

# Application For Approval Of Certain Food Handling Activities In Residential Premises

HEALTH ACT 1911 (AS AMENDED)  
HEALTH (FOOD HYGIENE) REGULATIONS 1993

## FORM 2

To the Local Authority of \_\_\_\_\_  
(insert name of Local Authority)

I \_\_\_\_\_  
(full name)

apply to \_\_\_\_\_  
\_\_\_\_\_  
(describe the food handling activities)

at \_\_\_\_\_  
\_\_\_\_\_  
(residential address where food handling activities will take place)

\_\_\_\_\_  
Signature of Applicant

Dated \_\_\_\_\_ 20 \_\_\_\_\_

### APPROVAL

\* The above application is granted subject to the following terms and conditions

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

\* The above application is refused.

\_\_\_\_\_  
Environmental Health Officer

## Guidelines for the preparation of food for sale from residential premises

### FOOD YOU CAN PREPARE

Other than the preparation of food for guests using farm stay or home stay accommodation, the Executive Director of Public Health has stated that only the following types of food may be approved for preparation in residential kitchens:

- Cakes (no cream)
- Jams
- Biscuits
- Pickled Onions
- Chocolate
- Muffins
- Chutneys
- Relishes and sauces that are heat treated
- Herb vinegars with a pH of less than 4.5

Other foods may be approved following written application to WA Department of Health.

- The food preparation area must be kept in a clean and sanitary condition and all fixtures, fittings and equipment should be well maintained.
- The premises should be fully enclosed and protected from the entry of vermin.
- Animals must not be allowed to enter the food preparation and service area at any time.
- Adequate rubbish disposal facilities must be provided in a sanitary condition.
- The food preparation area must be provided with hot and cold water at all times. Where practicable a double bowl sink should be available for use (one for cleaning of dishware and another for food preparation).
- Easy access to a handwash basin supplied with hot and cold water, disposable handtowels and soap must be provided at all times.
- Adequate refrigeration must be provided to ensure that all high risk foods such as meat, poultry and dairy products are stored at or below 5 degrees Celsius. Frozen products should be stored at or below 15 degrees Celsius.
- Raw and cooked food must be stored and handled separately to prevent cross contamination. Furthermore, all food must be completely covered at all times.
- Frozen food **must not** be defrosted at room temperature. The use of refrigerated defrosting or a microwave is recommended.
- Food preparation must only be undertaken by persons who have a basic knowledge of food safety principles (Environmental Health Officers can be contacted for information on the FoodSafe training program).
- Food-grade detergents and sanitisers should be used on all food contact surfaces and equipment to ensure that cross contamination does not occur.