

Isaac Regional Council is collecting personal information you supply on this form in accordance with the Information Privacy Act 2009. Your personal information will be accessed by Council Officers who have been authorised to do so. Your information will not be given to any other person or agency unless required by law or unless your permission is sought. Personal information is handled in accordance with the Information Privacy Act 2009.

PLEASE ENSURE YOU SUBMIT THIS APPLICATION WITHIN 60 DAYS BEFORE YOUR LICENCE ENDS.

IF WE DO NOT RECEIVE AN APPLICATION FOR RENEWAL, YOUR LICENCE WILL BE CONSIDERED CANCELLED.

Operating without a licence is an offence against the Food Act 2006.

١	
,	
/	
/	

CONTACT DETAILS

CONTACT PERSON'S NAME	
PHONE NUMBER	
EMAIL ADDRESS	

APPLICANT DETAILS

INDIVIDUAL(S) SOLE											
TRADER/ COMPANY/ INCORPORATED ASSOCIATION	Name/s of the individuals responsible for the business; OR Name of Corporation; OR Name of the Incorporated Association.										
PREMISES TYPE	□ Con	nmer	cial		Hon	nebas	sed		Mobile	□ Temporary	
BUSINESS NAME										LICENCE NUMBER	FB
ADDRESS OF FOOD	Line 1	:									
PREMISES OR STORAGE	Line 2	:									
LOCATION OF MOBILE PREMISES	Subur	b/Tov	wn:							State and Postcode:	
ADDRESS OF	Line 1	:									
PROPOSED TEMPORARY LOCATION	Line 2:										
	Subur	b/To	wn:							State and Postcode:	
REGISTERED POSTAL ADDRESS FOR THIS FOOD BUSINESS *cannot be a PO Box	Line 1:										
	Line 2:										
	Suburb/Town:								State and Postcode:		
CURRENT IA/ABN										11 digits for ABN	

Doc Number: PECS-FRM-117 Date Effective: 30/07/2024

This document is uncontrolled when printed.

Document Owner: Environmental Health Unit Version 3 - ECM 3606873











Have there been any changes to the directors or management committee members?									
☐ YES		□ NO		□ N/A					
Please attach a current, <u>cc</u> of directions or manag committee membe	gement								
Which of the following activities apply to your business? (Tick all relevant food handling activities to be undertake throughout the licence period)									
Low risk activities		Medium risk activities		High risk activities					
☐ Jams & preserves		☐ Restaurant / Self-service b	ouffet	□ * Childcare facility / after school meals					
☐ Low pH sauce manufac	turer	□ Café		□ * Hospital meals / Aged care facility providing food for vulnerable persons □ * Camp kitchen / non-resident workforce camp accommodation					
☐ Confectionary or Low R manufacturing	isk	☐ Supermarket / Conveniend	ce store						
☐ Bakery (low risk activiti no potentially hazardous to filings (no fresh dairy, cust	oppings or	☐ Bakery or Patisserie produ potentially hazardous food (fr dairy, eggs)							
☐ Fruit and vegetables (cudisplay OR juicing & proced ☐ Sale of pre-made ice-cr	essing)	☐ Meals provided as part of accommodation OR Bed & b☐ Take away food premises	reakfast	□ * Onsite catering as primary or sole activity					
☐ Pre-made, unpackaged eat foods such as pies and rolls		☐ Cakes & biscuits / slices		□ * Onsite Catering at part of your premises for 200 or more people on 12 or more occasions					
☐ Honey Producer		☐ Manufacture and/or bottlin beverages	g of						
☐ Manufacture and/or bot carbonated or pasteurised		☐ Ice-cream processing		□ * Offsite Catering					
Additional Activities:									
* High-risk food premise Environmental Health Offic			ed Food	Safety Program. Contact Council's					
NATURE OF THE FOOD: (HOT-BOX,									
BURGERS, SALADS, QUICHE, ROASTS									
ETC)									
HOURS OF	☐ Monday	:	☐ Friday:						
OPERATION	☐ Tuesda	y:	□ Saturday:						
	☐ Wednes	sday: ay:							

Doc Number: PECS-FRM-117 Date Effective: 30/07/2024 This document is uncontrolled when printed. Document Owner: Environmental Health Unit Version 3 - ECM 3606873 Page **2** of **4**



Have all food handlers working for your food business undergone food handling training appropriate to their food handling activities? All food handlers must be appropriately trained before commencing food handling activities. ☐ YES You may also consider having current staff do the Please store all staff training records as you may be free I'm Alert online course as a refresher to ensure asked to provide them to an authorised officer upon that their skills and knowledge are up-to-date and request. current. Available at https://isaac.imalert.com.au. Do you have a probe thermometer for measuring temperatures of potentially hazardous foods? ☐ YES □ N/A A probe thermometer is not required If you receive and handle potentially A probe thermometer is required for hazardous foods, you need to all businesses handling potentially if no potentially hazardous foods are purchase a probe thermometer hazardous foods, as temperatures being handled. need to be checked when receiving accurate to $\pm 1^{\circ}$ C. To achieve this food, when cooking food, cooling level of accuracy, a digital probe food, reheating food, and to ensure thermometer is best. food is held at safe temperatures. Have you carried out any renovations or made structural changes to your premises? ☐ YES Please provide a description of changes made \sqcap NO Any changes to the design and fit-out or renovations to the kitchen may require for you to submit a design and fit-out assessment application. Who is your current Food Safety Supervisor? Title ☐ Mr ☐ Mrs ☐ Miss ☐ Ms ☐ Other: **DETAILS OF FOOD** Family / Last SAFETY SUPERVISOR Name Given / First Name Contact Number Mobile: Other: Note: Any changes to Food Safety supervisors must be advised to council in writing within fourteen (14) days. You may nominate more than one Food Safety Supervisor, please attach any additional details to this application. A Food Safety Supervisor must be reasonably available upon request. The licensee must at all times continue to have a food safety supervisor for the food business under the licence.

Please provide a copy of the statement of attainment.

Doc Number: PECS-FRM-117 Date Effective: 30/07/2024 This document is uncontrolled when printed.

Document Owner: Environmental Health Unit Version 3 - ECM 3606873 Page 3 of 4



Have any of your vehicles received a new registration number, or do you have any new vehicles that need to be declared? (if applicable) Excluding vehicles used for delivery of food ONLY (i.e. pizza delivery)

☐ YES Please provide details below	:	□ NO							
Vehicle Registration:		Make and Mode	l:						
Do you handle or prepare fo	od in this vehicle:	☐ YES	□ NO						
ATTACHMENTS									
	fattainment from a Regis sor has completed the co ars								
For a Mobile and Te									
☐ Site plan									
-	☐ Gas System Compliance Certificate (if applicable). ☐ Current Registration Certificate								
Permission to operat	te if operating from home								
DECLARATION									
If the application is made by a corporation or incorporated association, the person signing is legally entitled to make the application on behalf of the corporation or incorporated association.									
• I do solemnly and sincerely declare that the information provided is true and correct to the best of my knowledge. I make this solemn declaration conscientiously believing the same to be true and by virtue of the provisions of the <i>Oaths Act 1867</i> ;									
• I understand that all information supplied on or with this application form may be disclosed publicly in accordance with the <i>Right to Information Act 2009</i> and the <i>Evidence Act 1977</i> ;									
• I understand that legal action may be taken against me under the relevant Acts and Regulations if the information provided is known to me to be false or misleading at the time of supplying the information.									
APPLICANT'S SIGNATURE			DATE:]					
PRINT NAME									

Once completed please send form and any attachment to: records@isaac.qld.gov.au or Isaac Regional Council, PO Box 97, Moranbah QLD 4744 or deliver in person to your local Isaac Regional Council office.

Doc Number: PECS-FRM-117 Date Effective: 30/07/2024 This document is uncontrolled when printed.

Document Owner: Environmental Health Unit Version 3 - ECM 3606873 Page 4 of 4



