## Food Business Registration Application (HealthFB005)



☐ Notification of Fo	od Business ☐ Cha	ange of Registration	☐ Transfer of Owner
<b>Contact Details</b>			
Trading name of business			
Name of proprietor			
ABN/ ACN			
Postal Address of proprietor			
Number of equivalent full time staff			
Contact Details	Phone	Mobile Phone	
	Fax	Email Address	
Premise Details			
Address of premises where food is to be prepared			
Name of person in charge and title (if different from proprietor)			
Are you a mobile vend after hours takeaway v	· •	r do you vend permane	ntly stationed at one site (e.g
<ul><li>☐ Permanently statio</li><li>☐ Mobile Vendor Reg</li></ul>	ned vendor gistration number of the ve	ehicle	
For <b>Mobile vendors</b> p	lease provide the address	s at which the vehicle is	normally garaged or housed
Permanently statione	ed vendors please provide	e the address of the site	)
Where do you intend to	o dispose of waste water?	?	

Details if these pre	mises	are being used by	any o	ther food business		
Details if food prod	luced	onsite are transporte	ed off	site for sale elsewh	ere	
Nature of Busines	ss Info	ormation				
What is your busin	ess ty	pe? Please tick all t	that a	pply to your busines	SS	
Manufacturer/proces	ssor	Meals on Wheels		Tour Company		Market Stall
Retailer		Transport		Hotel/motel/guest h guest house	ouse	Childcare Centre
Distributor/Importer		Restaurant/café		Pub/Tavern		Home Delivery
Packer		Snack bar/ Takeawa	ay 🗖	Canteen		Mobile Food Operator
Storage		Caterer/Provides catering		Charitable or Comr Organisation	munity	Home Occupation
Charter Boat		Boat Name			Lic	ence No
Moored Peak Off Peak						
Other	ease s	pecify				

Nature of Food Activities		
Are you a small business? (a business that employs less than 50 people in the 'manufacturing' sector or which employs less than 10 people in the 'food services' sector)	Yes	No
Do you directly supply or manufacture food for organisation that cater to the sick, elderly, children under 5 years of age of pregnant women (such as hospitals, nursing homes or child care centres)	Yes	No
This question to be answered by all businesses		
Do you have a Liquor Licence for the premise?	Yes	No
Please read carefully and circle yes or no		
Purchasing & receiving		
		<b>.</b>
Do you buy food from other businesses?	Yes	No
Do you buy food from other businesses?  Do you buy food from other businesses and transport it to your premises?	Yes Yes	No No
Do you buy food from other businesses and transport it to your premises?  Do you buy food from other businesses and have it delivered to your	Yes	No
Do you buy food from other businesses and transport it to your premises?  Do you buy food from other businesses and have it delivered to your premises?	Yes	No
Do you buy food from other businesses and transport it to your premises?  Do you buy food from other businesses and have it delivered to your premises?  Storage	Yes Yes	No No
Do you buy food from other businesses and transport it to your premises?  Do you buy food from other businesses and have it delivered to your premises?  Storage  Do you store dry food?	Yes Yes Yes	No No No

Preparation		
Do you prepare food?	Yes	No
Do you prepare food and store it to be used later that day or on another day?	Yes	No
Do you prepare food that is transported somewhere else for sale or consumption?	Yes	No
Cooking		
Do you cook food?	Yes	No
Do you cook food and hold it under hot storage? for example, warming in a pot on a stove, store it in insulated containers.	Yes	No
Cooling		
Do you cook food, cool it, and store it to be used later that day or on another day?	Yes	No
Reheating		
Do you reheat food that has already been cooked?	Yes	No
If you reheat food, is it held under hot storage? for example, in a bain marie or pie warmer	Yes	No
Display and serving		
Do you display food?	Yes	No
Is the food pre- wrapped	Yes	No
Do you serve food?	Yes	No
Are customers able to help themselves?	Yes	No
Food packaging		
Do you wrap or package food for customers to take away? E.g. takeaway or home delivery, wrapping deli products	Yes	No
Do you wrap, package, or repackage food within your business? For example, slice a leg of ham, repackage, and store in cool-room to use later?	Yes	No
Transportation		
Do you transport or deliver food to your customers?	Yes	No
Residential		
Do you intend to prepare or process food from a residential area	Yes	No
If YES please provide additional details below		
Specific foods		
Do you prepare food from rotating spits? for example, kebabs	Yes	No
Do you prepare sushi? for example, nori rolls and/or nigiri pieces	Yes	No
Do you receive sushi? for example, nori rolls and/or nigiri pieces	Yes	No
Do you display sushi? for example, nori rolls and/or nigiri pieces	Yes	No

Do you prepar	e and sell chinese style roast duc	k?		Yes	No
Do you prepar	e and sell Chinese style chicken?			Yes	No
Do you prepare and sell Chinese style roast/BBQ pork?				Yes	No
Do you manufacture/prepare dairy products?			Yes	No	
To be answered by all manufacturing/processing businesses only			ses only		
Do you manuf	acture or produce products that ar	not shelf stab	le?	Yes	No
Do you manuf salami?	acture or produce fermented meat	t products suc	n as	Yes	No
charitable and food premises		stalls and ten	nporary		
prepared?	ady-to-eat food at a different locati	ion form where	e it is	Yes	No
Food Handlin					
	viously worked in the food industry			Yes	No
Do you have a	any food handling qualifications? If	YES please of	letail	Yes	No
Hours of Opera	tion				
Monday		Friday			
Tuesday		Saturday			
Wednesday		Sunday			
Thursday					
	Only OR Any Alteration to the Ex	xisting Premi	ses		
□ Site plan	ne following plans:	Floor Plan			
Declaration					
				declar	e that:
,					- · · · · · · · · · · · · · · · · · · ·
<ul> <li>The des application</li> </ul>	rmation contained in this applications and fit out specifications plans ion; olication fee is included; as per the	of the food pr	emise have b		ed with this
Signature of app	licant:		Date: _		
					•

Office Use Only		
Section 1 Food Type and intended used by customer		
FOOD TYPE AND INTEDED USE BY CUSTOMER (tick only one)	SCORE	$\checkmark$
High-risk food that are ready-to-eat	35	
Medium-risk food that are ready-to-eat	25	
High-risk foods that are not ready-to-eat	15	
Medium-risk foods that are not ready-to-eat	5	
Low-risk foods that may or may not be ready-to-eat	0	
BUSINESS SCORE		

Section 2 Activity of Food Business		
ACTIVITY (tick only one)	SCORE	<b>√</b>
High and medium-risk foods that are handled during processing or manufacturing of	35	
food		
High and medium-risk foods that are only portioned before receipt by the customer	25	
Low-risk or non-ready-to-eat foods that are handled during processing or	15	
manufacturing of food		
Storage, distribution or sale or pre-packaged food only	5	
BUSINESS SCORE		

Section 3 Method of processing		
PROCESSING (tick only one)	SCORE	<b>√</b>
A pathogen reduction step is performed during processing by the food business prior	-10	
to sale		
A pathogen reduction step is not performed during processing by the food business	0	
prior to sale		
BUSINESS SCORE		

Additional Points	SCORE	$\checkmark$
A catering business prepares and serves food at different locations	15	
BUSINESS SCORE		

Section 4 Customer base			
CUSTOMER BASE		SCORE	<b>√</b>
The food business is <b>not</b> a small business		10	
The food business is a small business		1	
The food business is a charitable organisation		0	
	BUSINESS SCORE		

Section 5 Food Safety Program		
PROCESSING	SCORE	$\checkmark$
Food Safety Program (that complies with 3.2.1)	-25	
Food Business employees trained in flood safety and demonstrates skills and	-10	
knowledge		
BUSINESS SCORE	_	

Additional Points	SCORE	✓
Food Business that serves food directly to vulnerable groups	20	
BUSINESS SCORE	:	

TOTAL SCORE	

Determining I	Food Prer	nises Ris	k Rating						
RISK SCORE				✓	BUSINE	SS SCORE			
Exempt food	business		0 – 5						
Low			6 - 30						
Low Medium			31 – 59	31 – 59					
Medium			60 - 84						
High			85 or m	85 or more					
· ···g··									
				ssigned Classificat					
Please EXEMPT FOOD circle BUSINESS		LOW	LOW MEDIUM			HIGH			
Circie	DOSIN	L00							
Inspections per year									
Office Use	Only								
		_	_						
		Approve	ed		□ Not A	Approved			
	<u> </u>								
Exempt		Lo	)W	Low Medium	Medium	)	High		
Approval conditions/ reasons for non-approval:									
Applotal conditions, reacone for non approval.									
Signature: Date:									
Oignature					ate				
Application fe	ee	\$		Receipt No:		Date:			