

Application to Register a Food Premises

Food Act 1984

## Strathbogie Shire Council

61 03 57950000 <u>http://www.strathbogie.vic.gov.au</u>

# 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 form.

# 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 tick one of the following:

1. 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. The food handling activities carried out at my food premises involve other activities that are not listed above

If you ticked 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
- whether 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 intend to handle high risk foods. This means foods that require temperature control (refrigeration or heating). For example meats, chicken, fish smallgoods, custard, cream, salads, cooked pasta, eggs and sandwiches.

The attached Application to Register a Food Premises form may not be used by your council for community group events. Please contact your council to obtain the appropriate form.





# Application to Register a Food Premises

Food Act 1984

Council use only

Application date: Ledger number: Application number: Date of registration:

#### 61 03 57950000 http://www.strathbogie.vic.gov.au

IMPORTANT - Please read the pre-application information section at the beginning of this form. If your premises is listed as a class 4, please complete a notification form instead of this registration form.

Proprietor details				
Title Surname		Given name(s)		
	ciation specify name of perso	n completing the application and authority (e	a Directory of company)	
Authority	clation, specify hame of perso	Company name (if applicable)	.g. Directory of company)	
e.g. Director of company				
Street address / Postal address				
Suburb / Town		State Postcode		
Please provide at least one phone				
Business phone	Home phone	Business fax	Mobile	
Email				
	Р	remises details		
Trading name of premises				
Premises address				
Street address				
Suburb / Town State Postcode				
Contact person at premises (if not the proprietor)				
Title Surname Given name(s)				
Please provide at least one phone number and include the area code				
Business phone	Home phone	Business fax	Mobile	
Email				
Type of food premises				



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Food vehicle details (if applicable)							
Registration number	Make			Mode	əl		
At what address is the vehicle garaged when not in use?							
Street address							
Suburb / Town		State	Postcode	•	_		
	Comr	nunity group					
A community group is a not for profit organisat			d handling	g acti	vity sol	ely for	the purpose of raising
funds for charitable purposes or for a not for p	orofit organisation.	-		$\sim$			
Are you a community group that sells food up most food handlers are volunteers?		e days at a time ar	iu	0	Yes	0	No
If NO, go to section: Food related detail	ls						
If YES, are you selling ready to eat high risk for	ood?			$\bigcirc$	Yes	$\bigcirc$	No
If NO, you are classified as a class 3. G	Go to section: Class	sification					
If YES, is all of the high risk food cooked on si	ite with the intentio	n of serving imme	diately?	$\bigcirc$	Yes	$\bigcirc$	No
If YES, go to section: Food related deta If NO, you are a class 2, however you a		e food safety supe	nvisor rec	nuiror	nonte (	Gotos	ection: Classification
		e lood salety supe		Junei		00103	
	Food r	elated 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 pr	e-packaged food	?		$\bigcirc$	Yes	$\bigcirc$	No
If YES, is this the only food handling ac	tivity at your premi	ses?		$\bigcirc$	Yes	$\bigcirc$	No
If YES, you are classified as a class	3. Go to section: 0	Classification					
If NO, proceed to question 2.							
Q2. Is the food prepared or served exclusiv service, hospital, or meals on wheels s		patients in an ag	jed care	$\bigcirc$	Yes	$\bigcirc$	No
If YES, you are classified as a class 1. Go to section: Classification							
If NO, proceed to question 3.							
				$\bigcirc$		$\cap$	
Q3. Is the food prepared or served exclusive	vely for children a	t a childcare cen	tre?	$\bigcirc$	Yes	$\bigcirc$	No
If NO, proceed to question 4.				$\bigcirc$		$\bigcirc$	
If YES, is the food high risk?				$\bigcirc$	Yes	$\bigcirc$	No
If YES, you are classified as a class	1. Go to section: 0	Classification					
If NO, proceed to question 5.				$\sim$		$\sim$	
Q4. Are you a greengrocer that only sells f	ruit, vegetables a	nd/or packaged f	ood?	$\bigcirc$	Yes	$\bigcirc$	No
If NO, proceed to question 5.				$\bigcirc$		$\bigcirc$	
If YES, do you prepare fruit salad, fruit j	juice or salads?			$\bigcirc$	Yes	$\bigcirc$	No
If YES, you are classified as a class 2. Go to section: Classification							
If NO, do you cut / slice fruits and veget	tables?			$\bigcirc$	Yes	$\bigcirc$	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.							



If none of the above applies to your premises, the classification of your premises will depend upon the risk associated with
your food handling activities such as refrigeration and cooking, Please answer the following questions to assist the council
in determining whether your premises is a class 2 or 3.

in determining whether your premises is a class 2 or 3.		
Q5. Do you handle any food that does not require refrigeration?	⊖ Yes	🔿 No
Is any of the food pre-packaged?	⊖ Yes	🔿 No
Is any of the food being prepared / made and sold directly to the publi	c? O Yes	O No
Is any of the food being manufactured on the premises to be sold to re wholesale/distributor?	etail shops / 🛛 Yes	O No
Is any of the food being re-packaged?	⊖ Yes	🔿 No
Q6. Do you refrigerate, cook and/or reheat food?	⊖ Yes	O No
Is any of the food pre-packaged?	⊖ Yes	O No
Is any of the food unpackaged?	⊖ Yes	O No
Is any of the food being sold prepared and sold directly to the public?	⊖ Yes	O No
Is any of the food being manufactured and sold to retail shops/wholes	ale/distributor? O Yes	O No
Classificatio	'n	
Following discussion with the Council about your food handling activities, se your Council:	lect your food premises classifi	ication below as advised by
Food Premises Classification * Class 1 Class 2	Class 3	
Classification selection is necessary so that you can complete the rem	ainder of this application for	<u>m.</u>
For further information, refer to the Food Classification Tool at <a href="http://w">http://w</a> If your food premises is classified as a class 1 or 2, go to section: Food Safe		odclass/
If your food premises is classified as a class 3, proceed directly to section: D	Declaration.	
Food Safety Progra	am (FSP)	
Class 1 and 2 food premises only.		
You must complete either question (1) Standard Food Safety Program of depending on the type of program used at your premises.	or question (2) Non Standard	Food Safety Program,
Q1. Do you have a Standard Food Safety Program?	⊖ Yes	🔿 No
If NO, proceed to question 2.		
If YES, please select the type of FSP and proceed to section: Food S	afety Supervisor	
Food Safety Program Template for Class 2 Retail & Food Servic	e Businesses No. 1. Version 2	
Food Smart (Online)		
Other FSP template registered by the Secretary of Department of Depar	f Health	
Name of program	Registered number of template	3
Q2. Do you have a Non Standard Food Safety Program (Independent F	SP)?	O No
Has the premises been audited by an approved food safety auditor?	⊖ Yes	O No

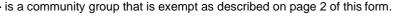


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If the answer is NO, please specify when the premises is to be audited.					
Declared QA Food Safety Program					
Has the FSP been prepared under a QA system or code declared under the Food O Yes O No Act?					
If NO, proceed to section: Food Safety					
Specify the declared QA system or code:					
<ul> <li>Audit certificate attached</li> <li>Yes</li> <li>No</li> </ul>					
<ul> <li>If YES, attach the certificate from the food safety auditor confirming that the program has been prepared under and conforms with that QA system or code.</li> </ul>					
If NO, specify the date when the audit is to be undertaken					
Does the FSP include competency based or accredited training for staff of the OYes No premises?					
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					
if applicable Only (1) Copy Class 2 Premises - A current certificate from an approved food safety auditor stating that the FSP meets the					
<ul> <li>if applicable Only (1) Copy</li> <li>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</li> <li>Class 2 Premises - if you have not attached the current certificate from an approved auditor - attach a copy of the non-</li> </ul>					
<ul> <li>if applicable Only (1) Copy</li> <li>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</li> <li>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) Only (1) Copy</li> </ul>					

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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.





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## Food Premises registration fees 2023/2024

Class 1 - \$620 Class 2 - \$620 Class 3 - \$272 Class 4 - No fee applicable, however you must complete the registration form. Food Vehicle - Class 2 - \$350 Food Vehicle - Class 3 - \$217 Sporting Clubs/Community Groups (not for profit) - \$60 New Business Establishment Fee Class 1, Class 2 and Class 3 - 50% Scheduled Fee New Business Establishment Fee Sporting Clubs/Community Groups (not for profit) - \$58 Additional fee for late registration - 50% Scheduled Fee

Additional Inspections (all categories) - \$136 Pre-inspection fee for premise being sold - \$136 Priority inspection request (within 5 days) - \$205 Priority inspection request (within 48 hours) - \$355

#### How to pay

By cash, cheque or credit card. – The Fee must be paid upon the lodgement of the application. Please use one of the following methods to pay the application fee:

- Phone our Customer Service team on 1800 065 993 or 5795 0000 to pay by EFTPOS or with credit card
- visit our offices at 109A Binney Street, Euroa or 293 High Street, Nagambie to pay over the counter

# Declaration

#### Class 1, 2 & 3 premises

I understand and acknowledge that:

- The information provided in this application is true and complete to the best of my knowledge
- This application forms 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).

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If the business is owned by a company or association - the applicant on behalf of that body must sign and print their name.

Applicant signature	Applicant 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 <a href="http://www.business.vic.gov.au/BUSVIC/STANDARD/PRIVACY.html">http://www.business.vic.gov.au/BUSVIC/STANDARD/PRIVACY.html</a>

## Lodgement

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

Strathbogie Shire Council PO Box 177 Euroa VIC 3666

Telephone: 61 03 5795 0000 Fax: 61 03 57953550 Email: info@strathbogie.vic.gov.au Website: http://www.strathbogie.vic.gov.au

