

Date received:

Application fee:

Receipt No:

Licence No:

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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

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>	