

# Northern Areas Council Food Business Notification Form

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## **SOUTH AUSTRALIA FOOD ACT 2001**

### **86—Notification of food businesses**

- (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.

<b>OWNERSHIP DETAILS</b>					
Owners Name					
Trading Business Name					
Registered Business Name					
Business Address*					
Postal Address (if different)					
ABN		CAN**			
Phone		Mobile		Fax	
Email					

\*If mobile vendor, provide address where vehicle is garaged or permanently stationed

\*\*does not apply to all businesses

<b>BUSINESS DETAILS</b>		
Business Address*		
Number of Employees Handling Food		Date Business Commenced
Describe Business and its Operation:		
<b>Manufacturing Sector</b> Go to page 2	<b>Retail/Food Service Sector</b> Go to page 2	<b>Distribution Sector</b> Go to page 3

\*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?		ARE YOU A MOBILE FOOD VENDOR?	
DO YOU HAVE A FOOD SAFETY PASSPORT?		#:	

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 ( <i>Please list</i> ):					
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?					

#### 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 SECTOR					
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 ( <i>Please list including specialty shop</i> ):					
Does your Business only manufacture Low Risk Food (packaged and unpackaged) or Medium Risk Food, received and sold in original packaging?					

#### 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'.

**Low Risk Food** is a food that is unlikely to contain pathogenic (potentially harmful) micro-organisms and will not normally support their growth, including whole fruits and vegetables.

**Medium Risk Foods** are those that may contain pathogenic micro-organisms but would normally not support their growth; or foods that are unlikely to contain pathogenic micro-organisms but may support the formation of toxins or the growth of pathogens. (eg: *cut fruit & vegetables, milk, canned meats*).

## DISTRIBUTION SECTOR

### Distribution Business Type

Importer		Cold Storage		Warehousing	
Food Transport		Wholesale Distributor / Packer			

Other (*Please list*):

Does your Business only manufacture Low Risk Food (packaged and unpackaged) or Medium Risk Food, received and sold in original packaging?

## DECLARATION

NOTIFICATION SUBMITTED BY:

Applicant/Owner Signature:

Date:

## FOR OFFICE USE ONLY

Notification Received By:

Date: