Application for a Food Licence

Food Act 2006



Use this form for a food licence for a commercial kitchen, mobile food vehicle or domestic kitchen.

Section 1: Business details

Section 1.1		
Trading name		
Business trading		
address		
	Suburb Postcode	
Phone number		
	Section 1.2	
☐ Large establishment	Communal kitchen with multiple food preparation areas and/or large-scale food production.	
	☐ Food manufacturer/packer	
	□ Large hospital/aged-care facility*□ Large hotel/accommodation	
	□ Supermarket	
	☐ Onsite catering*	
	☐ Other, please describe:	
	*Hospitals, aged-care facilities, and businesses providing catering services may be required to submit a Food Safety Program with this application.	
☐ Medium	Commercial kitchen with one (1) food preparation area.	
establishment	☐ Retail bakery/pastry cook	
	☐ Café/restaurant	
	☐ Onsite catering*☐ Offsite catering*	
	☐ Takeaway food bar	
	☐ Childcare centre*	
	☐ Aged-care facility*	
	☐ Mobile food vehicle (complete section 1.2.1 below)	
	☐ Medium-sized hotel/accommodation	
	☐ Other, please describe:	
	*Childcare centres, aged-care facilities, and businesses providing catering services may be required to submit a Food Safety Program with this application.	

	Section 1.2			
□ Small	Kitchen with minimal food preparation.			
establishment	☐ Domestic kitchen			
	☐ Bed and breakfast			
	\square Small motel/hotel accommodation			
	☐ Water carrier			
	☐ Eligible non-profit/charitable organisation			
	 ☐ Mobile food vehicle such as a smoko very preparation (complete section 1.2.1 below) ☐ Other, please describe: 	an with minimal food		
	Section 1.2.1			
Mobile food vehicle	Registration number	Colour		
details (if applicable)	Make	Model		
	Section 1.3			
Food for sale	List the main items that are intended to business:	be prepared/sold by the		
	\square A copy of the menu is attached			

Section 2: Applicant details

Complete this section with the details of the legal entity as the licensee.

	Section 2.1	
Corporation / Incorporated association (if applicable)	Legal entity name	
	Australian company number	
	Postal Address	
	Suburb	Postcode
	Contact name	
	Contact number	
	Email address	
	☐ Company extract (including a	list of directors) is attached

	Section 2.1	
Individual	Name	
	Postal Address	
	Suburb	Postcode
	Contact number	
	Email address	
	Name	
	Postal Address	
	Suburb	Postcode
	Contact number	
	Email address	
Non-profit / Charitable organisation status (if applicable)	 I/we declare that the applicant is a community organi is locally managed; and returns their profits back into the local communi Certificate and/or supporting documentation is att 	ty.
Applicant suitability statement	Have you ever had a licence refused, suspended, found guilty of an offence under the <i>Food Act 20</i> corresponding law in other states and territories?	06, Food Act 1981 or
	□ No	
	\square Yes, see details as attached	

Section 3: Application details

Choose one of the options listed under this section

Application type	Section 3.1
☐ Fixed Food Premises	☐ New kitchen or domestic kitchen which has not previously been licensed.
	This application type requires the following:
	☐ Attachment A completed and proposed floor plans attached.☐ Relevant planning approval.☐ Building approvals/certifications.
	☐ Trade waste application has been submitted to Council's Asset and Hydraulics Unit (if required).
	☐ Taking over a licensed food business and changing the layout and/or business type.
	This application type requires the following: ☐ Attachment A completed and proposed floor plans attached. ☐ Relevant planning approval. ☐ Building approvals/certifications. ☐ Trade waste application has been submitted to Council's Asset and Hydraulics Unit (if required).
	Previous licensee details
	Food license number
	I declare that I am no longer the licensee of the abovementioned food business. I understand that my food licence will be cancelled, and I will be removed as the licensee of this business.
	Signature
	Name
	Contact number
	Date
	☐ Taking over a licensed food business <u>without</u> changing the layout and/or business type.
	Previous licensee details
	Food license number
	I declare that I am no longer the licensee of the abovementioned food business. I understand that my food licence will be cancelled, and I will be removed as the licensee of this business.
	Signature
	Name
	Contact number
	Date

Application type	Section 3.1
□ Mobile Food Vehicle	$\hfill\square$ New mobile food vehicle which has not previously been licensed.
	☐ Taking over a mobile food vehicle which was previously licensed outside of Queensland.
	This application type requires the following:
	\square Attachment A completed and proposed floor plans attached.
	☐ Taking over a licensed mobile food vehicle and changing the layout and/or business type.
	This application type requires the following:
	$\hfill \square$ Attachment A completed and proposed floor plans attached.
	Previous licensee details
	Food licence number
	I declare that I am no longer the licensee of the abovementioned food business. I understand that my food licence will be cancelled, and I will be removed as the licensee of this business.
	Signature
	Name
	Contact number
	Date
	☐ Taking over a licensed food business <u>without</u> changing the layout and/or business type.
	Previous licensee details
	Food licence number
	I declare that I am no longer the licensee of the abovementioned food business. I understand that my food licence will be cancelled, and I will be removed as the licensee of this business.
	Signature
	Name
	Contact number
	Date

		Section 3.2
Food safety supervisor The qualifications of the nominated Food Safety Supervisor must remain current and renewed every five (5) years.		I will nominate a food safety supervisor within thirty (30) days of receiving my food licence.
		The details of the nominated food safety supervisor are listed below:
	Nan	ne
	Contact number	
	Email address	
		Copy of qualifications attached.
	Nan	ne
	Con	tact number
	Ema	ail address
		Copy of qualifications attached.
Newsletter		No, I do not wish to receive Council's quarterly e-newsletter.

Section 4: Submitting your application

Please allow at least thirty (30) days for your application to be processed.

Please note, it is an offence under the *Food Act 2006* to operate a licensable food business without a licence. To avoid delays in processing your application, please ensure all relevant information as stipulated in the sections above is provided at the time of submitting your application.

You may submit your application by:

- Emailing enquiries@townsville.qld.gov.au.
- Post addressed to Townsville City Council, PO Box 1268, TOWNSVILLE CITY QLD 4810.
- Dropping into one of SERVE Centres located at:
 - 103 Walker Street, Townsville City; or
 - SERVE Centre, Citylibraries Riverway, 20 Village Boulevard, Thuringowa Central. *Please note payment options at this customer service centre is by <u>card only</u>.*

Privacy collection statement

Townsville City Council collects and manages personal information in the course of performing its activities, functions and duties. We respect the privacy of the personal information held by us. The way in which Council manages personal information is governed by the *Information Privacy Act 2009*. We are collecting your personal information in accordance with the *Food Act 2006* so that we can process your application, undertake compliance-related activities, and provide you with information relating to food safety. Generally, we will not disclose your personal information outside of Council unless we are required to do so by law, or unless you give your consent to this disclosure. However, in performing the above functions, we may need to disclose your personal information to the previous licensees (if relevant). For further information about how we manage your personal information please see our Information Privacy Policy.

Payment options		
☐ I will pay the applicable fee at Coperson.	ouncil's Customer Service Centre when submitting my application	in
☐ I will pay by phone or online usin payment of the applicable fee.	g details emailed to me (at the email address provided in Section	2) for
\square I will pay the applicable fee by c	neque when submitting my application via post.	
Section 5: Applicant decla	ration	
I understand that the information publicly under the <i>Evidence Act 19</i>	rovided in and in accordance with this application may be disclos 77.	ed
made by a corporation or incorpora	knowingly provide false or misleading information. If the applicat ted association, the person signing the form must occupy a positi application on behalf of the corporation or incorporated association	on
Signature	Position	
Name	Date	
Signature	Position	
Name	Date	

Attachment A

Complete and attach this section if making an application for a new kitchen/mobile food vehicle or making changes to the layout of a licensed kitchen/mobile food vehicle.

Construction must be in accordance with Australian Standard 4674 - Design, construction and fit-out of food premises. Refer to Council's Fit-Out Guide for more information.

Section 1: Floor plans

Floor plans of the proposed layout must be drawn to scale of not less than 1:50 and attached to your application (either hard copy or as an electronic version).

Floor plans must show (as a minimum):

- Birds-eye-view of entire premises
- Elevations of each area within the premises including any external storage areas
- Location of hand-wash basins, wash-up sinks, cooking equipment, benches, and all other fixtures, fittings, and equipment
- Mechanical ventilation (where required)

Section 2: Structural materials

Describe the	materials/finishes to be used.
Ceiling	Materials of surface / finish:
	Colour
Walls	Materials of surface / finish:
	Colour
Floor	Materials of surface / finish:
(including coving)	
	Colour
Lighting	Sufficient natural or artificial lighting must be available within all areas of the premises.
Ligitalig	 Artificial lighting complies with Australian Standard 1680 and Building Code of Australia.
	 Artificial lighting fixtures/pendants/etc. will not cause a risk of commination to food preparation and food storage areas.

Ventilation	Natural or mechanical ventilation must be adequate to effectively remove fumes, smoke, steam, and other vapours.
	☐ Proposed cooking equipment exceeds 8kW or 29MJ/h and therefore requires mechanical ventilation.
	☐ Mechanical ventilation complies with AS1668.2 and Building Code of Australia.
	$\hfill \square$ Mechanical ventilation is not required as the premises will be adequately ventilated.
Cleaning	All food contact surfaces must be designed and installed in such a way that allows surfaces to be easily cleaned and sanitised.
	The following facilities are proposed for cleaning utensils and equipment:
	☐ A double-bowl sink with hot water.
	OR
	\square Single-bowl sink with hot water <u>and</u> a commercial dishwasher.
	The following facilities are proposed for disposal of wastewater:
	☐ Floor waste/s as denoted on the attached floor plans.
	☐ Separate cleaners sink.
Other	Hand washing:
facilities	Hand washing facilities must be clearly designated for the sole purpose of washing hands. Proposed hand washing facilities will meet the following criteria:
	☐ Permanent fixture.
	\square Located no greater than 5m from food preparation/handling areas and unobstructed by walls or doors as denoted on the attached floor plans.
	\Box Of an adequate size to allow food handlers to effectively wash their hands and arms.
	$\hfill\square$ Warm running potable water from a single spout with liquid soap and single-use towels.
	Waste disposal:
	\square Designated bin storage area is denoted on the attached floor plans.