

# APPLICATION FOR APPROVAL OF FOOD HANDLING ACTIVITIES IN RESIDENTIAL PREMISES

Proprietor/Business Details

Applicant Name:				
Residential Address:				
Postal Address:				
Phone:	A/H:		Fax:	
Email:				
Primary Language spoken:		Number of equivalent full time staff:		

### **Business Details**

Please tio	Please tick the categories that best describes your business:		
	Food manufacturer/processing		
	Food packaging		
	Distributer		
	Family Day Care		
	Storage		
	Food transport		
	Caterer		
	Charitable or community organisation		
	Tour company that provides food		
Othe	er		

Do you own a pet?	Yes No	
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If the answer is yes, is your pet permitted indoors? Yes No

#### Food Handling Activities

Please tick the categories that best describes your food activities:				
	Prepare and provide food as part of a bed and breakfast or home stay			
	Prepare and provide food as part of a tour			
	Prepare cakes, biscuits, or other flour products that do not contain potentially hazardous			
	foods such as cream			
	Prepare and provide food as part of a family day care			
	Prepare and provide food as part of a community/charitable fundraising event			
	Cake decorating			
	Jams			
	Pickled onions			
	Chutneys, relishes and sauces			
	Repackaging confectionary products			
	Other (Please specify)			

### Additional information

Please provide the following information as applicable to your business type:

- 1. A complete list of all the food that you intend to prepare and provide;
- 2. A complete step by step account of the cooking process that you intend to use (including cooking time and temperature);
- 3. Details of storage conditions for both raw and cooked products in order to prevent contamination;
- 4. A plan of the residence indicating all areas that will be utilised for food preparation, production, storage, processing or other areas;
- 5. Describe where the food will be sold/provided;
- 6. Describe how the food items will be transported including measures to keep the food items safe and suitable.

Applicants if approved to prepare and provide potentially hazardous foods, will be required to have a food safety program in place to ensure all food safety risks are managed.

## PLEASE NOTE THAT IF THE REQUIRED INFORMATION ISN'T INCLUDED THE APPLICATION WILL NOT BE PROCESSED UNTIL THE INFORMATION IS PROVIDED

Signature of Applicant