

## Application to Register a Food Premises

Food Act 1984

West Wimmera Shire Council Tel: 13 77 92

www.westwimmera.vic.gov.au

### Information for Food Businesses – Food Act Registration or Notification

The Food Act 1984 (the Act) regulates the sale of food for human consumption. From 1 July 2010 a new food premises classification system applies to all food premises operating in Victoria.

If your business sells food, you must either register with, or notify, the council in which the premises is located. This information sheet explains whether you will need to **register** or **notify**.

Please note: You must attach this page to your application or notification to register, renew or transfer a food premises forms.

#### Food Act Application for Registration or Notification

There are five classes of food premises – class 1, class 2, class 3a, class 3 and class 4. The new classification system means that regulatory requirements are better matched to the level of food safety risk associated with the food handling activities at different types of premises. Class 1 has the highest and class 4 the lowest level of legal requirements. In summary, the new classes are:

- Class 1 hospitals, childcare centres and aged care services which serve high risk food.
- Class 2 other premises that handle high risk food unpackaged food.
- Class 3a premises that are home-based businesses and accommodation getaway premises that undertake specific food handling
  activities.
- Class 3 premises that handle unpackaged low risk food or high-risk pre-packaged food, and warehouses and distributors.
- Class 4 as described below.

### Classes 1, 2, 3a and 3 premises must register with the council

Class 4 premises must notify the council.

You will be a class 4 premises and only need to notify if your only food handling activities are as follows:

- The sale of shelf stable pre-packaged low risk food such as confectionery, crisps, frozen ice-cream, milk, bottled drinks for example, newsagents, pharmacies, post office.
- The sale of packaged alcohol for example, bottle shops.
- The sale of uncut fruit and vegetables for example, farmers markets, green grocers, and wholesalers.
- Wine tasting (which can include serving low risk food or cheese).
- The sale of packaged cakes (excluding cream cakes).
- The supply of low-risk food, including cut fruit, at sessional kindergarten or childcare.
- Simple sausage sizzles at stalls, where the sausages are cooked and served immediately. This means sausages, sauce, onions and bread. (This does not include hamburgers or other high-risk foods).

For a full list of class 4 activities go to <a href="http://www.health.vic.gov.au/foodsafety">http://www.health.vic.gov.au/foodsafety</a>

### Please mark one of the following:

1.	The only food handling activities at my premises are as described above.  Please complete a <b>notification</b> of a food premises form and submit to council for confirmation.
2.	The food handling activities carried out at my food premises involve other activities that are not listed above.

If you marked box 2, you may be required to register with the council.

Please contact the council to discuss:

- the process for registering your premises using the application to register a food premises form; and
- when your premises is a class 1, 2, 3a or 3. This will decide whether you require a Food Safety Program and/or a Food Safety Supervisor.

If you operate a supported residential service, you will need to inform the council whether the majority of your residents are aged persons.

Council will ask if you handle or intend to handle high risk foods. This means foods that require temperature control (refrigeration or heating). For example, meats, chickens, fish, custard, cream, salads, cooked pasta, eggs and sandwiches.

The attached notification of a food premises form may not be used by your council for community group events. Please contact your council to obtain the appropriate form.



# Application to Register a Food Premises

Food Act 1984

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Council Use Only			
Application Date :-			
Application Number:-			
Date of registration:			

**IMPORTANT** – Please read the pre-application information section at the beginning of this form. If your premises is listed as a **class 4**, please complete a **notification** form instead of this registration form.

		Proprietor Details	
Title*	Surname*	Given Name(s) *	<u>_</u>
If the proprieto	r is a company or association, specify	y name of person completing the application and author	rity (eg. Director of Company)
Authority		$\neg$	
e.g. Director	• •		
Business Na	<u>me</u>	Company Name (if applic	cable)
0, , , , , , ,			
Street Addre	ss / Postal address*		
Suburb / Tov		State * Post	code *
Suburb / Tov	<u>///                                  </u>	State Fost	code
Please provi	de at least one phone number and	d include the area code *	
-	•		Mahila
Business Ph	one Home phone	Business Fax	Mobile Mobile
Email*			
		Premises Details	
Trading name	e of Premises		
Trading name	7 01 1 101111000		
Premises			
Street addres	SS		
	-		
Cuburb		Ctata Destanda	
Suburb		State Postcode	
Oantastii	and at anomalous Pt and the		
-	son at premises (if not the pro		
Title*	Surname*	Given Name(s) *	
Please provid	I L  de at least one phone number and	d include the area code *	
Dada provid	·	Business Fax	Mobile*
Rusiness Ph		Dushidas I ax	IVIODIIC
Business Pho	one Home phone		
	nome phone		
Business Pho Email*	nonie priorie		
Email*		e.g. video store, news-agency	

Food vehicle details (if applicable)							
Registration Number		Make	е		М	odel	
At what address is the vehicle garaged whe	n not in use?						
Street address							
Suburb	State		_	Postcode			
	Communit						
A community group is a not for profit organis raising funds for charitable purposes or for a			d ha	ındling activit	y solely	for the p	ourpose of
Are you a community group that sells food up	n to two consecutive	days at a time and	d m	ost	$\neg$		
food handlers are volunteers?		days at a time and	u III	031			
<ul> <li>If NO, go to section: Food related details</li> <li>If YES, are you selling ready to eat high risk</li> </ul>							
<ul> <li>If NO, you are classified as a class 3. G</li> </ul>	o to section: Classifi						
If YES, is all of the high-risk food cooked on a lif YES, you are classified as a class 3.0			diate	ely?			
<ul> <li>If NO, you are a class 2, however you a</li> </ul>	re exempt from the fo		/isor				
requirements. Go to section: Classificat	tion						
	Food Relate	ed Details					
This section is to be completed in discussion - class 1, 2, 3a or 3.	with the local counci	il. The answers wi	ill de	etermine the	classific	cation of	your food premises
Q1. Are you a wholesaler / distributor of p	ore-packaged food?						
If YES, is this the only food handling	activity at your premi	ses?					
If YES, you are classified as a class 3	3. Go to section: Clas	sification					
If NO, proceed to question 2							
Q2. Is the food prepared or served exclus	ively for people or p	oatients in an ag	ed (	care service,			
hospital, or meals on wheels service?							
If YES, you are classified as a <b>class 1</b> .	Go to section: Classi	fication					
If NO, proceed to question 3							
Q3. Is the food prepared or served exclusively for children at a childcare centre? If NO, proceed to							
question 4.							
If YES, is the food high risk?							
If YES, you are classified as a class 1	. Go to section: Class	sification					
If NO, proceed to question 5							
Q4. Are you a greengrocer that only sells	fruit, vegetables &/e	or packaged foo	d?				
If NO, proceed to question 5.							
If YES, do you prepare fruit salad, fruit ju	uice or salads? Yes/N	10					
If YES, you are classified as a class 2	d. Go to section: Class	sification					
If NO, do you cut/slice fruits and vegetable	oles? Yes/No						
If YES, you are classified as a class 3							
If NO, you do not require Food Act req	gistration. You only n	eed to complete the	he r	notification fo	rm.		

Q5. Do you handle any food that does not require refrigera	ion?				
Is any of the food pre-packaged?	<del>                                     </del>				
Is any of the food being prepared/made and sold directly to the	public?				
Is any of the food being manufactured on the premises to be so	·				
Is any of the food being re-packaged?	· <del>     </del>				
Q6. Do you refrigerate, cook and/or reheat food?	<del>                                     </del>				
Is any of the food pre-packaged?					
Is any of the food unpackaged?					
Is any of the food being prepared and sold directly to the public	?				
Is any of the food being manufactured and sold to retail shops/					
Classi	fication				
Following discussion with the Council about your food handling acti your Council:	vities, select your food premises classification below as advised by				
Food Premises Classification *					
	ass 3a Class 3				
Classification selection is necessary so that you can complete	the remainder of this application form.				
For further information, refer to the Food Classification Tool at	• •				
If your food premise is classified as a class 1 or 2, go to section: Fo	ood Safety Program (FSP).				
If your food premises is classified as a class 3a or 3, proceed direct	ly to section: <b>Declaration</b>				
Food Safe	ty Program				
Class 1 and 2 food premises only.					
You must complete either question (1) Standard Food Safety Prodepending on the type of program used at your premises	gram or question (2) Non-Standard Food Safety Program,				
Q1. Do you have a Standard Food Safety Program?	Yes/ No				
If NO Proceed to question Q2					
If YES please select the type of FSP and proceed to section: Fo					
Food Safety Program Template for Class 2 Retail & Food S	ervice Businesses No. 1. Version 3				
Food Smart (Online)					
Other FSP template registered by the Secretary of Department Health					
Name of program	Registered number of template				
Q2. Do you have a Non-Standard Food Safety Program (Independent	lent FSP)? Yes/No				
Has the premises been audited by an approved food safety auditor?  Yes/ No					
If the answer is NO, specify when the premises is to be audited					
Date of Audit Name of food safety program					

Declared QA Food Safety Program				
Has the FSP been prepared under a QA system or code declared under the Food Act?  Yes/No  If NO proceed to section: Food safety supervisor				
If YES complete the following details:				
Specify the declared QA system or code:				
Audit certificate attached	Yes/ No			
<ul> <li>If YES, attach the certificate from the food safety auditor confirming that the program has been prepared under and conforms with that QA system or code.</li> </ul>				
If NO, specify the date when the audit is to be undertaken				
Does the FSP include competency based or accredited training for staff of the premises?  Yes/ No If YES, you are exempt from the food safety supervisor requirement.				

### **Required Documents**

There are no attachments if you have a template standard food safety program.

Class 1 Premises - copy of the non-standard / independent food safety program Only (1) Copy

Class 1 Premises - A current certificate from an approved food safety auditor indicating that the FSP is adequate only If applicable. Only (1) Copy

Class 2 Premises - A current certificate from an approved food safety auditor stating that the FSP meets the requirements of the Act only if available. Only (1) Copy

Class 2 Premises - if you have not attached the current certificate from an approved auditor - attach a copy of the non- standard / independent food safety program. (Do not attach QA Systems)

Food Safety Supervisor			
Class 1 and 2 food premises only.  By checking this box I confirm that I have read and understood all the statements above *			
Please note that a food safety supervisor is not required if the food premises:  - has a declared QA food safety program that includes competency based or accredited training for staff of the premises; or - is a community group that is exempt as described on page 2 of this form.			

## **Payment Details**

Please contact West Wimmera Shire Council's Environmental Health Officer on 03 5585 9900 to confirm appropriate fee and arrange payment.

Declaration					
Class 1, 2, 3a & 3 food premises					
I understand and acknowledge that:  - The information provided in this application is true and complete to the best of my knowledge  - This application is a legal document and penalties exist for providing false or misleading information  Class 3a & 3 food premises only					
In addition to the above and by ticking this box, I acknowledge that I will ensure that the appropriate minimum records required under the <i>Food Act 1984</i> for the premises will be kept.					
If the business is owned by a sole trader or a partnership, the proprietor(s) must sign and print name(s).  If the business is owned by a company or association - the applicant on behalf of that body must sign and print their name.					
Existing Proprietor					
Signature	Signature				
Print applicant name	Print applicant name				

## **Privacy Statement**

Date

The information gathered in the form is used by Council to process the application. To view Council's privacy policy, please either visit Council's offices or go to Council Privacy statement located at: <a href="https://www.westwimmera.vic.gov.au">www.westwimmera.vic.gov.au</a>

### Lodgement

If you intend to post this form please use the details provided below:

Date

West Wimmera Shire Council Telephone: 03 5585 9900 PO Box 201 Fax: 03 5585 9950

Edenhope VIC 3318 Email: council@westwimmera.vic.gov.au Website: www.westwimmera.vic.gov.au