



Date received:

Application fee:

Receipt No:

Licence No:

Category:

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ABN: 197 5325 2493

*Food Act 2003
Sections 86 & 87*

Food Business Registration - Application

Application for **Registration** of a food business

PART 1: TYPE OF APPLICATION

(Please tick (✓) tick one box only)

- I am applying for Annual Registration; or
- I am applying for registration for 2 / 4 months

PART 2: APPLICATION FOR REGISTRATION OF A FOOD BUSINESS

Title	Given Name/s	Family Name
<input type="text"/>	<input type="text"/>	<input type="text"/>
Date of Birth		ABN / ACN
<input type="text"/>		<input type="text"/>
Business Name		
<input type="text"/>		
Postal Address		
<input type="text"/>		
Telephone	Mobile Number	
<input type="text"/>	<input type="text"/>	
Email		
<input type="text"/>		

PART 3: OPERATOR DETAILS (DAY-TO-DAY OPERATOR)

Name of Proposed Operator		
<input type="text"/>		
Address of Proposed Operator		
<input type="text"/>		
Telephone	Mobile Number	
<input type="text"/>	<input type="text"/>	
Email		
<input type="text"/>		
Details of food safety qualifications, training or experience of the applicant or food handlers <i>(if any)</i> . Please attach details if insufficient space.		
<input type="text"/>		

Privacy Statement: Completion of this form may require the disclosure of personal information. The intended recipients of this information are officers of Glenorchy City Council and the Department of Health and Human Services in order to advance the purposes of this form and carry out business required by the Food Act 2003. The Personal Information Protection Act 2004 and Council's Privacy policy regulate the use of this information, which will not be disclosed to any other party, except with your permission if required or authorised by law. You may make application to access or amend personal information held by Council by Contacting Customer Services on (03) 6216 6800.

PART 4: PREMISES DETAILS

Location of Premises

Trade Name of Premises

Emergency Contact

Telephone

Proposed Hours of Operation (or attendance on site)

M	T	W	Th	F	S	S
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Types of food to be sold (Please tick (✓) tick all that apply)

<input type="checkbox"/> BBQ (sausages and hamburgers)	<input type="checkbox"/> Ice creams and cream products	<input type="checkbox"/> Deep fried foods
<input type="checkbox"/> Sandwiches and rolls	<input type="checkbox"/> Curries, soups and rice dishes	<input type="checkbox"/> Raw cut fruit and vegetables
<input type="checkbox"/> Salads (fresh and cooked)	<input type="checkbox"/> Seafood	<input type="checkbox"/> Pancakes and pikelets
<input type="checkbox"/> Meat pies, sausage rolls and hot dogs	<input type="checkbox"/> Juice and smoothies	<input type="checkbox"/> Egg and raw egg products
<input type="checkbox"/> Cakes, slice and pastries	<input type="checkbox"/> Kebabs and souvlaki	<input type="checkbox"/> Sushi
<input type="checkbox"/> Other (specify):		

Will you be doing any of the following (Please tick (✓) all that apply)

<input type="checkbox"/> Preparing/using raw egg products? (i.e. raw egg mayonnaise)
<input type="checkbox"/> Making, manufacturing, producing, extracting, processing, preparing, treating, preserving, packing, cooking, thawing or handling of ready-to-eat meat (meat products intended for be consumed without further heating or cooking)?
<input type="checkbox"/> Slicing, shaving or dicing ready-to-eat meat products and packaging the product in a modified atmosphere package?
<input type="checkbox"/> Fermenting meat products

If so, please be aware that there are specific requirements relating to these products.

Details of proposed or operational quality assurance program, food safety plan or other approved food safety management system (if any). Please attach details if insufficient space.

PART 5: PLANS AND SPECIFICATIONS – new or altered premises only

For new or altered premises, please attach plans and specifications or other information clearly showing the fit-out and arrangement of plant equipment for the proposed use.

PART 6: SIGNATURE

Applicant Fee

Applicant Signature

Date

FOOD OPERATOR SKILLS & KNOWLEDGE QUESTIONNAIRE

Each statement must be answered

Please tick the correct answer(s)

PERSONAL HYGIENE

1. Food handlers must wash his/her hands in an easily accessible hand wash basin with liquid soap, warm running water, and dry hands with paper towel:

Please select all that apply

- Before handling food
- After using the toilet
- Before handling food contact surfaces
- After having a break

2. To meet the requirements of the food standards code, food handlers must have access to:

Please select all that apply

- Running water for hand washing
- Soap
- Paper towel
- Tea towel

3. Do Hand sanitisers kill all germs and viruses?

- Yes
- No

4. All cuts, wounds and abrasions should be:

- Left uncovered
- Covered with a clean, brightly coloured band aid

5. Gloves should be changed as often as I wash my hands:

- Yes
- No

6. Appropriate hair coverings should be worn when preparing uncovered food:

- True
- False

7. Food handlers must **NOT** go to work when suffering from symptoms of food poisoning. Symptoms include:

Please select all that apply

- Diarrhoea
- Vomiting
- Stomach pains

8. Food businesses are responsible for ensuring food handlers have appropriate skills and knowledge:

- True
- False

FOOD STORAGE

9. Cold food must be kept below 5°C:

- True
- False

10. Germs (bacteria) can double in numbers every 15-20 minutes in optimal conditions. Which following factors contribute to these conditions:

Please select all that apply

- Food
 - Moisture
 - Warmth
-

11. Hot food must be kept above 60°C:

- True
 - False
-

12. Frozen food is best defrosted:

Please select all that apply

- In the sink or hand wash basin
 - On the bench
 - In the fridge
 - Microwave
-

13. The 4-hour/2-hour rule means ready-to-eat high risk foods that have been stored at ambient temperature (e.g. not in refrigerator or heater) for a total of:

Please select all that apply

- Less than two hours must be refrigerated or used immediately
 - Between 2 and 4 hours must be used immediately
 - More than 4 hours must be thrown out
-

CLEANING

14. A detergent is used to whilst a sanitiser used with sufficient contact time .

Please fill in the black space from the options below

- Kills germs
 - Loosens grease
 - Kills viruses
-

15. Diluting a sanitiser outside of manufacturer's specifications (higher concentration) is more effective:

- True
 - False
-

16. Before inserting a thermometer into foods it is important to wash the probe and clean it with a sterile wipe:

- True
 - False
-

COMPLETED BY

Name: _____

Signed: _____

Date: _____

<i>Office Use Only</i>	
<i>Score</i>	<i>/ 16</i>
<i>Pass /Fail</i>	
<i>Approved/Refused</i>	
<i>Signed (CSO)</i>	