Application Form



Food Business Notification & Registration

Notification Details			
Commercial business			
Home business			
New kitchen/renovatio	ns		
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 Emp		ploys over 50 people in food / retail service sector		
☐ Medium 21-1		100 employees in food manufacturing / processing		
☐ Medium food service	11 to 50 employees and may be more than one premises			
□Small 1 to		20 employees in food manufacturing/ processing sectors		
☐Small food service 1 to		10 employees and 1 food retail premises		
Primary Business Type				
Bakery		□Food packer	☐ Hotel / motel / bed and	
шваксту		□1 ood packer	breakfast	
□Butchery		☐Farm produce	☐ Manufacturer / processor	
Canteen		☐ Fruit and vegetable retail	☐Meals on wheels	
□Caterer		☐ Function centre	☐ Market stall / temporary	
			food premises	
☐ Charitable community		☐Grocery retail	☐ Mobile food operator	
organisation		·	·	
☐ Childcare centre		☐Health food shop	☐ Mobile caterer offsite	
☐Club (including sporting		☐Storage business	□Nursing home	
club)				
□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	e / Provide / Produce / Manufact	ure any of the Following	
☐ Alcoholic beverages		□Cooked / chilled / frozen	☐Raw meat, poultry or	
		meals	seafood	
☐ Bakery products		☐ Dairy products	☐ Raw ready to eat seafood or	
, ,			shellfish	
□Confectionery		☐ Processed fruit and	☐ Processed or fermented	
,		vegetables	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	☐ Sauces, marinades, syrups,	
		products	salad dressings	
☐ Proceeded cereal products		☐ Infant or baby foods	☐ Pasta, sandwiches or rolls	
☐Grocery / pre-packaged		☐ Prepared ready to eat meals	☐ Cooked rice or lasagne	
foods				
☐ Carbonated drinks		☐ Prepared salad	☐ Fermented food (e.g.	
			kombucha tea)	
\square Water, non-reticulated \square Other (Please Specify):				

supply



Nature of Food Business						
	Yes	No				
Food processing / supply						
Does the business provide or produce ready-to-eat ¹ food?						
Is food supplied predominantly to the sick, elderly, children under						
5 years or pregnant women? (e.g. supply to hospitals, nursing						
homes or child care centres)	_					
Does the business process ² food before sale or distribution?						
Are potentially hazardous foods ³ manufactured, produced or handled by your business?						
Does the business sell ready-to-eat ¹ food at a different location from where it is prepared?						
Does your business sell only very low risk (non- potentially hazardous foods ³) packaged foods?						
Are food products manufactured or produced shelf stable ⁴ ?						
Does the business manufacture or produce fermented meat						
products such as salami?						
Notes:						
1. Ready-to-eat means: food that is ordinarily consumed in the sold	n the same stat	e as in which				
it is sold.2. Process means: activity conducted to prepare food for some conducted to prepare for some conducted to pre	alo includina: cl	honning				
cooking, drying, fermenting, heating, pasteurising, or a						
3. Potentially Hazardous Food means: foods that need to	•					
temperatures to minimise the growth of harmful bacte	•					
the formation of toxins in the food. (E.g. raw and cooke	•	•				
products, food with eggs, beans or nut products).						
4. Shelf stable means: non-perishable food with a shelf lif	Shelf stable means: non-perishable food with a shelf life of many months to years.					
Declaration						
☐ I declare as the Applicant, all the information supplied o	n this form is tr	ue and				

Declaration	o <mark>n</mark>			
	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

