

Application for a Food Business Licence Fixed Premises Commercial – Fixed Premises Non-profit Organisation Food Act 2006

Please submit this application at least 30 days prior to your intended commencement date of trade to ensure your application is assessed and the premises inspected on time. For your application to be assessed you must:

- Complete all sections fully (unless otherwise stated);
- Enter N/A if the question does not apply, do not leave answers blank;
- Provide all supporting information referred to on this form (if insufficient space please attach); and submit with the relevant fee
- Ensure you have read Fixed Food Business Operation & Construction Guidelines prior to submitting this application.
- NB. Incomplete applications may be refused/delayed and late applications may not be assessed by your intended commencement date.

1. What are you applying for?

New Licence	Food Safety Program Accreditation Complete sections 5, 6, 8 & 11	
Complete all sections, except section 10 Amendment to Licence	 	
	Food Safety Program Amendment	
Complete all sections	Complete sections 5,6,8,10 & 11	

2. What type of Food Business Licence are you applying for?

Fixed C	ommercial	Premises	

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Fixed Premises Non-profit Org.
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Shared Fixed Commercial Premises

2023/24

3. Can you lawfully operate the intended food business from the premises in accordance with planning requirements?

Yes□	I have enquired with Council's Planning Approvals unit and I confirm I am lawfully able to operate the intended food business from the premises (please provide confirmation below):		
	Development Permit #: Planning Advice (public reference ID):		
No 🗌	I have not enquired with Palm Island Aboriginal Shire Council's Planning Approvals unit and/or I am unsure if I am able to operate from the premises. (<i>NB. Your application will be internally referred to the Planning Approvals team as part of the assessment and may delay assessment.</i>		

4. Will you be operating from an Existing Food Premises?

Yes 🗌 Complete section 4A		No Complete section 4B
4A.	 I am taking over a current, existing licensed food business and not making any changes I am taking over a current, existing licensed food business and making changes (NB. Before proceeding further, complete an Application for Suitability of Premises Assessment and submit with this application) I am sharing a kitchen with another licensed food business 	
4B.	I am fitting out a new kitchen/amending my exist (NB. Before proceeding further, complete an Appli application)	ing kitchen. cation for Suitability of Premises Assessment and submit with this

5. Business details

Business Trading Name:					
Business Address:				Lot:	Plan :
Proposed start date for new licensee:	// Day Month Y	Year	Hours of Operation: Include days and times		
Are you taking over an	Yes 🗌 Complete below	W		No 🗌 Pro	oceed to Section 6
existing/previous Food Business:	Previous trading Name:				
(ie: was there another food business in this location)	Previous Licence Number:				
Last day of trade of previous licensee:	//_ 	Year			
Existing licensee's declaration: (must be completed	I declare that I am no longer the operator (licensee) of the above mentioned premises and wish be removed as the licensee effective from (date)		premises and wish to		
by the existing food licence holder		Yes 🗌 No 🗌			
existing food licence is held by a corporation or incorporated association, the person signing must occupy a position that permits	I wish to retain my food licence and amend it to another location (NB. You will need to submit an Amendment to Licence and return your existing licence) (NB. Time limits apply)				
them to sign this declaration on	Name of Signatory:				
behalf of the corporation or incorporated association.	Signature: Date:				



6. Applicant Details

Who is making this application:	Individual/Partnership (if Partnership both names to be provided)			
	Corporation			
	Incorporated Association	on <u>with</u> poker machines		
	Incorporated Association <u>without</u> poker machines (please provide supporting documentation from ATO)			
	Mr 🗌	Mrs 🗌	Miss 🗌	Ms 🗌
Applicant Name (1): (if Individual or Partnership)	Given Name/s:		Family Name:	
	Mr 🗌	Mrs 🗌	Miss 🗌	Ms 🗌
Applicant Name (2): (if Individual or Partnership)	Given Name/s:		Family Name:	
Legal Entity Name: (Corporation/Incorporated Association)				
Trust Name: (if applicable) as trustee for				
Business Trading Name:				
ABN: (attach copy of ABN)				
Contact Name:				
Name of all Directors / Management Committee				
Contact Number:				
Contact Email (1):				ppt-in for postal notifications g future renewal notices / rs
Contact Email (2)				
Residential Address:				
Corporation Registered Address:				
Incorporated Association Nominated Address:				
Postal Address:				

7. Suitability Details

7A. Suitability of Applicant				
Has the applicant previously held a licence under the <i>Food Act 2006</i> , the <i>Food Act 1981</i> or a corresponding law:				
Has the applicant, including an executive officer of the corporation or member of the association's management committee, ever had a licence refused, suspended or cancelled, or been convicted of a relevant offence, other than a spent conviction, under the <i>Food Act 2006</i> , the <i>Food Act 1981</i> or a corresponding law:				
7B. Food Safety Supervisor				
All licenced food businesses must have at least one Food Safety Supervisor and for non-profit organisations, a nominated food handler				
Name:				
Telephone Number:				
Skills and knowledge:	Course Code:			
Ensure supporting documentation such as copy of certificate/s are provided	Date competency achieved:			



8. About your Food Business

8 A .	Backpacker/Motel/Bed & Breakfast	☐ Bakery/Patisserie
Select the type of food business will you be:	Beverage manufacturer	Café
(select the one that best describes	Canteen	Coffee roaster
your proposed food business)	Convenience store	Cooking demonstrator
	Food manufacturer	Food packer
	Food shop	Food wholesaler
	Fruit & vegetable grocer	Hotel
	Ice creamery	🔲 Juice Bar
	Licensed bar	☐ Restaurant
	Sports club	☐ Supermarket
	☐ Takeaway	Other (describe)
Does your food business fall into one of the below categories:	Yes (complete section 8B)	No (proceed to section 8C)
8B.	Aged Care Facility	Child Care
Businesses that require an accredited food safety program:	On site caterer - primary activity for the premises	On site caterer - only part of the premises used
(a food safety program and Notice of Written Advice from a QLD Health approved auditor MUST accompany this application) Further information is available at:	- means preparing and serving potentially hazardous food to all consumers of the food, at the premises from which the business is carried out, under an agreement whereby the food is of a predetermined type, number of persons, time and cost	- means preparing and serving potentially hazardous food to more than 199 persons at the premises from which the business is carried out on more than 11 occasions in a 12-month period. The catering is under an agreement whereby the food is of a predetermined type, number of persons, time and cost
https://www.qld.gov.au/health/st aying-healthy/food-pantry/food- safety-programs-and-auditors	 Off-site caterer means serving potentially hazardous food at a place other than the principle place of business. Please also include the make and model of each food transport vehicle used for the business including registration number if applicable 	☐ Private hospital
	Ready-to-eat food business processing ready to eat food that includes potentially hazardous food and is for service to at least six persons at a time	Ready-to-eat food business processing ready to eat food for delivery that includes potentially hazardous food and is for service to at least six persons at a time
	A facility that provides care, including palliative care, to persons with a terminal illness	A facility that is a day hospital licensed under the <i>Private Health Facilities Act</i> 1999 (part 6), that provides hemodialysis or cytotoxic infusion health services
	A facility that is a centre based service licensed under the <i>Child Care Act 2002</i> (part 2), other than a school age care service under that Act	 A facility that is an approved education and care service under the Education and Care Services National Law (Queensland), other than: a family day care service under that Law an education and care service under that Law providing education and care primarily to children who attend school in the preparatory year or a higher year



8C.					
Types of food to be prepared and/or sold:					
(attach menu if available)					
What food related processes do you undertake:	Atmospheric Packing (eg: vacuum packing)	Cooking & selling for in consumption (eg: dine in			
(please select all that apply)		Delivery/transport			
		Manufacturing for whol (NB. food recall system re			
	Packing/Repacking food (eg: dried spices)	Preparing food (eg: cho	oping)		
	Roasting coffee beans	Sous vide			
	Toasting or reheating only of previously cooked food	☐ Washing food <i>(eg: fruit &</i>	& vegetables)		
	Other (describe)				
How many areas are there where food is handled and stored (eg: supermarkets, hotels may have multiple areas):					
How many people, including yourself, will work in the food business:					
	Yes (provide written approval from primary licensee	and property owner)	No (proceed to section 9)		
	Trading name Licence Number				
Is this a shared kitchen:	The primary licencee will need to submit an <i>Amendment to Licence and return their existing licence</i> to be amended.				
	Days used each week:	Hours used each week:			
List all additional equipment you will use in the shared kitchen:					

9. Food Safety

Designated Hand wash basin 1	Capacity in	_Litres	Paper towel	🗌 S	oap	🗌 Bin
Designated Hand wash basin 2 (if only 1 mark N/A □)	Capacity in	_Litres	Paper towel		oap	🗌 Bin
Temperature monitoring:	Probe Thermometer	r	Records		🗌 Not un	dertaken
Provide details of cleaning & sanitising procedures, including the name of the food grade sanitiser you use:						
Describe how your processes will prevent the entry and/or harbourage of pests (eg. cockroaches, insects and rodents):						
How often you will use a licensed pest controller:	3 monthly	🗌 6 m	nonthly	12 month	nly	Other
Do you have processes and procedures for all of the food related activities of your food business:	Fully documented		Partially docu	imented	□ Not	documented
Do all food handlers have relevant training (<i>Relevant means</i> <i>relates to the type of food handling</i>):	Yes		🗌 No		Othe	er



10. Amendment to Licence

Applicant Name:	
Food Licence Number:	
Details of Amendment: (NB. You must return your licence with this amendment, a replacement licence will be issued. For Food Safety Program amendments, you may need to provide a Notice of Written Advice from an approved auditor)	

11. Applicant Declaration

If the application is made by a corporation or incorporated association, the person signing the form must occupy a position that is legally entitled to make an application on behalf of the corporation or incorporated association.

I acknowledge I have read and understood the Fixed Food Business Operation and Construction Guidelines and the Final Inspection Checklist – fixed food premises : on the Palm Island Aboriginal Shire Council's website.

I acknowledge the application fee may not be refundable if assessment of the application has commenced. The application fee includes one inspection, any additional inspections may incur further fees.

I declare that information provided by me in this application is true and correct and I consent to the making of enquiries and exchange of information with authorities of any Local, State/Territory or Commonwealth department in regards to any matters relevant to this application.

I am aware that it is an offence to knowingly provide false or misleading information. I am also aware that it is an offence to commence operating a food business without an approved food business licence.

I have read and understood the	above declaration.
Name of Individual / Organisation:	
Name of Signatory: If applicant is an organisation	
Position: Proprietor, Director, Manager etc.	
Signature:	
Date:	

Fee Schedule

All licences expire annually on 30 September

Category A Fixed premises for a one-off Temporary Event				\$113
Category B Minor Food Preparation/ Low Risk Food Business as determined by a CRC Environmental Health Officer				\$398
Category C Medium and High Risk Food Business				\$710
Food Safety Program Accreditation Notice of written advice from an approved auditor must accompany Food Safety Program				\$398
Amendment to Licence or Food Safety Program Minor (basic administrative step)				Nil
Major (requiring authorised officer inspection/assessment)				50% of Application Fee
OFFICE USE ONLY				
Fee:	Receipt No:	Date:	Officer Name:	
Palm Island Aboriginal Shire Council – Privacy Statement: Your personal information has been collected for the purpose of assessing your Application for Approval. The				

collection of your information is authorised under the *Local Government Act 2009*. You are providing personal information which will be used for the purpose of delivering services and carrying out Palm Island Aboriginal Shire Council business. Your personal information is handled in accordance with the *Information Privacy Act 2009* and will be accessed by persons who have been authorised to do so. Your information will not be given to any other person or agency unless you have given Council permission or the disclosure is required by law.