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FOOD BUSINESS NOTIFICATION FORM

SF117
Responsible Officer:
Environmental Health Officer
Issue Date: 13/05/2020
Next Review Date: 13/05/2023

This Food Business Notification form is designed for a single business location. Where a food business sells food from multiple locations a separate form must be completed for each location.

Information to assist you complete the food business ownership and business location details can be found on page 2.

Part 1 - Food Business Ownership Details

Name of the Proprietor

·					
ACN Number					
Mailing Address Street/ Postal address					
Suburb/Town:				Post code	
Contact Business Telephone:			Mobile Phone:		
Fax number			Email:		
Part 2 - Business Location Inform	nation				
ABN Number					
Registered Business Name					
Common Trading name of business					
Business location address Street address (Not a PO Box)					
Suburb/Town:				Post code	
Business location address type	☐ Street address for the business premise location				
Tick one box only		Where a mobile food vending business is permanently stationed for business			
	 Where the mobile food vending/ transport vehicle is normally garaged) 				
١	Number of	f Employees han	ndling food		
Number of full time (Example: Two fulltime employees pl would equ	us three e		ng half time		
Date business commenced					

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Please provide a short description of the business and its operation					

Notes on completing the Food Business Ownership Details (Page 1)

Proprietor name: Mandatory entry

ACN: The Australian Company Number (ACN) applies to Companies registered with the Australian Securities and Investments Commission (ASIC). The ACN is mandatory if your business is a company. A company can be a Proprietary Limited (Pty Ltd) Unlimited Proprietary (Pty) Limited (Ltd) or No Liability (NL) Mailing address: Mandatory entry. All written communications with the proprietor of a food business will be sent to this address.

Business telephone: Mandatory entry. All phone communications with the proprietor of a food business will be to this number. A mobile, fax or email contact is optional.

Notes on completing Business location information (Page 1)

The address information in this section relates to information about the business location. This may be different to the business owner address information.

ABN: Optional entry if the business is not required to have an ABN. All businesses with an annual turnover of \$50 000 or non-profit organisations with an annual turnover of \$100 000 require an ABN. Organisations with a lower annual turnover may choose to register for an ABN. Contact the Australian Taxation office for information on applying for an ABN. Phone 13 28 61.

Registered business name: Mandatory entry if you trade other than under your own personal name. If the food business has been registered under the National Corporations Act 2001 administered by the Australian Securities & Investments Commission (ASIC), then the registered company name should be entered here. If the food business has been registered under state or territory legislation and not under the National Corporations Act 2001, then that registered business name should be entered here. If you are unsure if you are legally required to have a registered business name contact the Office of Consumer and Business Affairs on (08) 8204 9779

Common trading name: Required if the business does not have a registered business name. If a business name is not registered, indicate the name under which the business is known or operates.

Business location address: Mandatory entry. The business location address must be a street address not a post office box or similar postal address

Address type: Mandatory entry. A business will select one of the 3 options. A street address indicates a business such as a retail shop, factory, food transport depot or similar permanent premises. Two options are provided for mobile food vending / transport vehicles. For mobile vehicles stationed at a permanent location such as a pie cart operating from a leased site select the second option. A business operating a mobile vehicle such as an ice-cream van or a food transport vehicle delivering food would tick the third option to show the address where the vehicle is normally garaged.

Numbers of employees and number of full time equivalent (FTE) employees: Mandatory entries. Include only those employees handling food.

Date commenced: Mandatory entry. The date when the business began at this location. If an exact date is not known provide the year.

Part 3 continued on the next page

Part 3 - Food Business Sector Information

The following food business sector questions are mandatory. Businesses will be categorised under three sectors - manufacturing, retail & food service and distribution. It is possible for a business to select more than one sector. For example a large bakery manufacturing products primarily for wholesale may also have a retail outlet on the same site. In this case both the manufacturing sector and retail and food service sector would be selected. Alternatively a bakery predominately operating as a retailer should tick the retail and food service sector not the manufacturing sector.

Please tick one or more of the appropriate box(s) below to indicate the sector or sectors in which your business operates. Then go to the page indicated to complete questions for each sector ticked. Manufacturing Sector Retail and Food Service Sector Distribution Sector This page below Page 5 Page 4 MANUFACTURING SECTOR (See notes below) (a) Please tick the types of food manufactured by your business (MAYBE MORE THAN ONE) □ Raw fish, shellfish and seafood Dairy products Raw meat and poultry Processed fish, shellfish and seafood Processed meat and poultry Soft drinks /non alcoholic drinks /juices Cooked & uncooked fermented meat Egg or egg products products Sugar products, confectionery including chocolate products or honey Edible oils and oil products Infant or baby foods Raw fruit and/or vegetables Alcoholic drinks Processed fruit and/or vegetables Ice and water including spring water Cereal and flour products OTHER including mixed foods (specify Bakery goods, bread, pastries, cakes below) If OTHER please specify business type (b) My business only manufactures low risk foods ☐ Yes ☐ No (c) Some or all foods manufactured by my business **DO NOT** have

Notes on the Manufacturing Sector

(salami and similar uncooked meat products)

a Pathogen Reduction step

The food manufacturing sector is subdivided into broad categories based on the type of food produced. There is an option for OTHER to cover a food type that does not fit into one of the defined food categories. A food business **may choose more than one** category of food.

☐ Yes

☐ Yes

☐ No

☐ No

The three Yes/No questions are designed to assist councils determine a priority classification.

Low risk food is a food that is unlikely to contain pathogenic (potentially harmful) micro organisms and will not normally support their growth due to food characteristics. Examples are grains and cereals, bread, carbonated beverages, sugar-based confectionery, alcohol and fats and oils.

A pathogen reduction step is a processing step that significantly reduces the microbial population present in a food material. Examples are cooking, pasteurisation, canning or fermentation or any other processing step that is capable of significantly reducing the level of pathogenic organism present.

Uncooked fermented manufactured meat products. These are manufactured and processed meat products such as salami and mettwurst that do not include cooking in the process of manufacture.

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(d) My business manufactures uncooked fermented manufactured comminuted processed or manufactured meat products

RETAIL AND FOOD SERVICE SECTOR

(a)	What best describes your food business typeredominant description of the business	rpe? TICK ONLY ONE BOX that represents the				
	Bakery	☐ Mobile food vending vehicle				
	Butcher	☐ Restaurant				
	Chemist /Pharmacies	☐ Service station				
	Café	☐ Snack Bar/ Kiosk				
	Canteen	☐ Club including sport club				
	Caterer	☐ Supermarket				
	Child care centre	☐ Takeaway food business				
	Delicatessen	☐ Temporary food business				
	Farm gate sales	☐ Charitable /fund raising /Community				
	Fishmonger /Seafood	Organisation Businesses serving at risk persons.				
	Fruiterer / Green grocer	☐ Aged Care facility (eg hostel, nursing home)				
	Function centre	☐ Hospital				
	Guesthouse /Bed & Breakfast/ Motel	☐ Home delivered meals to the elderly				
	Hotel /Pub/Tavern	None of the above				
	Liquor store	☐ OTHER including specialty shop				
	Stall	If OTHER or speciality food shop please specify business type below				
Other business please specify						
(b) My business only sells low risk foods (packaged and unpackaged) or medium risk foods received and sold in the manufacturers or suppliers original sealed packaging ☐ Yes ☐ No						

Notes on the Retail Food Service Sector

The retail and food service sector is based on the type of business description. Within this group is a sub group defined as businesses serving at risk persons. These businesses will be classified as high priority. The category OTHER is also included for businesses not covered in the provided options.

Low risk food is a food that is unlikely to contain pathogenic (potentially harmful) micro-organisms and will not normally support their growth due to food characteristics. Examples are grains and cereals, bread, carbonated beverages, sugar-based confectionery, alcohol and fats and oils. For the retail and food service sector **low risk food** also includes **whole** fruit and vegetables.

A **medium risk food** is a food that may contain pathogenic (potentially harmful) micro-organisms but will not normally support their growth due to food characteristics; or food that is unlikely to contain pathogenic micro-organisms due to food type or processing but may support formation of toxins or growth of pathogenic micro-organisms. Examples are cut fruit and vegetables, orange juice, canned meats, pasteurised milk, dairy products, ice cream, peanut butter and milk-based confectionery.

DISTRIBUTION BUSINESSES

(a) What best describes your food distribution business type? TICK ONE BOX ONLY					
☐ Importer	None of the above				
☐ Food transport	☐ OTHER				
☐ Cold storage	If OTHER please specify business type below				
☐ Wholesale Distributor / Packer					
☐ Warehousing					
Other business please specify					
(b) My business only sells low risk foods (packaged	d and unpackaged) or medium risk foods received				
and sold in the manufacturers or suppliers original s	, , ,				
Notes on the Food Distribution Sector Food transport includes general carriers that transport food.					
Notification submitted by:					
Signed					
For Office Use Only					
Notification received by:					
Date Notification received: / /20					