

Office use only

Form 2B

PO Box 54, Claremont WA 6910

Food Act 2008 Notification of Change Food Business 2022 – 2023 financial year

Proprietor/Business details

□ Alcohol

Exempt foods

☐ Grains, cereals, or breads

□ Pre-packaged confectionery

1. APPLICANT DETAILS Surname:		First Name:	
Proprietor or Company Director Name:			
Company Name:			
Postal Address:			
		-mail:	
Mobile:	_ Te	elephone:	
ABN/ACN:			
2. PROPERTY OWNER DETAILS (if diffe Surname:		from applicant) First Name:	
Company Name:			
Postal Address:			
		-mail:	
Mobile:	_ Те	elephone:	
3. PREMISES DETAILS			
Lot No:	_ St	treet No:	
Street:	_ S	uburb:	
Trading Name:			
Type of Premises:			
Intended use of Premises:			
Description of Works:			
Has Planning/Development Approval been purpose? □ Yes D.A. Ref No: 1. Food Type and Intended Use by Custo			
Do you provide, produce or manufacture for	od th	at is ready-to-eat by the customer without Yes	No
further processing or cooking to destroy ger	ms e	e.g. oysters, cold smoked seafood?	
Select the food types that your business prov High Risk Foods (examples) Raw meat, poultry or seafood Pasteurised milk, dairy products Cooked rice or lasagne		processed meat, poultry or seafood Fresh filled pasta, sandwiches or rolls Tofu Other: (specify)	
Medium Risk Foods	_	Tota Grief. (specify)	
 Prepared salads Milk based confectionery Processed fruit, vegetables or juices Low Risk Foods 		Egg or egg products Raw fruit and vegetables Other: (specify)	
☐ Fats or oils		Sugar based confectionery	

☐ Carbonated drinks

☐ Pre-packaged low risk foods (uncooked rice etc)

☐ Other: (specify)

. Activity of the Food Business (tick	
□ 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)
Do you sell ready-to-eat food at a difference Method of Processing	Yes
Do you sell ready-to-eat food at a difference Method of Processing s most food you provide to customers of the customers of the customer Base	ent location from where it is prepared? Yes cooked or otherwise treated prior to sale to kill germs? Yes
Do you sell ready-to-eat food at a difference Method of Processing Is most food you provide to customers of Customer Base Are you a food manufacturer employing	ent location from where it is prepared? Yes cooked or otherwise treated prior to sale to kill germs? Yes g less than 50 people?
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Application of	checklist (tick all applicable items required to be submitted with this application)
☐ Application	submitted 10 days prior to requested date: (applications submitted late may not be approved in time)
☐ Current AS	IC business registration certificate (must have your business name)
☐ Current cer	tificate of currency (public liability insurance)
☐ Building/fit of	out floor plans showing layout and all services (2 copies to be submitted in either 1:100 or 1:200)
☐ Food safety	certificates (if qualified chefs then a trade certificate must be produced)
☐ Details of v	ehicle registration including photos of the vehicle (if a vehicle is used to transport food then details are required)
6. PAYMEN	ГМЕТНОО
FEE \$65.00	2022 - 2023 financial year
□ Cheque Money	ate your preferred method of payment (call 9285 4300 to pay by phone): ue (please make payable to the Town of Claremont) y Order (please make payable to the Town of Claremont) card (Visa or Mastercard only)
NOTE: For s	security reasons, the Town of Claremont Health Services cannot accept written details.
•	lease provide the name as displayed on your credit card, and sign below to e Town of Claremont to debit that credit card.
The Town o	f Claremont will contact you to obtain your credit card number.
Name on Ca	ırd:
Signature: _	Date:
requested and re	ormation collected on this form will only be used by the Town of Claremont for the sole purpose of providing elated services. Information will be stored securely by the Town and will not be disclosed to any third parties ress written consent.
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