to eat food	
☐ Fast or oils		☐ Nut and seed kernel products	☐ Sauces, marinades, syrups, salad dressings	
☐ Proceeded cereal products		☐ Infant or baby foods	☐ Pasta, sandwiches or rolls	
☐Grocery / pre-packaged foods		☐ Prepared ready to eat meals	☐Cooked rice or lasagne	
☐ Carbonated drinks		☐Prepared salad	☐ Fermented food (e.g. kombucha tea)	

☐ Other (Please Specify):

☐Water, non-reticulated

supply



Nature of Food Business				
		Yes	No	
Food proces	sing / supply			
Does the bu	siness provide or produce ready-to-eat ¹ food?			
Is food supp	lied predominantly to the sick, elderly, children under			
	regnant women? (e.g. supply to hospitals, nursing ild care centres)			
	siness process ² food before sale or distribution?			
Are potentially hazardous foods ³ manufactured, produced or handled by your business?				
	siness sell ready-to-eat ¹ food at a different location it is prepared?			
_	usiness sell only very low risk (non- potentially oods ³) packaged foods?			
Are food pro	oducts manufactured or produced shelf stable ⁴ ?			
Does the bu	siness manufacture or produce fermented meat			
products su	ch as salami?			
Notes:				
	Ready-to-eat means: food that is ordinarily consumed in a is sold.			
 Process means: activity conducted to prepare food for sale including; chopping, cooking, drying, fermenting, heating, pasteurising, or a combination of these. 				
3. Potentially Hazardous Food means: foods that need to be kept at certain temperatures to minimise the growth of harmful bacteria in the food or to prevent the formation of				
	toxins in the food. (E.g. raw and cooked meat & seafood, eggs, beans or nut products).			
4. Shelf stable means: non-perishable food with a shelf life of many months to years.			to years.	
Declaration				
	I de alors de the Ameliaant all the information according			

Declaration				
	I declare as the Applicant, all the information supplied on this form is true and correct.			
	I have included a fit-out plan of the food premise with full layout.			
	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.			
Full name				
Signature	Date			

Note: fees and Charges may apply

