

West Wimmera Shire Council Tel: 03 5585 9900 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 now four classes of food premises – class 1, class 2, 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, child care centres and aged care services which serve high risk food.
- Class 2 other premises that handle high risk food unpackaged food.
- 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 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, video stores and some milk bars.
- 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 child care.
- 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 http://www.health.vic.gov.au/foodsafety

### Please mark one of the following:

The only food handling activities at my premises are as described above.

Please complete a notification of a food premises form and submit to council for confirmation.

2.

1.

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 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 intent to handle high risk foods. This means foods that require temperature control (refrigeration or heating). For example meats, chickens, fish smallgoods, 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.

WEST WIMMERA SHIRE COUNCIL West Wimmera Shire Council Tel: 03 5585 9900 www.westwimmera.vic.gov.au	Application to Registe a Food Premises Food Act 1984	Applica Ledge Application	Council Use Only ation Date :- er Number:- of registration:
	application information section at the otification form instead of this registr		premises is listed as a class 4,
	Proprietor	Details	
Title* Surname*	Giver	n Name(s) *	
If the proprietor is a company or as Authority e.g. Director of company Business Name	sociation, specify name of person compl	leting the application and authority ( Company Name (if applicable	
Street Address / Postal address	 S*		
Suburb / Town*		State * Postcod	le *
Email	Home phone		
Trading name of Dramiana	Premises	Details	
Trading name of Premises			
Premises Street address Suburb	State	Postcode	
Contact person at premises Title* Surname* Please provide at least one pho		n Name(s) * de *	
		Business Fax	Mobile
Type of food Premises		o store, news-agency	

egistration Number		Make	Model
At what address is the veh	icle garaged when not in use?		
Street address			
Suburb	State	Postco	ae

# **Community Group**

A community group is a not for profit organisation or a person(s) undertaking a food handling activity solely for the purpose of raising funds for charitable purposes or for a not for profit organisation.

Are you a community group that sells food up to two consecutive days at a time and most food handlers are volunteers?

• If NO, go to section: Food related details

If YES, are you selling ready to eat high risk food?

• If NO, you are classified as a class 3. Go to section: Classification

If YES, is all of the high risk food cooked on site with the intention of serving immediately? Yes/No

• If YES, you are classified as a class 3. Go to section: Classification.

• If NO, you are a class 2, however you are exempt from the food safety supervisor requirements. Go to section: Classification

## Food Related Details

This section is to be completed in discussion with the local council. The answers will determine the classification of your food premises - class 1, 2 or 3

Q1. Are you a wholesaler / distributor of pre-packaged food?	
If YES, is this the only food handling activity at your premises?	
If YES, you are classified as a class 3. Go to section: Classification If NO, proceed to question 2	
Q2. Is the food prepared or served exclusively for people or patients in an aged care service, hospital, or meals on wheels service? If YES, you are classified as a class 1. Go to section: Classification	
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: Classification If NO, proceed to question 5.	
Q4. Are you a greengrocer that only sells fruit, vegetables &/or packaged food? If NO, proceed to question 5.	
If YES, do you prepare fruit salad, fruit juice or salads? Yes/No If YES, you are classified as a class 2. Go to section: Classification If NO, do you cut/slice fruits and vegetables? Yes/No	
If YES, you are classified as a class 3. Go to section: Classification If NO, you do not require Food Act registration. You only need to complete the notification form.	

This section is to be completed in discussion with the loca - class 1, 2 or 3	l council. The answers wi	I determine the classificati	on of your food premises
Q5. Do you handle any food that does not require refr	igeration?		
Is any of the food pre-packaged?			
Is any of the food being prepared/made and sold directly t	o the public?		
Is any of the food being manufactured on the premises t	o be sold to retail shops/v	/holesale/distributor?	
Is any of the food being re-packaged?		-	
Q6. Do you refrigerate, cook and/or reheat food?			
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 p	oublic?	-	
Is any of the food being manufactured and sold to retail sh	ops/wholesale/distributor	?	
Cla	assification		
Following discussion with the Council about your food handlin your Council:	g activities, select your fo	od premises classification	below as advised by
Food Premises Classification *         Class 1       Class 2         Class 3			
Classification selection is necessary so that you can com	plete the remainder of th	is application form.	
For further information, refer to the Food Classification T	ool at <u>www.foodsmart.v</u> i	c.gov.au/foodclass/	
If your food premise is classified as a class 1 or 2, go to section If your food premises is classified as a class 3, proceed direct		(FSP).	
Food	Safety Program		
Class 1 and 2 food premises only.			
You must complete either question (1) Standard Food Safet	y Program or question (	2) Non Standard Food Sa	afety Program,
depending on the type of program used at your premises Q1. Do you have a Standard Food Safety Program?		Yes/ No	
If NO Proceed to question Q2		100/110	
If YES please select the type of FSP and proceed to section	on: Food safety superviso	r	
Food Safety Program Template for Class 2 Retail & F	ood Service Businesses N	lo. 1. Version 3	
Food Smart (Online)			
Other FSP template registered by the Secretary of De	partment Health		
Name of program	1	Registered number of template	
Q2. Do you have a Non Standard Food Safety Program (Inde	pendent FSP)?	Yes/No	
Has the premises been audited by an approved food safety		Yes/ No	
If the answer is NO, specify when the premises is to be			
Date of Audit	Name of food safety p	ogram	
		-	7

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

### **Privacy Statement**

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: www.westwimmera.vic.gov.au

# Lodgement

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

West Wimmera Shire Council PO Box 201 Edenhope VIC 3318 Telephone: 03 5585 9900 Fax: 03 5585 9950 Email: council@westwimmera.vic.gov.au Website: www.westwimmera.vic.gov.au