CITY OF MANDURAH

Health Services

Food Business Notification Application for Registration of a Food Business Food Act 2008

Please complete this form as required by Part 9 of the *Food Act 2008.* This form is to be completed for ALL Food Businesses, and for a change in proprietor, operation, or business name.

This form is required to ensure that we are aware of your food business, how to contact you and to provide guidance on the food safety risks associated with your business. It will also inform us of the type of food handling, preparation, and storage associated with your food business operation. This will determine your registration fees and conditions. Please use BLOCK letters in black or blue ink.

Proprietor Details

Proprietor Name:

Postal Address:								
Phone:	A/H:	Fax:						
Email:								
Premises Details								
Trading Name:								
Is this an existing Food Business? ☐ YES ☐ NO If YES Previous Trading Name if different: If NO, has an Application for Health Plans Approval form been submitted along with relevant plans? ☐ YES ☐ NO								
ABN number:								
Address of Premises:								
Phone:								
Name of person in charge and titl	e (if different from proprietor):							
Details of Mobile Food Vendor Ve	ehicle (If applicable)							
Registration Number:								
Make:Model:	Colour:	Year of Manufacture:						

Please tick **all** boxes that apply (there may be more than one) □ Manufacturer/processor* ☐ Hotel/Guesthouse/Bed&Breakfast □ Retailer □ Pub/tavern □ Food Service □ Canteen/kitchen □ Hospital/nursing home* □ Distributor/importer □ Packer □ Childcare centre* □ Storage ☐ Home delivery □ Temporary food premises Transport ☐ Mobile food operator □ Restaurant/café ☐ Snack bar/takeaway ☐ Market stall ☐ Charitable or community organisation □ Caterer □ Meals-on-wheels Other *These food premises are considered higher risk sectors and may need a Food Safety Program. Please provide more details about your type of business (For example: butcher, bakery, seafood processor, soft drink manufacturer, milk vendor, service station. If business is a catering business, please provide maximum patrons estimate) Hours of operation: Monday Friday Tuesday Saturday Wednesday Sunday Thursday

Description of Operation

Do	you provide, pro	duce or manufacture a	any of the fol	lowing foo	ods?		
PΙε	ease tick all boxes	that apply					
	Prepared, ready to	o eat table meals		Confectio	nary		
	Frozen meals			Infant or b	oaby foods		
	Raw meat, poultry	y or seafood (i.e. oysters	s) 🗆	Bread, pa	stries or cakes		
	Processed meat,	poultry or seafood		Egg or eg	g products		
	Fermented meat p	oroducts		Dairy prod	ducts		
	Meat pies, sausaç	ge rolls or hot dogs		Prepared	salads		
	Sandwiches or rol	lls		Processe	d fruit and vege	etables	
	Soft drinks/juices		Oth	ner			
	Raw fruit and veg	etables					
Process. The activity to prepare food for sale including chopping, cooking, drying, fermenting, heating, pasteurising, or a combination of these activities. Ready To Eat. Food that is ordinarily consumed in the same state as that in which it is sold and does not include nuts totally enclosed in the shell or whole fruit and vegetables intended for further processing by the customer. Shelf Stable. Non-perishable food with a shelf life of many months or years. Vulnerable Person. A person who is sick, elderly, children, pregnant woman. Typically a nursing home, aged care home, or child care centre. May need a Food Safety Plan. Declaration:							
	ne person making t rect.	this application declare	hat the inforn	nation cont	ained in this ap	pplication is true	and
Sig	nature of applica	nt	D	ate:			
In t	the case of a comp	any, the signing officer	must state po	sition in the	e company		
PO MA	nd Form To Box 210 NDURAH WA 6210		ing at				
	eel Street, MANDUR	lurah Administration Buildi RAH	ng at				
Fee	e payable.						
0.5	FICE USE ONLY						
		VEQ NO		Di-I-	1	Ba diam	11!
-	proved:	YES NO		Risk:	Low	Medium	High
No	tes						
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