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Office:
Date:/
Time:
Name:

FOOD BUSINESS LICENCE APPLICATION (Food Act 2006 S72)

NOTE: This application is only for NEW FOOD DESIGNS

Gladstone Regional Council is collecting your personal information to process your Food Application. The information collected will be entered into Gladstone Regional Council's names and address database and may be used for any necessary Council business. The information will only be accessed by authorised Council employees. This information will not be given to any other person or agency unless you have given us permission or we are required by law.

NOTE: Your application will not be accepted and processed without the form being completed, applicable fee paid and all required documentation attached

In accordance with the Food Act 2006, a local government must assess and decide to approve or refuse a food licence application within 30 Days after its receipt unless further information is requested. If a decision is not made (i.e. business

			as refused. However, the due date for a decision can be ails of the proposed date of commencement of your food				
COMMENCEMENT	Date: You must advise Council if dates are to change.						
DATE	Tick to confirm this date is the agreed date for a decision on this food application (in accordance with s 62(3)).						
FOOD BUSINESS CATEGORY	☐ Fixed Food Pren	☐ Fixed Food Premises (e.g. Café, takeaway/snack bar, restaurant)					
	☐ Mobile Food Vel	nicle or Water Ca	arrier				
Please tick one to relates to your	☐ Temporary Food	Stall (stalls at fa	airs, markets and other events)				
establishment /application	☐ A REGISTERED Not for Profit Organisation Is the Not for Profit event being conducted more than 12 times per year?						
	☐ No - application is not required						
	☐ Yes - compl	ete the applicati	on				
BUSINESS	Trading Name						
DETAILS							
	Street Address						
	Operating Hours						
	(i.e. Mon-Fri 8am to 5pm)						
	Business Contact Details	Phone					
		Email					
		Fax					
	Contact Person Details	Name					
		Position					
		Mobile No.					
LICENSEE	Who is applying for the Food Business Licence? (Please tick one box):						
DETAILS	☐ Corporation	□In	dividual/s				
	NOTE: This person will hold responsibility for compliance with the Food Act and Food Standards Code, an applicant other than an operator will be required to demonstrate their suitability to be an applicant under Section 52-59 of the Food Act 2006						





CORPORATION	Name of Corporation						
DETAILS	NOTE: Cannot be a Trust or Business Name						
A Business Name and	ABN		ACN				
Trustee is not a legal entity, and cannot	Corporation Email						
hold a licence.	Contact Person						
	Position						
	Phone No.						
INDIVIDUAL	Name of Individual 1						
DETAILS	Phone No.						
	Email						
	Name of Individual 2						
	Phone No.						
	Email						
Please note that all correspondence will be sent to this address	Postal Address						
LIABILITY	Have any applicants bee	en convicted for a breacl	n of any food legislation?	□ No □ Yes			
If you answer yes to any of the following questions, please	the Food Act 1981 or a cancelled?	any applicants previously held a licence under the <i>Food Act 2006</i> , food <i>Act 1981</i> or a corresponding law that was suspended or No Yes					
attach details		e applicants been refused a licence under the <i>Food Act</i> A Act 1981 or a corresponding law?					
		licant is a corporation or an incorporated association, an executive officer of the on or a member of the association's management committee are included.					
FOOD SAFETY SUPERVISOR	Name						
You are required to	Position						
provide Council details of your food	Contact No.						
safety supervisor(s) within thirty (30) days							
of receiving your licence and provide a	Skills and Experience						
copy of the relevant qualifications.							
FOODS HANDLED	□ Field / October d December	1 -	□ Vanatable / Em.9				
This information will	☐ Fish / Seafood Prod		☐ Vegetables / Fruit				
assist in the	☐ Chilled / Frozen Pro	ducts	□ Ice				
processing of your application.	☐ Bakery Products		☐ Confectionery				
Please tick all	☐ Sandwiches		□ Eggs				
applicable boxes.	☐ Alcohol		☐ Rice / Pasta				
	☐ Raw Meats / Frozen	Meat / Poultry	☐ Cooked Meats				
	☐ Bulk Storage	-	☐ Milk / Ice-cream / Yoghurt / Cheese				
	☐ Meat Pies		☐ Private Water				





FOOD STALLS	Are you going to be conducting a Temporary Food Stall? ☐ Yes ☐ No)		
Only complete if you are conducting food stalls at markets, private functions, etc.	If Yes, where is the food prepared:	☐ Licenced Premises			☐ Onsite at stall				
	If Licenced Premise:	Tradi	ing Name:						
	ii Licenceu Freinise.	Addr	ess:						
Please note that you may require a COA if you are conducting a		(i.	Temperature Control e. eskies with ice, Bain Marie)		ection fi .e. plastic		oing, er		
business outside of an Event on Council land.	How is food								
	transported to the event?								
CATERING	Are catering operations	s part	of the food business?						
			you may require an accredited Fo	ood Sa	fety Prog	ram to	o opera	ate)	
VEHICLES	Do you handle or prepar				Yes			No	
If more vehicles are to	Do you identify as a mobile food vehicle or water carrier?				Yes			No	
be recorded, please attach additional	If Yes - how many vehicles do you use?				1-5		6-10		11+
sheet with make, model & registration	Make & Model:			Rego No:					
no. to application.	Make & Model:			Rego No:					
	Make & Model:			Rego No:					
	Make & Model:			Rego No:					
	Make & Model:				Rego No:				
MATERIALS AND	Construction Materials								
FINISHES	Ceiling								
Include additional	Lighting								
information attached if needed.	Lighting								
	Walls								
	Election								
	Flooring								
	Benches/Counters								
	Washing Facilities (Equ	uipmer	nt and handwashing facilities N	IUST	be provid	ded)			
	Washing Equipment								





	Hand Washing Facilities				
	(Soap, Drying Method)				
	Designated mop sink (style, location, material)				
MATERIALS AND FINISHES	Water Supply				
Include additional information attached	Waste Water Disposal (How, Where)				
if needed.	Staff toilets provided (where, how many)				
	Waste Storage and Removal				
	Name and Brand of Food Grade Sanitiser				
	Cooking Facilities				
	Utensils (Type and Material)				
	Cooking Equipment				
	Name and Brand of Temperature Probe				
DECLARATION					
	Signature		Signature		
All Applicants must sign. Signature Name			Name		
	Date:		Date:		
	☐ In making this application, I confirm that the information I have provided is true and correct.				
	☐ I do solemnly and sincerely declare that the information provided is true and correct to the best of my knowledge and I have provided all information as requested.				
	☐ I understand that 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 197</i>				



PLANS, APPROVALS & CHECKLIST	☐ A copy of all plans – max	☐ A copy of all plans – maximum A3 in size					
Plans are required for	☐ Clearly legible						
any new premises where the activity has not been previously	☐ Drawn to scale with scale clearly marked, generally 1:100 or 1:200, with elevations and details not more than 1:50						
approved or where any significant	☐ Site plan showing location	n of site in	relationship to su	ırrounding l	and uses		
alterations are proposed. Plans are	\square Floor plan showing all eq	uipment, fit	tings and fixtures	s with detai	ls on materials used		
not required for a	\square Sectional elevations of al	l benches,	equipment and fi	ixtures			
not involving structural alterations.	☐ Mechanical exhaust venti	ilation plans	5				
Please tick the information provided	nococcomita accompany plana						
by you as part of this application form	☐ Payment enclosed						
	☐ Application form signed and completed by all parties involved.						
	☐ Any supporting information attached.						
	Approval Type Approval No. Office Use Only						
	Building approval						
	Plumbing & drainage ap	proval					
	Development approval						
	Trade waste approval						
	Other - please specify						
OFFICE USE - Receipt to L	icence Number						
Date:	Receipt No: Cashier Initials: Scanned to RMU: ☐ Yes ☐ No						
PAYMENT OPTIONS							
☐ IN PERSON: You may pay in person at any of Council's Administration Centres. Cashier hours may vary at each office. General cashier hours are from 8.30am to 4.45pm Monday to Friday.							
□ CREDIT CARD: To Pay via Credit Card – please tick this box and Customer Solutions will call for payment over the phone – prior to processing the application.							
□ ONLINE: You can submit an application online. This form will no longer be required.							
DIVERNE. Tou can's	ubmit an application online. T	his form wi	Il no longer be re	equired.			



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