

Food Premises

Food Act 1984

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 forms.

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



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Please mark 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 marked 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
- When 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 intent to handle high risk foods. This means foods that require temperature control (refrigeration or heating) For example meats, chickens, fish smallgoods, custard, cream, salads, cooked pasta, eggs and sandwiches.

The attached notification of a food premises form may not be used by your Council for community group events. Please contact your Council to obtain the appropriate form.



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Proprietor Details						
Title Surname Given Name (s)						
If the proprietor is a company or association, specify name of person completing the application and authority (i.e. Directory of Company)						
Authority Company Name (if applicable)						
e.g. Director of Company						
Business Name						
Street Address						
Suburb / Town	State Postcode					
Contact Details						
Business Phone Home Phone	Mobile					
Email						
Premises Details						
Premises Details Trading Name of Premises						
Trading Name of Premises Street Address of Premises						
Trading Name of Premises	State Postcode					
Trading Name of Premises Street Address of Premises Suburb / Town	State Postcode					
Trading Name of Premises Street Address of Premises	State Postcode					
Trading Name of Premises Street Address of Premises Suburb / Town Type of Food Premises	State Postcode					
Trading Name of Premises Street Address of Premises Suburb / Town	State Postcode					
Trading Name of Premises Street Address of Premises Suburb / Town Type of Food Premises	State Postcode					
Trading Name of Premises Street Address of Premises Suburb / Town Type of Food Premises (e.g video store, newsagency)	State Postcode					
Trading Name of Premises Street Address of Premises Suburb / Town						
Trading Name of Premises Street Address of Premises Suburb / Town						
Trading Name of Premises Street Address of Premises Suburb / Town						



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Food Handling Activity at the Premises

Type of food handling activity (choose from the list below)

A food premises at which the *only* food handling activities are one or more of the following

- \Box the sale to members of the public of:
- 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; and
- 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; and
- Packaged or covered cakes (other than cakes with a cream filling) at a temporary premises by a community group; and
- Biscuits, tea or coffee (with or without milk or soymilk) at a temporary premises by a community group; and
- 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; or
- 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.

Declaration

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

If the business is owned by a sole trader or a partnership, the proprietor(s) must sign and print names (s).

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

\Box By marking this checkbox I confirm that I have read and understood all the statements above.

Applicant Signature	Print Applicant Name
Date	

Privacy Statement

Any personal information disclosed on this form has been collected by Hepburn Shire Council for the provision of the services referred to on this form. This information will be used by Council for that purpose or directly related purpose and will not be disclosed to any other party except as required by law.

Council collects personal information in accordance with the Information Privacy Principles as set out in the *Information Privacy Act 2000,* and Council's Privacy Policy which is available at our offices or on Council's website http://www.hepburn.vic.gov.au/Page/Page.asp?Page_Id=545.

Requests for access and/or correction to information provided should be made to Council's Privacy Officer on 5321 6450.



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Lodgement

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

Hepburn Shire Council – Environmental Health DepartmentP O Box 21DAYLESFORDVic 3460Telephone:5348 2306Email:shi

Fax: 5348 2911

Email: Website: shire@hepburn.vic.gov.au www.hepburn.vic.gov.au