

**PORT PIRIE REGIONAL COUNCIL**

**Food Business Notification Form**

**115 Ellen Street Port Pirie PO Box 45 SA 5540**

**● 86339777 ● council@pirie.sa.gov.au ● www.pirie.sa.gov.au ●**

***SOUTH AUSTRALIA FOOD ACT 2001***

***86—Notification of food businesses***

*(1) The proprietor of a food business must not conduct the food business unless the proprietor has given written notice, in the approved form, of the information specified in the Food Safety Standards that is to be notified to the appropriate enforcement agency before the business is conducted.*

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| **OWNERSHIP DETAILS**  |
| Owners Name |   |
| Trading Business Name |   |
| Registered Business Name |   |
| Business Address\* |   |
| Postal Address *(if different)* |   |
| ABN |   | CAN\*\* |   |
| Phone |   | Mobile |   | Fax |  |
| Email |   |

*\*If mobile vendor, provide address where vehicle is garaged or permanently stationed \*\*does not apply to all businesses*

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| **BUSINESS DETAILS**  |
| Business Address\* |  |
| Number of Employees Handling Food |   | Date Business Commenced |  . |
| Describe Business and its Operation:    |
| **Manufacturing Sector**Go to page 2 | **Retail/Food Service Sector**Go to page 2 | **Distribution Sector**Go to page 3 |

\*Business address may be different to the address of the business owner

**NOTES**

Food businesses are categorised into three sectors. It is possible for a business to operate within more than one sector. For example; a meat processing business predominately making product for the wholesale market may also have a retail outlet on the same site. In this instance the business operates in both the manufacturing and the retail sector.

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| **IS YOUR FOOD BUSINESS BASED AT YOUR HOME?** | **Y/N** | **ARE YOU A MOBILE FOOD VENDOR?** | **Y/N** |
| **DO YOU HAVE A FOOD SAFETY PASSPORT?** | **Y/N** | **#:** |   |

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| **MANUFACTURING SECTOR** |
| **Types of Food Manufactured** |
| Dairy Products |[ ]  Processed Fruits &/or Vegetables |[ ]  Soft Drinks/Juices/non-alcoholic Drinks |[ ]
| Raw Meat or Poultry |[ ]  Cereal & Flour Products |[ ]  Eggs or Egg Products |[ ]
| Processed Meat or Poultry |[ ]  Bakery Goods, Bread, Pastries, Cakes |[ ]  Sugar Products/Confectionary/Honey |[ ]
| Cooked Fermented Meat Products |[ ]  Raw Fish, Shellfish & Seafood |[ ]  Infant or Baby Foods |[ ]
| Uncooked Fermented Meat Products\*  |[ ]  Processed Fish, Shellfish & Seafood |[ ]  Alcoholic Beverages |[ ]
| Raw Fruit &/or Vegetables |[ ]  Edible Oils & Oil Products |[ ]  Ice &/or Water Products |[ ]
| Other *(Please list):*   |
| Does your Business only manufacture Low Risk Food?  |   |
| Do some or all of the foods manufacture have a Pathogen Reduction Step? |   |
| Does your Business manufacture uncooked, fermented, comminuted, processed or manufactured meat products? | Y/N |

**NOTES**

The food manufacturing sector is sub-divided into broad categories based on the types of food produced, more than one category may apply;

**Low Risk Food** is a food that is unlikely to contain pathogenic (potentially harmful) micro-organisms and will not normally support their growth.

A **Pathogen Reduction Step** is a processing step that significantly reduces the microbial population present in food materials. (e*g: cooking, pasteurisation, canning, fermentation).*

**Uncooked Fermented Manufactured Meat Products** are processed meat products that do not include cooking in their creation.

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| **RETAIL/FOOD SERVICE SECTOR** |
| **Food Business Type** |
| Bakery |[ ]  Farm Gate Retail |[ ]  Supermarket |[ ]
| Butcher |[ ]  Liquor Store |[ ]  Fishmonger / Seafood Sales |[ ]
| Chemist / Pharmacy |[ ]  Stall |[ ]  Fruiterer / Green Grocer |[ ]
| Café |[ ]  Mobile Food Vending Vehicle |[ ]  Function Centre |[ ]
| Canteen  |[ ]  Restaurant |[ ]  Temporary Food Business |[ ]
| Caterer |[ ]  Service Station |[ ]  Charity/Fund Raising/Community Org. |[ ]
| Child Care Centre |[ ]  Snack Bar / Kiosk |[ ]  Aged Care Facility |[ ]
| Delicatessen |[ ]  Club / Sports Club |[ ]  Hospital |[ ]
| Guest house / Bed & Breakfast  |[ ]  Pub / Tavern |[ ]  Home Delivered Meals |[ ]
| Other *(Please list including specialty shop):*   |
| Does your Business only manufacture Low Risk Food (packaged and unpackaged) or Medium Risk Food, received and sold in original packaging?  | **Y/N** |

**NOTES**

The retail & food service sector is sub-divided into broad categories based on the core activities of the business. This sector also includes businesses serving “risk persons”, such as the elderly, and are considered as ‘high priority’.

**Low Risk Food** is a food that is unlikely to contain pathogenic (potentially harmful) micro-organisms and will not normally support their growth, including whole fruits and vegetables.

**Medium Risk Foods** are those that may contain pathogenic micro-organisms but would normally not support their growth; or foods that are unlikely to contain pathogenic micro-organisms but may support the formation of toxins or the growth of pathogens. (e*g: cut fruit & vegetables, milk, canned meats).*

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| **DISTRIBUTION SECTOR** |
| **Distribution Business Type** |
| Importer |[ ]  Cold Storage |[ ]  Warehousing |[ ]
| Food Transport |[ ]  Wholesale Distributor / Packer |[ ]   |[ ]
| Other *(Please list):*   |
| Does your Business only manufacture Low Risk Food (packaged and unpackaged) or Medium Risk Food, received and sold in original packaging?  |

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| **DECLARATION**  |
| **NOTIFICATION SUBMITTED BY:** |   |
| **Applicant/Owner Signature:** |  | **Date:** |   |

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| **FOR OFFICE USE ONLY** |
| **Notification Received By:** |   | **Date:** |   |