

## Application for Food Act 2008 Notification/Registration

### Food Business Details

Trading Name of Food Business:	
Food Business Address:	
Postal Address:	
Business Ph:	Mobile:
Business Email:	
ABN:	

### Food Business Proprietors Details

Title:	<input type="checkbox"/> Mr <input type="checkbox"/> Mrs <input type="checkbox"/> Ms <input type="checkbox"/> Other	
Name(s) of Proprietor: <i>Name(s) will appear on Certificate of Registration if applicable.</i>	Proprietor 1	Proprietor 2
Address(es) of Proprietors:		
Proprietor Email Address:		
Proprietor Ph:		
Preferred Contact Person:		

**Please tick all that apply –**

Locations for preparing or storing food (more than 1 may apply) -

- Commercial Premises    Address: \_\_\_\_\_
- Residential Premises    Address: \_\_\_\_\_
- Food van: Garage address \_\_\_\_\_    Number plate: \_\_\_\_\_
- Food transport vehicles    Number \_\_\_\_\_ Garage address \_\_\_\_\_
- Temporary Food Stall

Labelling -  Producing own labels (we may ask for copies of labels)  Selling already packaged food

Transporting food -  In food transport vehicle  In vehicle used for passengers

Activities –  Catering for groups  Child Care Centre, Aged Care, Delivered Meals food business

**Please provide a summary of all food products to be sold and approximate quantities (or attach menu /product list)**

e.g. packaged foods, jams, cakes, chutney, sandwiches, soup, bread, meat, ready to eat meals, coffee, smoothies, salads, seafood, chicken, ice-cream, Quantity

	Quantity

**Please tick if making or selling any of the following foods –**

- Aioli, Hollandaise, Tiramisu,     Fermented foods (kombucha)     Dried cured meats (biltong, dried sausage)  
 Oysters     Pate'     Bean sprouts     Sushi

**Please provide copy of food handler training qualifications or outline of food safety experience –**

(City of Busselton provides free online food safety training course FoodSafe

<https://www.busselton.wa.gov.au/Environment-Waste/Environmental-Health/Safe-Food>

\_\_\_\_\_

How many food handlers will be working in the business?

**CHECKLIST OF REQUIRED INFORMATION TO BE INCLUDED WITH THIS APPLICATION:**

- Plan layout of food premise
- List of equipment (fridge/freezer, oven hot plate, deep fryer etc.)
- List of facilities (hand washing facilities, sink, food storage and ventilation etc.)

**Declaration:** I, the person making this application declare that:

The information contained in this application is true and correct in every particular;

Signature of Applicant: \_\_\_\_\_ Date: \_\_\_\_\_

In the case of a company, please state your position \_\_\_\_\_

**Note: The following fees are payable after the application is submitted – an invoice will be issued once the application has been assessed by an Environmental Health Officer:**

- **Application for Notification:** \$68.00
- **Application for Registration:** High Risk \$235.00, Medium Risk \$235, Low Risk \$128  
and
- **Service Fee** (pro rata applies): High Risk \$430, Medium Risk \$215, Low Risk \$100