

Authority Register No.:	(FP2/ FPTS)	(TIPP

Application for Notification/Registration of Food Business and

Trading/Stallholder in Public Places Permit							
For M	For Mobile Food Businesses or Temporary Food Businesses						
* Please allow 10 business days processing time Is this application for a mobile or temporary food business?							
Mobile Food Vehicle or	Unit		Temporary Fo	od Stall			
Section 1. Food Busin	ess Details						
Organisation name:				ABN/ACN:			
Trading name:							
If food business was pre	eviously register	ed, plea	se provide name o	f existing busine	ess:		
Postal address:			1				
Phone:			Fax:				
Email:		Number of equivalent full time staff:		aff:			
Section 2. Proprietor's	Details (the Pro	prietor is t	he person who conduc	ets or is in charge or	f the food business)		
Proprietor's full name (p			,		,		
Proprietor's residential	Unit no.	Street n	0	Street name			
address:	Suburb	Oliccin	0.	Otrect name	Post code		
Phone:	T Cubuib	Mobile	e:		1 001 0000		
Fax:		Email	:				
Primary language spoke	en:						
Section 3. Details of S	ite Manager or	Darson	Delegated by Pro	nrietor (if differe	nt from proprietor)		
		reison	Delegated by FTC	prietor (il dillere	пі поті ріорпетог)		
Full name (person's nar	ne):						
Phone:		Mobile	a·				
Phone: Mobile: Fax: Email:							
Primary language spoke	 en:	Linuii	•				
Section 4. Dates and H	lours of Operat	tion					
A. Proposed dates of o	operation:						
B. Hours of operation:	1						
Monday			Friday				
Tuesday			Saturday				
Wednesday		;	Sunday				
Thursday			Public Holidays				

(For temporary food businesses, please skip and complete Section 5B) Address of premises: (please provide details of where the vehicle is garaged) Details of mobile food vehicle: Make: Model: Vehicle registration number: Section 5 B. Temporary Food Business Details Covered with marquee/tent (please indicate size of the marquee/tent)
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Make:
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Section 5 B. Temporary Food Business Details Covered with marquee/tent (please indicate size of the marquee/tent)
Covered with marquee/tent (please indicate size of the marquee/tent)
Inside a building Uncovered Other
Type of floor covering (if on unsealed ground):
Section 6. Trading/Stallholder Details
Which type of permit are you applying for (tick all that apply)?
To apply for an annual permit to trade or hold a stall at City approved markets and events
To trade at designated trading area - refer to Mobile Food Vendors (Food Truck) Policy
Permit timeframe: [Mobile Food Businesses Only]
☐ To trade or hold a stall at other location(s) (please submit site plan):
Location(s) of Proposed Activity: Proposed Hours of Operation: Proposed Dates/ Period of Operation: Frequency of Activity: If other, please specify:
To trade as an itinerant vendor in residential areas (i.e. must move on within 5 minutes after serving customer and not to operate on a main road, reserve, park or carpark) [Mobile Food Businesses Only] Permit timeframe :
Section 7. Description of Use of Premises
A. Type of business (Tick all that apply)
Caterer Temporary food stall
☐ Market stall ☐ Mobile food unit/cart
☐ Mobile food vehicle ☐ Charitable or community organisation
☐ Home delivery ☐ Other
B. If you have indicated that your business is a charitable or community organisation in Section 6A (i), is the organisation an incorporated association under the Associations Incorporation Act and/or licensed under the Charitable Collections Act? (Note: Incorporation of an association means that it becomes a legal entity in its own right, separate from the individual members.) Incorporated association under Associations Incorporation Act Licensed under the Charitable Collections Act None of the above
If none of the above, please indicate the purpose of your charitable or community organisation:

D. Do you provide, produce or manufactur	re any of the following foods/goods? (Γick al	I that	
apply)				
☐ Prepared, ready to eat¹ table meals	Juices			
Frozen meals	Confectionary			
Raw meat, poultry or seafood (ie oysters)	Bread, pastries or cakes			
☐ Processed meat, poultry or seafood	Egg or egg products			
Fermented meat products	Dairy products			
☐ Meat pies, sausage rolls or hot dogs	Beverage and drinks			
Sandwiches or rolls	Prepared salads			
Raw fruit and vegetables	Liquor and liquor products			
☐ Processed² fruit and vegetables	Tobacco and tobacco products			
☐ Infant or baby foods	Other			
¹ 'Ready to eat' means food that is ordinarily consum	ed in the same state as in which it is sold.			
² 'Process' means activity conducted to prepare food	d for sale; including chopping, cooking, drying,	ferme	nting,	
heating, pasteurising, or a combination or these.				
E. Nature of food business		Yes	No	
Are you a small business ³ ?		103	110	
•				
Is the food that you provide, produce or manufacture ready to eat when sold to the customer?				
Do you process the food that you produce or provide before sale or distribution?				
Do you directly supply or manufacturer food for persons ⁴ ?	or organisations that cater to vulnerable			
To be answered by manufacturing/processing	g businesses only:			
Do you manufacture or produce products that are not shelf stable ⁵ ?				
Do you manufacture or produce fermented meat products such as salami?				
To be answered by food service and re community organisations, market stalls and		able	and	
Do you sell ready to eat food at a different locati	on from where it is prepared?			
³ Is a business that employs less than 50 people in	n the 'manufacturing sector' or less than 10 pe	eople i	n the	
'food services' sector.				
⁴ Is a person who is in care in a facility listed in Scheo	dule of Standard 3.3.1 Australia New Zealand F	ood		
Standards Code or a client of a delivered meal organ	isation. Examples include (but are not limited to	o) aged	b	
care recipients, hospital patients, children in child car	re, respite patients, nursing home residents.			
⁵ Non-perishable food with a shelf life of many month	s to years.			
F. No. of authorised assistants present duri	ng operation:			

C. Please provide more details about your type of business:

Section 8. Facilities on the Mobile Food Business or Regular Temporary Food Business A. Hand washing facility (Hold down Ctrl and Select for multiple selection) B. Washing facilities (Hold down Ctrl and Select for multiple selection) If other, please specify: C. How will perishable food be stored on site? (Hold down Ctrl and Select for multiple selection) D. Where is the food being prepared? (Hold down Ctrl and Select for multiple selection) For food prepared in an approved residential/commercial kitchen, please provide the following details: Contact No.: Contact person's name: _____ Address of residential/commercial kitchen E. Water supply Specify litres _____ F. Power supply Specify litres G. Wastewater disposal H. Fire safety (Hold down Ctrl and Select for multiple selection) I. Thermometer (for measurement of potentially hazardous food)

The following information items <u>MUST</u> be provided in writing with this application, or it not be processed.	will
Proof of ability to operate a food business attached	
(attach a statement of previous experience in operating food businesses)	
2. i) Have undertaken the FoodSafe® Program, I'm Alert Online Food Safety Training or	
other food handling training programs (attach certificate of participation and/or accreditation); or	
ii) Will undertake FoodSafe® Program (available online at https://www.ehawa.org.au/products/foodsafe-products/foodsafe-online - enter the City's unique discount code FSKWINA344 to receive the program for free and attach certificate of participation and/or accreditation.)	
3. Details of previous (if any) prosecutions under the the Food Act 2008	
4. Copy of public liability insurance certificate of currency	
5. Photos of test tags on fire extinguisher and fire blanket	
6. Photos of test tags on electrical generators, RCDs and extension cords	
7. Written permission from owner of the land to trade at proposed location(s) [if not on Council Land]	
8. Two copies of detailed design layout and fit outs drawn to scale	
9. A copy of the site plan to show location(s) of proposed activity (for locations other than designated trading area, approved markets/ events or itinerant trading).	
Plans must be drawn to scale and must provide adequate detail and information so that the application may be adequately assessed. Only a floor plan and site plan is required for temporary food premise. Refer to the guidelines for further information.	е
 Floor Plan - Scale 1:100. Sectional Elevations - Scale 1:50. Site Plan - Scale 1:100. Mechanical exhaust ventilation system/s - Scale 1:50. Refuse storage facilities and location. 	cale
FEES – Please refer to Schedule of Fees	
Applications received between 0-2 working days before the required approved will not be approve	ed.
Declaration: I, (name of the proprietor) making this application declaration contained in this application is true and correct in every particular on be (organisation name of food business). Signature of proprietor: Date:	ehalf of
Declaration: I, (name of owner/agent of property) have grade abovementioned applicant permission to trade on the abovementioned property. I consent to this apparent of understand my legal obligations in relation to City of Kwinana's Activities on Thoroughfares are Places and Trading Local Law 2011.	plication
Signature of property owner/agent: Date:	
In case of a company, the signing officer must state position in the company. Position (if applicable):	

Your notification will be assessed by City of Kwinana Environmental Health Services and a risk classification assigned to the food business. Additional registration and surveillance fees may be requested in writing according to the risk rating assigned to the food business prior to the issue of a verification of notification or certification of registration.