

40 Main Street, Huonville PO Box 210, Huonville 7109 hvc@huonvalley.tas.gov.au ph: (03) 6264 0300

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 business (s84); or I am applying to register a food business (s87)

### **PART 2: DURATION OF BUSINESS**

The food business is a one-off event The food business is an ongoing business

### **PART 3: TYPE OF BUSINESS**

The food business is mobile food business

The food business will operate from fixed premises

# PART 4: FOOD BUSINESS PROPRIETOR'S DETAILS 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) Business Phone Number/Mobile Email Address

On-site Contact (if different from applicant)		Phone number	
mail Address (on-site cor	ntact)		
Hours of Operation:			
Monday:	Tuesday:	Wednesday:	Thursday:
-riday:	Saturday:	Sunday:	
For Mobile Food Bus	sinesses:		
Vehicle registration nun			
Address where vehicle garaged, or equipment			
Proposed start date of	trading		
or 'one off' or event	t specific Registrati	on (single or multi-day even	t):
Trading Name of Stall			<u>.                                      </u>
Event Name			
Location of Event			
Date/s of operation			
Daters of operation			
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Time of operation			
Time of operation	FOOD HANDL	ING ACTIVITIES	
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## **PART 7: FOOD BUSINESS LAYOUT - MOBILE FOOD BUSINESS**

For mobile food businesses: please attach an A4 plan or photographs clearly depicting the layout of your vehicle, 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?	Refrigerator Bainmarie Other	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?	Yes à please provide details and provide location on the site plan  No à it is a requirement that food stalls have hand washing facilities. Please review your operating procedures and include hand washing facilities.		
How is waste water managed during the event?	Sewer outlet at registere Other	ed premises Waste dump tank	Liquid waste holding tank

### PART 8: FOOD PREPARATION & STORAGE - MOBILE FOOD BUSINESS

If any food sold from a mobile food business is to be prepared and/or stored at another location not mentioned above, please provide details, including the address of any premises where food is to be stored or prepared. Attach details if insufficient space:				

### PART 9: 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.

Council is not required to provide notic	co of any inspections.						
I consent to receiving communications about this application in electronic form.							
Applicant Name	Applicant Signature	Date					
		/ /					

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.