

Northern Areas Council Food Business Notification Form

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SOUTH AUSTRALIA FOOD ACT 2001

86—Notification of food businesses

OWNERSHIP DETAILS

(1) The proprietor of a food business must not conduct the food business unless the proprietor has given written notice, in the approved form, of the information specified in the Food Safety Standards that is to be notified to the appropriate enforcement agency before the business is conducted.

Manufacturing Sector Go to page 2		ctor	Retail/Food Service Sector Go to page 2			Sector	Distribution Sector Go to page 3		
Describe	Business and its Opera	ation:							
Number of Employees Handling Food		Food	Date Business Co			Date Business Cor	nmenced		
Business	Address*								
BUSIN	NESS DETAILS								
	*If mobile vendor, provide address where vehicle is garaged or permanently stationed **does not apply to all businesses								
Email									
Phone			Mobile				Fax		
ABN				CAN**					
Postal Ad	ddress (if different)								
Business	Address*								
Registere	ed Business Name								
Trading E	Business Name								
•	varie								

*Business address may be different to the address of the business owner

NOTES

Food businesses are categorised into three sectors. It is possible for a business to operate within more than one sector. For example; a meat processing business predominately making product for the wholesale market may also have a retail outlet on the same site. In this instance the business operates in both the manufacturing and the retail sector.

IS YOUR FOOD BUSINESS BASED AT YOUR HOME?	Y/N	ARE YOU A MOBILE FOOD VENDOR?	Y/N
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MANUFACTURING SECTOR							
Types of Food Manufactured							
Dairy Products		Processed Fruits &/or Vegetables		Soft Drinks/Juices/non-alcoholic Drinks			
Raw Meat or Poultry		Cereal & Flour Products		Eggs or Egg Products			
Processed Meat or Poultry		Bakery Goods, Bread, Pastries, Cakes		Sugar Products/Confectionary/Honey			
Cooked Fermented Meat Products		Raw Fish, Shellfish & Seafood		Infant or Baby Foods			
Uncooked Fermented Meat Products*		Processed Fish, Shellfish & Seafood		Alcoholic Beverages			
Raw Fruit &/or Vegetables		Edible Oils & Oil Products		Ice &/or Water Products			
Other (Please list):							
Does your Business only manufacture Low Risk Food?							
Do some or all of the foods manufacture have a Pathogen Reduction Step?							
Does your Business manufacture uncooked, fermented, comminuted, processed or manufactured meat products? Y/N							

NOTES

The food manufacturing sector is sub-divided into broad categories based on the types of food produced, more than one category may apply; **Low Risk Food** is a food that is unlikely to contain pathogenic (potentially harmful) micro-organisms and will not normally support their growth. A **Pathogen Reduction Step** is a processing step that significantly reduces the microbial population present in food materials. (eg: cooking, pasteurisation, canning, fermentation).

Uncooked Fermented Manufactured Meat Products are processed meat products that do not include cooking in their creation.

RETAIL/FOOD SERVICE SE	СТО	R			
Food Business Type					
Bakery		Farm Gate Retail		Supermarket	
Butcher		Liquor Store		Fishmonger / Seafood Sales	
Chemist / Pharmacy		Stall		Fruiterer / Green Grocer	
Café		Mobile Food Vending Vehicle		Function Centre	
Canteen		Restaurant		Temporary Food Business	
Caterer		Service Station		Charity/Fund Raising/Community Org.	
Child Care Centre		Snack Bar / Kiosk		Aged Care Facility	
Delicatessen		Club / Sports Club		Hospital	
Guest house / Bed & Breakfast		Pub / Tavern		Home Delivered Meals	
Other (Please list including specialty shop	o):				
Does your business handle food for or at	a fund	raising event only?			Y/N
Does your business handle unpackaged potentially hazardous food (PHF)?					Y/N
Does your business process unpackaged PHF and sell it as ready-to-eat food?					Y/N
s the process limited to slicing, weighing, repacking, reheating or hot holding?				Y/N	

NOTES

The retail & food service sector is sub-divided into broad categories based on the core activities of the business. This sector also includes businesses serving "risk persons", such as the elderly, and are considered as 'high priority'.

Potentially Hazardous Food means food that has to be kept at certain temperatures to minimise the growth of any pathogenic microorganisms that may be present in the food or prevent the formation of toxins in the food.

Ready-to-eat foods means food that is ordinarily consumed in the same state as that in which it is sold but does not include nuts in the shell; whole raw fruits; or vegetables that are intended for hulling, peeling or washing by the consumer.

Fund raising event means an event that raises funds solely for a community or charitable cause and not for personal financial gain.

DISTRIBUTION SECTOR								
Distribution Business Type								
Importer	□ Cold Storage □ Warehousing		Warehousing					
Food Transport		Wholesale Distributor / Packer						
Other (Please list):								
Does your Business only manufacture Lo	ow Risk	Food (packaged and unpackaged) or Medi	um Ris	k Food, received and sold in origina	packaging?			
DECLARATION	DECLARATION							
NOTIFICATION SUBMITTED BY:								
Applicant/Owner Signature:				Date:				
FOR OFFICE USE ONLY								
Notification Received By:				Date:				