Office use only



PO Box 54, Claremont WA 6910



## Food Act 2008

## **Notification of Change Food Business 2025-2026 Financial Year**

Proprietor/Business details			
1. APPLICANT DETAILS			
Surname:	First Name:		
Proprietor or Company Director Name:			<u></u>
Company Name:			
Postal Address:			
Postcode:	E-mail:		
Mobile:			
ABN/ACN:			
2. PROPERTY OWNER DETAILS (if different from	n applicant)		
Surname:	First Name:		
Postal Address:			
Postcode:	E-mail:		
Mobile:			
3. PREMISES DETAILS			
Lot No:	Street No:		
Street:			
Trading Name:			
Type of Premises:			
Intended use of Premises:			
Description of Works:			
Has Planning/Development Approval been gran  ☐ Yes D.A. Ref No:  1. Food Type and Intended Use by Custome	□ No	Yes	No No
Do you provide, produce or manufacture foo			110
without further processing or cooking to de seafood?	·		
Select the food types that your business prov	vides, produces or manufactures (tick all bo	xes that apply	<i>ı</i> )
High Risk Foods (examples)  ☐ Raw meat, poultry or seafood	☐ Processed meat, poultry or seafo	ood	
☐ Pasteurised milk, dairy products	☐ Fresh filled pasta, sandwiches or		
☐ Cooked rice or lasagne	☐ Tofu ☐ Other: (specify		
Medium Risk Foods		·	
	Egg or egg products		
	Raw fruit and vegetables		
☐ Processed fruit, vegetables or juices	☐ Other: (specify)		
Low Risk Foods			
☐ Fats or oils	☐ Sugar based confectionery		
☐ Alcohol	☐ Carbonated drinks		
☐ Grains, cereals, or breads	☐ Other: (specify)		
Exempt foods			
☐ Pre-packaged confectionery	☐ Pre-packaged low risk foods (unco	oked rice etc	)

	ctivity of the Food Business (tick all boxes that			
	Delicatessen	☐ Meals on Wheels		
	Butcher	☐ School canteen		
	Baker	☐ Child Care Centre		
	Fruit/Vegetables	☐ Restaurant		
	Health Foods	☐ Café/Tearoom		
	Ice Cream	☐ Bed and Breakfast		
	Fish Shop	☐ Caterer		
	Supermarket	☐ Seniors Centre, Nursing Home		
	Fast Food/Take away	☐ Hospital		
	Bar/Tavern (no food handling)	☐ Club (social, sporting etc.)		
 _	Confectionery	☐ Function Centre		
= _	Service Station	☐ Other (specify)		
3.	Catering		Yes	No
	Catering you sell ready-to-eat food at a different location	n from where it is prepared?	Yes	No
Do		n from where it is prepared?	Yes	No
Do 4. Is n	you sell ready-to-eat food at a different location			
Do 4. Is n kill	you sell ready-to-eat food at a different location  Method of Processing  nost food you provide to customers cooked or o			
Do  4. Is m kill	you sell ready-to-eat food at a different location  Method of Processing  nost food you provide to customers cooked or or germs?	therwise treated prior to sale to	Yes	No
4. Is n kill 5. C	you sell ready-to-eat food at a different location  Method of Processing  nost food you provide to customers cooked or ogerms?  Customer Base	therwise treated prior to sale to  60 people?	Yes	No
4. Is n kill 5. C	you sell ready-to-eat food at a different location  Method of Processing nost food you provide to customers cooked or or germs?  Customer Base E you a food manufacturer employing less than 5	therwise treated prior to sale to  60 people?	Yes	No
4. Is m kill 5. (Are Are	you sell ready-to-eat food at a different location  Method of Processing  nost food you provide to customers cooked or or germs?  Customer Base  E you a food manufacturer employing less than 5	therwise treated prior to sale to  50 people?  people?	Yes	No
4. Is n kill Are Are Do	Method of Processing nost food you provide to customers cooked or or germs?  Customer Base E you a food manufacturer employing less than 5 E you a services industry employing less than 10 E you a charitable (not for profit) organisation?	therwise treated prior to sale to  50 people?  people?	Yes	No
4. Is m kill 5. C Are Are Do 6.	Method of Processing nost food you provide to customers cooked or or germs?  Customer Base e you a food manufacturer employing less than 5 e you a services industry employing less than 10 e you a charitable (not for profit) organisation?  you sell only low risk pre-packaged foods e.g. co	therwise treated prior to sale to  50 people? people? onfectionery, soft drinks? or organisations that cater to	Yes	No
4. Is n kill  5. C Are Are Do  6. Do vuli	Method of Processing most food you provide to customers cooked or or germs?  Customer Base e you a food manufacturer employing less than 5 e you a services industry employing less than 10 e you a charitable (not for profit) organisation? you sell only low risk pre-packaged foods e.g. co  At Risk Groups you directly supply or manufacturer food for profit groups such as nursing homes, hospitals	therwise treated prior to sale to  50 people? people? onfectionery, soft drinks? or organisations that cater to	Yes	No No No
4. Is n kill 5. C Are Are Do 6. Do vuli	Method of Processing nost food you provide to customers cooked or or germs?  Customer Base E you a food manufacturer employing less than 5 E you a services industry employing less than 10 E you a charitable (not for profit) organisation?  you sell only low risk pre-packaged foods e.g. co  At Risk Groups  you directly supply or manufacturer food for nerable groups such as nursing homes, hospitals  Food Safety Program  es your business have an auditable Food Safety	therwise treated prior to sale to  50 people?  people?  onfectionery, soft drinks?  or organisations that cater to sand childcare centres etc.?	Yes	No
4. Is m kill 5. C Are Are Do 6. Do vuli 7. Doe 3.3	Method of Processing nost food you provide to customers cooked or or germs?  Customer Base E you a food manufacturer employing less than 5 E you a services industry employing less than 10 E you a charitable (not for profit) organisation?  you sell only low risk pre-packaged foods e.g. co  At Risk Groups  you directly supply or manufacturer food for nerable groups such as nursing homes, hospitals  Food Safety Program  es your business have an auditable Food Safety	therwise treated prior to sale to  50 people? people? people? onfectionery, soft drinks?  or organisations that cater to sand childcare centres etc.?  Plan as defined by FSANZ Code	Yes	No
4. Is n kill 5. C Are Are Do 6. Do vuli 7. Doe 3.3 Has icati nitte Decl	Method of Processing most food you provide to customers cooked or or germs?  Customer Base e you a food manufacturer employing less than 5 e you a services industry employing less than 10 e you a charitable (not for profit) organisation? you sell only low risk pre-packaged foods e.g. co  At Risk Groups you directly supply or manufacturer food for profit groups such as nursing homes, hospitals  Food Safety Program es your business have an auditable Food Safety 1? sthe food safety plan been submitted for verific	therwise treated prior to sale to  50 people?  people?  peofectionery, soft drinks?  or organisations that cater to sand childcare centres etc.?  Plan as defined by FSANZ Code  ation?  is therefore the applicant's responsibility to ensure the sale to sal	Yes	No No No
4. Is n kill 5. C Are Are Do 6. Do vuli 7. Doe 3.3 Has icatinitte Decl	Method of Processing most food you provide to customers cooked or or germs?  Customer Base e you a food manufacturer employing less than 5 e you a services industry employing less than 10 e you a charitable (not for profit) organisation? you sell only low risk pre-packaged foods e.g. co  At Risk Groups  you directly supply or manufacturer food for merable groups such as nursing homes, hospitals  Food Safety Program es your business have an auditable Food Safety 1? Is the food safety plan been submitted for verifications may take up to 10 working days to process; it and with enough time to ensure that all approvals are aration:	therwise treated prior to sale to  50 people?  people?  peofectionery, soft drinks?  or organisations that cater to sand childcare centres etc.?  Plan as defined by FSANZ Code  ation?  is therefore the applicant's responsibility to ensure the granted in time.	Yes	No No No

In the case of a company, the signing officer must state position in the company

Application of	Checklist (tick all applicable items required to be submitted with this application)
☐ Applicatio	n submitted 10 days prior to requested date: (applications submitted late may not be approved in time)
☐ Current AS	SIC business registration certificate (must have your business name)
☐ Current ce	ertificate of currency (public liability insurance)
☐ Building/fi	it out floor plans showing layout and all services (2 copies to be submitted in either 1:100 or 1:200)
☐ Food safet	ty certificates (if qualified chefs then a trade certificate must be produced)
Details of	vehicle registration including photos of the vehicle (if a vehicle is used to transport food then details are required)
6. PAYMEN	T METHOD
FEE \$65.00 2	025 - 2026 financial year
Please indica	te your preferred method of payment (call 9285 4300 to pay by phone):
☐ Mon	que (please make payable to the Town of Claremont) ey Order (please make payable to the Town of Claremont) it card (Visa or Mastercard only)
<b>NOTE:</b> For se	curity reasons, the Town of Claremont Health Services cannot accept written credit card details.
	lease provide the name as displayed on your credit card, and sign below to <b>authorise</b> the Town of <b>debit</b> that credit card.
The Town of	Claremont will contact you to obtain your credit card number.
Name on Car	rd:
Signature:	Date:
of providing	I information collected on this form will only be used by the Town of Claremont for the sole purpose requested and related services. Information will be stored securely by the Town and will not be any third parties without your express written consent.
Copyright I authorise the only.	ne Town of Claremont to reproduce any attachments provided with this form for internal purposes
Post:	PO Box 54 CLAREMONT WA 6910
In person:	Town of Claremont 308 Stirling Highway Claremont WA 6010

Contact:

Phone: (08) 9285 4300

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