

Date received:

Application fee:

Receipt No:

Licence No:

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Glenorchy Tas 7010  
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**ABN: 197 5325 2493**

*Food Act 2003*  
Sections 84

# Notification of a Food Business

Application for **Notification** of a food business

## PART 1: APPLICATION FOR NOTIFICATION 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 2: BUSINESS DETAILS

Address of Business

Name of Business

Type of Business

Types of food to be sold *(Please tick (✓) all that apply)*

Potentially Hazardous Foods (i.e. prepared foods, hot and/or cold food, dairy, cut fruit and vegetables, etc)

Non-Potentially Hazards Foods (i.e. shelf-stable foods, confectionary, canned and/or bottled drinks, etc)

Other *(specify):*

Nature of business *(Please tick (✓) all that apply)*

Are you a small business (employs less than 50 persons for manufacturing or 10 persons for food service/retail)?

Is the food that you provide, produce or manufacture considered to be ready-to-eat when sold to the customer? Do you process (chop, cook, dry, ferment, heat, and/or pasteurise) the food that you produce or provide before sale or distribution?

Do you directly supply or manufacture food for organisations that cater to the sick, elderly, children under 5 years of age or pregnant women (such as hospitals, nursing homes or childcare centres)?

**To be answered by manufacturing/processing businesses only:**

Do you manufacture or produce products that are not shelf stable?

Do you manufacture or produce fermented meat products such as salami?

**To be answered by food service and retail businesses only (includes charitable and community organisations, market stalls and temporary food premises):**

Do you sell ready-to-eat food at a different location from where it is prepared?

**Note:** In accordance with Clause (4)(3) of Food Safety Standard 3.2.2, a food business must notify the council of any proposed change to the information specified on this form, as this may alter the classification of the business.

## PART 3: SIGNATURE

Applicant Fee	Applicant Signature	Date
\$ <input type="text"/>	<input type="text"/>	<input type="text"/>

## 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

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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>	