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ABN: 77 602 207 026

### FOR OFFICE USE ONLY

Food Registration No:

Receipt No:

Date:

PID:

# **Food Business Application Form**

Food Act 2003 Sections 84, 87, 89

Application for Notification, or Registration of a Food Business

For help completing this form, please contact your local council's Environmental Health Officer

PART 1: TYPE OF APPLICATION	
☐ I am notifying my intention to operate a food busine	ss (s84); or
$\Box$ I am applying to register a food business (s87); or	
PART 2: TYPE OF BUSINESS	
☐ The food business is a one-off event	
☐ The food business is an ongoing business	
☐ The food business is mobile food business	
☐ The food business will operate from fixed premises	
<b>PART 3: FOOD BUSINESS PROPRIETOR'S DETAI</b>	ILS
Applicant's Full Name (name of the individual or company that will carry on	the food business)
ABN / ACN	Date of Birth (for non-ABN/ACN holders)
Business Address	
Postal Address (if different from business address)	
Rusiness Phone Number/Mobile	
Dustriess Frioric (Number/1 toblic	
Fresh Address	
Email Address	
Business Phone Number/Mobile  Email Address	

On site Contact (if different from	!:+\	Dhara numbar	
On-site Contact (if different from applicant)  Phone number			
F:   Address (on site contact)			
Email Address (on-site contact)			
Hours of Operation:			
Monday: T	uesday:	Wednesday:	Thursday:
Friday: S	aturday:	Sunday:	
For Mobile Food Business			
Vehicle registration number (			
applicable):	<u>"</u>		
Address where vehicle is			
garaged, or equipment is stor	ed:		
Proposed start date of tradin	g		
- ( - <del>(0</del> over the man	ic B -i-ttion (a)		`
For 'one off' or event spec Trading Name of Stall	tific Registration (sii	ngle or multi-day event	<b>:</b> ):
Event Name			
Location of Event			
Date/s of operation			
Time of operation			
Time of operation	1		
Time of operation			
Γ 5: FOOD AND FOO	D HANDLING	ACTIVITIES	
Γ 5: FOOD AND FOO			
·			product list may suffice):
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Γ 5: FOOD AND FOO			product list may suffice):
Γ 5: FOOD AND FOO			oroduct list may suffice):
Γ 5: FOOD AND FOO	d (please attach details if i	insufficient space, a menu or p	oroduct list may suffice):
Types of food handling activities	d (please attach details if i	insufficient space, a menu or p	
Types of food handling activities No Processing	or processes to be used:	Cook-chill / sous vic	de 🗆
Types of food handling activities	d (please attach details if i	insufficient space, a menu or p	
Types of food handling activities No Processing	or processes to be used:	Cook-chill / sous vic	de 🗆
Types of food handling activities No Processing Cooking	or processes to be used:	Cook-chill / sous vice	de 🗆
Types of food handling activities No Processing Cooking Cooling	or processes to be used:	Cook-chill / sous vices Vitamising Packaging / Repackir	de   mg / Labelling

# PART 6: FOOD BUSINESS LAYOUT - MOBILE FOOD BUSINESS

For mobile food businesses: please attach an A4 plan or photographs clearly depicting the layout of your vehicl
cart, tent, booth or other mobile structure. Refer to the Guidelines for Mobile Food Businesses for more
information.

How is food transported to the event/site?	☐ Supplier☐ Esky with ice bricks	□ Refrigerated vehicle □ Wrapped/lidded containers	☐ Insulated vehicle☐ Other☐
How will temperature control of potentially hazardous foods be met?	<ul><li>□ Refrigerator</li><li>□ Bainmarie</li><li>□ Other</li></ul>	☐ Esky with ice bricks☐ Pie warmer	☐ Cool room☐ Cooked to order☐
How will temperatures be monitored during the event/market?	☐ Digital thermometer	☐ Probe thermometers	☐ Shelf thermometers
How will utensils and equipment be cleaned/ sanitised during the event/market?	☐ Portable sink ☐ Kitchen nearby (please identify location on site plan) ☐ Buckets of hot water ☐ Taken home (please demonstrate there will be adequate clean utensils for the duration of the event)		
Do you have access to hand washing facilities and how is this done?	<ul> <li>□ Yes → please provide details and provide location on the site plan</li> <li>□ No → it is a requirement that food stalls have hand washing facilities. Please review your operating procedures and include hand washing facilities.</li> </ul>		
How is waste water managed during the event?	□ Sewer outlet at registere tank □ Other	d premises   Waste dump point	☐ Liquid waste holding

## PART 7: FOOD PREPARATION & STORAGE - MOBILE FOOD BUSINESS

## **PART 8: APPLICANT DECLARATION**

I declare that the information provided on this form is true and correct.

I understand and agree that information on this form, and about the business and its on-going operation, may be shared between Authorised Officers, councils, and other jurisdictions to assess this application and the business' compliance with the *Food Act 2003*.

I understand that this application will be assessed on the information provided that this it is my responsibility to inform Council of any changes. Not doing so may result in a breach of the *Food Act 2003*.

I understand that under the *Food Act 2003* Council has a responsibility to ensure safe food handling and sale. Council may inspect any premises associated with the production/sale of food for the registered business. This includes, but is not limited to the premises, vehicles and event stalls. I understand that Council is not required to provide notice of any inspections.

Applicant Name Applicant Signature Date	I consent to receiving communications about this application in electronic form.				
	Applicant Name	Applicant Signature			

In the event that this application is approved and registration granted, the registration will be valid only for the information provided in this application.

### **Personal Information Protection Statement**

The personal information requested on this form is being collected by the Council for the purpose(s) of processing applications under the *Food Act 2003* and will be used for the primary purpose or directly related purposes.

The intended recipient of the information is Council. Council may disclose the information to law enforcement agencies, counts and other organisations authorised to collect it.

Failure to provide this information will result in non-progression of this application. Personal information will be managed in accordance with the *Personal Information Protection Act 2004* and you may make application for access or amendment to your information in writing to the General Manager, PO Box 210, Huonville 7109. You may be charged a fee for this service.