

FOOD BUSINESS NOTIFICATION/REGISTRATION FORM FOOD ACT 2008

Food Business Details

Trading Name of Food Business: Food Business Address: Postal Address: Business Ph:									
Postal Address: Business Ph:	Trading Name of Food Business:								
Business Ph: Business Email: ABN: Food Business Proprietors Details Title: Mr Mrs Ms Other Name(s) of Proprietor: Name(s) will appear on Certificate of Registration if applicable. 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: Number plate: Food transport vehicles Garage address: Number plate:	Food Business Address:								
Business Email: ABN: Food Business Proprietors Details Title: Mr Mrs Ms Other Name(s) of Proprietor: Name(s) will appear on Certificate of Registration if applicable. 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: Number plate: Number plate: Number plate:	Posta	al Address:							
ABN: Food Business Proprietors Details Title:	Business Ph:			Mobile:					
Food Business Proprietors Details Title:	Business Email:								
Title:	ABN								
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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: Number plate: Food transport vehicles Garage address: Number plate:	Name(s) will appear on Certificate			Proprietor 1				Proprietor 2	
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: Number plate: Number plate: Number plate:	Address(es) of Proprietors:								
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Number plate:	Locations for preparing or storing fo ☐ Commercial Premises Add ☐ Residential Premises Add ☐ Food van Gar Nur		ng foo Addr Addr Gara Num	ress: ress: age address: ber plate:					

Labelling	☐ Producing own labels	☐ Selling already packaged food									
Transporting food	☐ Via a food transport vehicle	☐ Via a passenger vehicle									
Activities	☐ Catering for groups	☐ Child care centre, aged care, deli business	Child care centre, aged care, delivered meals 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, etc.											
			Quantity								
Please tick if making or selling any of the following foods –											
☐ Aioli, Hollandaise,	☐ Fermented foods (ie.	☐ Dried cured meats									
Tiramisu	kombucha)										
☐ Oysters	□ Pâté	☐ Bean sprouts ☐ Sust	ni								
Please provide a copy	r of your food handler training q	ualifications or an outline of your food	safety experience:								
How many food handl	ers will be working in the busine	ess?									
The Shire of Nannup provides free access to the FoodSafe training course for registered food business owners and employees which can be accessed at https://www.ehawa.org.au/events/event/foodsafe-online . Please contact the Shire prior to registering so that a voucher for the cost can be provided to you.											
CHECKLIST OF REQUIRED INFORMATION TO BE INCLUDED WITH THIS APPLICATION:											
O Plan layout of food	•										
O Details of propose		n forman eta \									
• •	(fridge/freezer, oven hot plate, dee and washing facilities, sink, food sto	• •									
Declaration: I, the person making this application declare that the information contained in this application is true and correct in every particular;											
Signature of Applican	t:	Date:									
In the case of a company, please state your position:											