

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 <u>http://www.health.vic.gov.au/foodsafety</u>



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Please mark one of the following:

The only food handling activities at my premises are as described on previous page.

Please complete a notification of a food premises form and submit to council for confirmation.

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

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 <u>Application to Register a Food Premises</u> 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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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 <u>Notification Form</u> instead of this <u>Registration Form</u>.

| Propriet | or Details |
|--|---|
| Title Surname | Given Name (s) |
| | |
| If the proprietor is a company or association, specify name of Directory of Company) | person completing the application and authority (i.e. |
| Authority | Company Name (if applicable) |
| | |
| e.g. Director of Company | |
| Street Address / Postal Address | |
| | |
| Suburb / Town | State Postcode |
| | |
| Business Phone He | ome Phone Mobile |
| | |
| Email | |
| | |
| | |
| Premise | es Details |
| Trading Name of Premises | |
| | |
| Device | |
| | s Address |
| Street Address | |
| L Suburb / Town | State Postcode |
| | |
| | |
| Contact person at Premises (if not the proprietor) | |
| Title Surname G | iven Name (s) |
| | |
| Business Phone Home Phone | Mobile |
| | |
| Email | |
| | |



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| Type of Food Premises | | | |
|---|---|--|--|
| | | | |
| Food Vehicle Details (if applicable) Registration Number Make | Model | | |
| Street Address (At what address is the vehicle garaged when not in use?) | | | |
| Suburb/Town State | Postcode | | |
| Do you operate at any other premises other than the one indicated on the first etc) ? Yes No | t page (eg. Festivals, markets, fundraiser | | |
| Community Group | | | |
| A community group is not for profit organisation or a person (s) undertaking a fo of raising funds for charitable purposes or for a not for profit organisation. | od handling activity solely for the purpos | | |
| Are you a community group that sells food up to two consecutive days at the and most food handlers are volunteers ? | e time Yes 🔿 No 🕻 | | |
| If <u>NO</u> , go to section: Food related details | | | |
| f <u>YES</u> , are you selling ready to eat high risk food? | Yes 🔿 No d | | |
| If <u>NO</u> , you are classified as a Class 3. Go to section: Classification | | | |
| f <u>YES</u> , is all of the high risk food cooked on site with the intention of serving immediately? Yes 🔿 No 🤇 | | | |
| If <u>YES</u> , go to section: Food related details | | | |
| If <u>NO</u> , you are a Class 2, however you are exempt from the food safety supervisor | r requirements. | | |
| Food Related Details | | | |
| This section is to be completed in discussion with the local council. The answe food premises : Class 1, 2 or 3 | rs will determine the classification of you | | |
| Q1. Are you a wholesaler / distributor of pre-packaged food? | Yes 🔿 No 🤇 | | |
| If <u>YES</u> , is this the only food handling activity at your premises? | Yes 🔿 No 📿 | | |

If $\underline{\text{YES}}$, you are classified as a Class 3. Go to Section: Classification

If <u>NO</u>, proceed to question 2.



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| | Food Related Details | | | | |
|-----|--|-------|-----------|----|------------|
| Q2. | Is the food prepared or served exclusively for people or patients in an aged care Service, hospital, or meals on wheels services? | Yes (| 0 | No | 0 |
| | If <u>YES</u> , you are classified as a Class 1. Go to Section: Classification | | | | |
| | If <u>NO</u> , proceed to question 3. | | | | |
| Q3. | Is the food prepared or served exclusively for children at a childcare centre? | Yes (| 0 | No | 0 |
| | If <u>NO</u> , proceed to question 4. If <u>YES</u> , is the food high risk? | Yes | 0 | No | 0 |
| | If <u>YES</u> , you are classified as a Class 1. Go to section: Classification If \underline{NO} , proceed to question 5. | | | | |
| Q4. | Are you a greengrocer that only sells fruit, vegetables and/or packaged food? | Yes (| С | No | 0 |
| | If <u>NO</u> , proceed to question 5. If <u>YES</u> , do you prepare fruit salad, fruit juice or salads? | Yes (| \supset | No | 0 |
| | If YES, you are classified as a Class 2. Go to section: Classification | | \sim | | $\tilde{}$ |
| | If <u>NO</u> , do you cut / slice fruits and vegetables? If <u>YES</u> , you are classified as a Class 3. Go to section: Classification | Yes (| | No | U |

If $\underline{\rm NO}$, 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.

| Q5. | Do you handle food that does not require refrigeration? Is any of the food pre-packaged? | Yes O Yes O | No O No O |
|-----|---|-------------------------|---|
| | Is any of the food being prepared / made and sold directly to the public? | Yes O | No O |
| | Is any of the food being manufactured on the premises to be sold to retail shops / Wholesale/distributor? Is any of the food being re-packaged? | Yes O Yes O | No O No O |
| Q6. | Do you refrigerate, cook and/or reheat food? Is any of the food pre-packaged? Is any of the food unpackaged? | Yes O Yes O Yes O | No O No O No O |
| | Is any of the food being sold prepared and sold directly to the public? | Yes O | No O |
| | Is any of the food being manufactured and sold to retail shops/wholesale/distributor? | Yes O | No O |



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| Cla | ssification | |
|---|--|--|
| Following discussion with the Council about your food har advised by your Council: | ndling activities, select your food premises classification below as | |
| Food Premises Classification * Class 1 | Class 2 O Class 3 O | |
| Classification selection is necessary so that you can compl | ete the remainder of this application form. | |
| For further information, refer to the Food Classification To | ol at <u>http://www.fodsmart.vic.gov.au/foodclass/</u> | |
| If your food premises is classified as a Class 1 or 2, go to s | ection: Food Safety Program (FSP). | |
| If your food premises is classified as a Class 3, proceed dir | ectly to section: Declaration. | |
| | | |
| Food Sate | ty Program (FSP) | |
| Class 1 and 2 Food Premises only. | | |
| You must complete either question (1) Standard Food Safety Program or question (2) Non Standard Food Safety Program, depending on the type of program used at your premises. | | |
| Q1. Do you have a Standard Food Safety Program? If NO, proceed to question 2. If YES, please select the type of FSP and proceed to | Yes O No O section: Food Safety Supervisor | |
| O Food Safety Program Template for Class 2 Retail & Food Service Businesses No. 1 – Version 3 | | |
| O Food Smart (Online) | | |
| O Other FSP template registered by the Secretary of Department of Health | | |
| Name of Program | Registered Number of Template | |
| | | |
| | | |
| Q2. Do you have a Non Standard Food Safety Program (Independent FSP)? Yes O No O | | |
| Has the premises been audited by an approved Food Safety Auditor? $	ext{Yes} \ m{O} 	ext{No} \ m{O}$ | | |
| If the answer is NO, please specify when the premises is to be audited. | | |
| Date of Audit | Name of Food Safety Program | |
| | | |

| | Mepbury |
|---|------------------------------|
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| | |
| eclared QA Food Safety Program | |
| as the FSP been prepared under a QA system or code declared under the Food Act? <u>NO</u> , proceed to section: Food Safety Supervisor <u>YES</u> , compete the following details | Yes O No C |
| Specify the declared QA system or code: | |
| Audit Certificate attached | Yes O No C |
| • If YES, attach the certificate from the food safety auditor confirming that the progr the conforms with the QA system or code. | ram has been prepared unde |
| NO, specify the date when the audit is to be undertaken | |
| oes the FSP include competency based or accredited training for staff of the premises? | Yes O No C |
| YES, you are exempt from the food safety supervisor requirement. | |
| Required Documents | |
| Class 1 Premises Only – Copy of the Non-Standard / Independent Food Safety Progupon request. | gram – Copy to be available |
| Class 1 Premises Only – A current Certificate from an approved Food Safety Aud adequate. | itor indicating that the FSP |
| Class 1 & 2 – Copy of Food Safety Supervisor's Certificate of Attainment. | |
| A detailed floor plan showing the layout of the premises depicting the rele washing basin, oven/range hood, benches, dishwasher, storage areas etc | evant equipment eg: han |
| Food Safety Supervisor | |

Payment Details

Please refer to the fee schedule to confirm the appropriate fee.

Registration Fees\Proposed EHO Fees 2014-15.doc

HIRE COUNCIL

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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

- 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).

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

| Applicant Signature | Applicant Signature |
|----------------------|----------------------|
| | |
| Print Applicant Name | Print Applicant Name |
| | |
| Date | 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.

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 2306Fax:5348 2911Website:www.hepburn.vic.gov.au