#### Food Act 1984

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#### 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.
- usine tasting (which can include serving low risk food or cheese).
- the sale of packaged cakes (excluding cream cakes).
- T 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. D** 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.

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**IMPORTANT** – Please read the pre-application information section at the beginning of this form. If you plan to alter the type of food handled at the premises, you should discuss this with the council as it may alter your food premises classification.

<b>Existing Proprietor</b>	details		
Proprietor 1			
Title	Surname		Given name(s)
If the proprietor is a company Authority	y or association, specify name of person	completing the application and authors Business name (and compared)	
e.g. Director of company			
Proprietor 2			
Title	Surname		Given name(s)
If the proprietor is a company <b>Authority</b>	y or association, specify name of person	completing the application and authors Business name (and compa	
e.g. Director of company			
Street address / Post	tal address		
Suburb / Town		State	Postcode
-	ast one phone number and inc		
Business phone	Home phone	Business fax	Mobile
Email			
Premises details			
Current Trading Nam	าย		
I/We hereby consent detailed within this a	t to Loddon Shire Council tran	sferring the Food Act regis	tration for the premises
·		Evicting propriotors signa	turo
Existing proprietors s	synaluie	Existing proprietors signa	
Print existing proprie	tors name	Print existing proprietors r	name
Date		Date	

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New Proprietor det	ails		
Proprietor 1			
Title	Surname	G	iven name(s)
If the proprietor is a compar Authority	ny or association, specify name of person o	completing the application and authority usiness name (and company	
e.g. Director of company			
Proprietor 2			
Title	Surname	G	iven name(s)
If the proprietor is a compar Authority	ny or association, specify name of person o	completing the application and authority usiness name (and company	
e.g. Director of company			
Street address / Pos	stal address		
Suburb / Town		State	Postcode
Please provide at lea	ast one phone number and incl	ude the area code	
Business phone	Home phone	Business fax	Mobile
Email			
Premises details –	please update all details		
Trading Name	•		
Premises address Street address / Pos	tal addross		
Suburb / Town		State	Postcode
Please provide at les	ast one phone number and incl	ude the area code	
Business phone	Home phone	Business fax	Mobile
Email			

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Contact person at premises (if not the proprietor)
Title Surname Given name(s)
Suburb / Town State Postcode
Please provide at least one phone number and include the area code
Business phone Home phone Business fax Mobile
Email
Food vehicle details (if applicable)
Registration Number Make Model
At what address is the vehicle garaged when not in use?
Street address / Postal address
Suburb / Town State Postcode
Type of food premises
Community group
A community group is a not for profit organisation or a person(s) undertaking a food handling
activity solely for the purposes of raising funds for charitable purposes or for a not for profit organisation.
Are you a community group that sells food for up to two consecutive days at a time YES NO and most food handlers are volunteers?
If NO, go to section: Food related details
If VES, are you calling ready to get high righ food?
If YES, are you selling ready to eat high risk food? YES NO
If NO, you are classified as a class 3. Go to section: <b>Classification</b>
If YES, is all the high risk food cooked on site with the intention of serving YES NO immediately?
If YES, go to section: Food related details
If NO, you are a class 2, however you are exempt from the food safety supervisor requirements.
Go to section: Classification

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Foo	d related details		
	s section is to be completed in discussion with the local council. The answers section of your food premises - class 1, 2 or 3.	ers will deter	mine the
Q1	Are you a wholesaler / distributor of pre-packaged food?	YES	NO
	If YES, is this the only food handling activity at your premises?		
	If YES, you are classified as a class 3. Go to section: Classification, If NO,	proceed to q	uestion 2
Q2	Is the food prepared or served exclusively for people or patients in an aged care service, hospital, or meals on wheels service?	YES	NO
	If YES, you are classified as a class 1. Go to section: Classification, If NO	proceed to q	uestion 3
Q3	Is the food prepared or served exclusively for children at a childcare centre?	YES	NO
	If NO.	proceed to q	uestion 4
	If YES, is the food high risk?	YES	NO
	If YES, you are classified as a class 1. Go to section: Classification, If NO	proceed to q	uestion !
Q4	Are you a greengrocer that only sells fruit, vegetables and/or packaged food?	YES	NO
	If NC	, proceed to	question
	If YES, do you prepare fruit salad, fruit juice or salads?	YES	NO
	If YES, you are classified as a class 2. Go to	o section: Cla	ssificatio
	If NO, do you cut / slice fruits and vegetables?	YES	NO
	If YES, you are classified as a class 3. Go to	o section: Cla	ssificatio
	If NO, you do not require Food Act registration. You only need to comple	ete the notifica	ation forn
the ans	one of the above applies to your premises, the classification of your premis risk associated with your food handling activities such as refrigeration and wer the following questions to assist the council in determining whether yo is 2 or 3.	cooking, Pl	ease
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 public?	YES	NO
	Is any of the food being manufactured on the premises to be sold to retail shops /wholesale/distributor?	YES	NO
	Is any of the food being re-packaged?	YES	NO
Q6	Do you refrigerate, cook and/or reheat food?	YES	NO
	Is any of the food pre-packaged?	YES	NO
	Is any of the food unpackaged?	YES	NO
	Is any of the food being sold prepared and sold directly to the public?	YES	NO
	Is any of the food being manufactured and sold to retail shops/wholesale/distributor?	YES	NO

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#### Classification

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Following discussions with Council about your food handling activities select your food premises classification, below:

Food Premises ClassificationClass 1Class 2Class 3

Classification selection is necessary so that you can complete the remainder of this application form

For further information, refer to the Food Classification Tool at http://www.foodsmart.vic.gov.au/foodclass If your food premises is classified as a class 1 or 2, go to section: **Food Safety Program (FSP)**. If your food premises is classified as a class 3, proceed directly to section: **Declaration**.

#### Food Safety Program - CLASS 1 AND 2 FOOD PREMISES ONLY

You must complete either Q1. Standard Food Safety Program OR Q2. Non Standard Food Safety Program, depending on the type of program used at your premises

Q1	Do you have a Standard Food Safety Program?	YES	NO
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If NO, proceed to question 2

If YES, please select the type of FSP:

Food Safety Program Template for CI	ss 2 Retail & Food Service Businesses No. 1. Version 2
Food Smart (Online)	

Other FSP template registered by the Secretary of Department of Health, please provide details

Name of program	Registered number of template

#### Q2 Do you have a Non Standard Food Safety Program (Independent FSP) ? YES NO

Has the premises been audited by an approved food safety auditor?	YES	NO
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If YES, complete the following details				
Specify the declared QA system or				
code:				
Attach the certificate from the food safety aud confirming that the program has been prepar conforms to that QA system or code		Audit certificate attached	YES	NO
If NO, specify the date when the audit is to be undertaken	3			

Does the FSP include competency based or accredited training for staff of the premises? YES NO If YES, you are exempt from the food safety supervisor requirement

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#### Food Safety Supervisor - CLASS 1 AND 2 FOOD PREMISES ONLY

- 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 3 of this form

ītle	Surname	Given name(s)	

Street address / Postal address

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Suburb / Town		State	Postcode	
Please provide at leas Business phone	t one phone number and in Home phone	nclude the area code Business fax	Mobile	
Email				

A copy of your nominated Food Safety Supervisors qualifications that demonstrate that he/she has completed the required units of competency must be attached to your application

Copy of qualifications attached.	YES
----------------------------------	-----

NO

Additional details – ALL PREMISES								
Q1	Do vo	ou sell Tobacco ?					YES	NO
<u> </u>	If YES, Is it sold from a Vending Machine that can be accessed by the public					d by the public	YES	NO
Q2							YES	NO
Q3	B Do you have a liquor license?						YES	NO
						ŀ		please go to Q4 please complete
	What	is your licence number?	,					
	What type of licence do you		BYO F	Permit	General	Full Club		Packaged Liquor
have		?	Pre-retail		Limited	Vigneron'	S	Restricted club
Q4 What are your Trading Hours?								
Mon	day		Tuesday			Wednesday	,	
Thu	sday		Friday			Saturday		
Sun	day		Other				÷	



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#### Declaration

#### Class 1, 2 and 3 premises

I understand and acknowledge that:

- The information provided in this applications is true and complete to the best of my knowledge
- This application forms a legal document and penalties exist for providing dales or misleading information

#### **Class 3 premises**

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
- 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		

Office Use	Receipt Number:	Date:					
Loddon Shire Council 41 High Street, Wedderburn, Victoria PO Box 21, Wedderburn, Vic 3518							
Telephone: (03) 5494 1200 Facsimile: (03) 5494 3003							
Email: loddon@loddon.vic.gov.au							
Web: www.loddon.vic.gov.au							

#### **Privacy statement**

Personal information collected by Council is held securely and used solely for municipal purposes as specified in the Local Government Act 1989. Council may disclose this information to other organisations if required or permitted by legislation. Should you wish to access or modify this information, please contact Council on (03) 5494 1200 or email loddon@loddon.vic.gov.au