

## Notification of a Food Premises

I/we the undersigned, hereby apply to register under the provisions of the Food Act 1984, the premises described below.

### Premises details

Trading name of premises (if any): \_\_\_\_\_

Type of premises: \_\_\_\_\_

Address: \_\_\_\_\_

Town: \_\_\_\_\_ Postcode: \_\_\_\_\_

Contact person: \_\_\_\_\_

Telephone: \_\_\_\_\_ Mobile: \_\_\_\_\_

Fax: \_\_\_\_\_ Email: \_\_\_\_\_

Complete the following section if the premises type listed above is a mobile food van:

Registration no: \_\_\_\_\_ Make: \_\_\_\_\_ Model: \_\_\_\_\_

Please indicate the type of water supply used by the premises:

public water supply

private water supply (eg. rainwater tank)

Does your premises have customer seating inside?  Yes  No

Does your premises have customer seating outside?  Yes  No

Are tobacco products sold?  Yes  No

If yes, is it from a vending machine only?  Yes  No

Do the premises have a licence to sell liquor?  Yes  No

If yes, please specify licence type: \_\_\_\_\_

### Proprietor's details

Surname: \_\_\_\_\_ First name: \_\_\_\_\_

Company name (as per ABN): \_\_\_\_\_ ABN: \_\_\_\_\_

Postal Address: \_\_\_\_\_

Town: \_\_\_\_\_ Postcode: \_\_\_\_\_

Telephone: \_\_\_\_\_ Mobile: \_\_\_\_\_

Fax: \_\_\_\_\_ Email: \_\_\_\_\_

## Food Handling Activities at Premises – Class 4 only

A food premises at which the only food handling activities are one or more of the following. The sale to members of the public of:

- Pre-packaged low risk food such as confectionery, crisps, frozen ice cream, milk, bottled drinks. Eg. newsagents, pharmacy, video store and some milk bars
- Sausages that are cooked and served immediately, with or without onions cooked at the same time, and bread and sauce when cooked and sold at a temporary food premises or by a non-profit body
- Packaged or covered cakes (other than cakes with a cream filling) at a temporary premises by a community group
- Biscuits, tea or coffee (with or without milk or soymilk) at a temporary premises by a community group
- A wine tasting for members of the public, which may include the serving of cheese or low risk food that has been prepared and is ready to eat
- The sale to members of the public or the wholesale of whole (uncut) fruit or vegetables
- The handling of low risk food or cut fruit or vegetables and the serving of that food to children at a sessional children's service.

I understand and acknowledge that:

- The information provided in this application is true and complete to the best of my knowledge; and that this application forms a legal document and penalties exist for providing false or misleading information.

Registered proprietor's signature: \_\_\_\_\_

Date: \_\_\_\_\_

## 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.

There are now four classes of food premises - class 1, class 2, class 3 and class 4. This classification system matches regulatory requirements 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. Classes 1, 2 and 3 premises must register with the Council. Class 4 premises must notify the Council. These 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: Notify if your 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 milkbars.
  - 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 sausage are cooked and served immediately (sausages, sauce, onions and bread, not hamburgers or other high risk foods).

For a full list of class 4 activities go to <http://www.health.vic.gov.au/foodsafety>

Please do not hesitate to contact Council to discuss the process for registering your premises as a class 1, 2, or 3 food premises. 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 Council whether the majority of your residents are aged persons.