

ALBURYCITY LOW RISK FOOD BUSINESS ANNUAL APPLICATION



Register number:

This form is to be filled out by the person responsible for operating a Low Risk Food Business (or home based business) that:

- does not need NSW Food Safety Supervisor (FSS) Certification, or
- does need FSS but is already registered and inspected by another council.

If you are selling ready-to-eat food that needs temperature control (e.g. refrigeration or bain marie) and is not sold in a commercial manufacturer's package you will require FSS Certification. For more information regarding FSS Certification, see: www.foodauthority.nsw.gov.au or ring 1300 552 406. If your business needs an FSS (and you are not already registered and inspected by another council) you will need to fill out the AlburyCity Retail Food Business Application instead.

Completed forms must be returned to AlburyCity Council for approval (contact details at base of form). Approval lasts only for the duration stated on the approved version of this form. If more time is required, a new form must be submitted and approved prior to expiry of this form.

Name of Applicant and Business			
Home Address of Applicant			
Phone Numbers	Home:	Business:	Mobile:
E-Mail Address			
Proposed Type(s) of food			
Proposed Date(s), Time(s)			
Proposed Place(s)/Address(es)			

Operators Declaration (write date of declaration here: / /20)

I will ensure that: (Sign each box below to show you have read, understood and will carry out each requirement)

I only sell low risk food, or am registered with another council. Low risk food is food that either does not need temperature control e.g. muffins, jam etc. or is in its unopened commercial manufacturer's packaging e.g. milk. Council name here:-	
The quality and temperature of food and ingredients from suppliers is checked and that any damaged, "out of date", "out of temperature" or other unsuitable food is rejected.	
I have a temporary hand wash (warm, running, potable water) with soap and paper towel and that all hands are washed just before touching any food, and any time they may be a source of contamination.	
If disposable gloves are used, they are disposed of immediately after they could have been contaminated, such as after touching raw food, telephone etc. and a new pair of gloves is used each time food is to be handled. I will also ensure that if disposable gloves are used, hands are still washed at all times they would be required to if the gloves were not worn.	
All food utensils and other food contact surfaces such as cutting boards, bench tops etc. are clean and sanitary prior to use.	
Any hands, knives, boards, tongs, etc. do not touch raw food before touching ready-to-eat-food to stop cross contamination.	
All food is protected from contamination with covers, lids, packaging, plastic food wrap etc. at all times.	
No person showing any sign of illness works with food.	
A thermometer (accurate to + or - 1° C) is available at all times and is used to check that all cold food is kept at 5° C or below, all hot food is kept at 60° C or above and that any food being cooked reaches at least 74° C in the centre. I will also ensure that frozen food is defrosted quickly (e.g. microwave) or in the fridge and will not be refrozen.	
All waste is kept tidily in clean containers and is disposed of appropriately.	
I understand that, if approved, this approval will only last for the duration stated on the approved version of this form <u>and</u> if I want to continue, I will submit a new form prior to the expiry of this form <u>and</u> I will carry a copy or image of the approved version of this form with my food stall at all times.	

The above rules have been developed by food handlers, businesses and State and Federal legislators through experience, research and follow up of food poisoning incidents. See Food Safety Standard 3.2.2 and 3.2.3 of the Australia New Zealand Food Standards Code - www.foodstandards.gov.au