# **Food Business Licence Application**

Design, New Licence, Amendment, Restoration, Food Safety Program (FSP) Accreditation

#### 2024/25 Financial Year - Food Act 2006

I / we apply for (please tick):

A new food business licence:

New licence / design assessment for new premises

Food safety program accreditation

An existing food business – licence number PH/FSDM/

Change of ownership of an existing licensed food business

Design and significant refurbishment

Amendment of an existing licence

Administrative amendment to a licence

Application for restoration within 30 days after the licence expiry date

Application for restoration of licence more than 30 days after the licence expiry date

Amendment to an accredited food safety program

Administrative transfer of an accredited food safety program

**Important:** Additional applications are required for outdoor dining on Council land e.g. footpath, roadside vending of mobile food vans (other than on private land), home-based food businesses licence applications and temporary food stall licence applications.

# Section 1 – Applicant Details

**Important:** Individual's full name or company name - We cannot accept a trading name or trust as the applicant.

Applicant / licensee names/s':	
licensee names/s.	
Unit number:	Street number:
Site address:	
Site suburb	Post code:
Postal address:	
(if applicable)	Post code:
Trading name:	
ABN:	

**PRIVACY COLLECTION NOTICE:** Council is collecting your personal information to be able to provide services and information in accordance with the *Food Act 2006*. It may be used to update records, contact you about Council business, including by mail, email or SMS and can only be accessed by Councillors, Employees and Authorised Contractors. To unsubscribe or opt out of electronic correspondence, please email your request to <u>council@logan.qld.gov.au</u>. All information is handled in accordance with Council's Privacy Policy and Procedure Visit: https://www.logan.qld.gov.au/information-and-privacy/privacy



Email:		
Business phone:	Mobile:	
Contact person's name:		
Phone:	Mobile:	

**Important:** By providing your email you are agreeing to receive all correspondence electronically including licensing renewal information, letters, inspection reports, legal notices and other licensing-related information.

#### Section 2 – Company Details This section is only required if applying as a company

ACN:		
Contact person's name:		
Phone:	Mobi	e:

Current Australian Securities & Investment Commission (ASIC) company extract is attached

**Important:** The *Food Act 2006* requires a Corporation or Incorporated Association to provide the names of the directors of the management committee. Your application may be delayed or refused if this information is not attached.

### Section 3 – Incorporated Association Details

Management committee name(s):			
commuee name(s).			
Preferred contact:			
Phone:	Mobile:	:	

Evidence of Incorporated Association registration and management committee details

### Section 4 – Food Safety Supervisor Details

**Important:** All licensable food businesses must have a nominated food safety supervisor. Refer to the <u>Food Safety Supervisor</u> section of our website for more information.

Name:	
Email:	
Phone:	Mobile:

Food safety supervisor certificate attached

**Important:** Category 1 and 2 food businesses must have a food safety supervisor trained by a registered training organisation. Refer to the <u>Which food category applies to my business</u>? section of our website for more information. If you do not know the details of your food safety supervisor, you have thirty (30) days to notify Council after your licence is issued.

#### Food business category:

Category 2 Not applicable Category 1



### Section 5 – Plans, Amendments and Forms

000			
Plar	n requirements:		
	Floor plan and elevations attached	1:50 scale	
	Site plan attached	1:100 scale	
Evic	lence the mechanical ventilation system	em complies with AS 1668.2:	
	Certification issued by a QLD Buildin	ng Services Authority (QBSA) licensed person; or	
	Documentation from an engineer registered through the Registered Professional Engineers of Queensland (RPEQ); or		
A written statement from a suitably qualified and experienced person/reputable mechanical exhaust ventilation system installation company.			
<b>Important:</b> Professionally designed and drawn plans are recommended. Please attach 1 (one)			

A3-sized copy of each plan (electronic version preferred). Email electronic copies of plans to council@logan.qld.gov.au. Please refer to the How do I fit out a new kitchen? section of our website for food business design and fit-out information.



# **Section 6 – Food Business Details**

Туре	Type of Food Premises or Vehicle:			
	Bakery/pastry cook		Non-profit organisation that sells meals 12 or	
$\square$	Bed & Breakfast		more times per financial year Takeaway food bar	
	Café/restaurant		Supermarket	
	Food manufacturer/packer		Food Safety Program Required	
	Food shop		Aged Care Facility	
	Food vending machine		Caterer (on-site/off-site catering)	
	Limited food business (greengrocer)		Childcare centre	
	Mobile food vehicle (Water Carriers)		Private hospital	
Foo	d Business Activities (tick all that apply):			
	Acidification		Processing	
	Cooking/Treating (e.g. heating)		Serving	
	Fermenting		Sous vide	
	Handling		Storing	
	Packing		Supplying	
	Preparation		Other:	
Sele	ct any of the following food types that y	ou w	ill sell (tick all that apply):	
	Aged meat		Seed sprouts	
	Doner kebabs		Sushi	
	Raw egg products		Vegetables and fruit in brine, oil or vinegar	
	Fermented foods		Raw meat dishes	
	Sous vide foods		Other:	
Wat	er supply:			
	Council water supply		Bore water	
	Tank water		Other:	
Deta	ails of water treatment system (not applied	cable	e if using Council water supply):	

When do you intend to begin trading?

Describe your proposed food business (eg making pies, making sandwiches...):

#### Food Handler Training:

**Important:** All food handlers must complete a food safety training course or have appropriate food safety skills and knowledge.



Food handler training certificates are attached

Describe how food handlers who have not provided a food safety training certificate have gained the food safety skills and knowledge needed to perform their role:

Mobile Food Vehicles Stalls an	d Food Vending Machines:				
Where will trade occur:					
Where will food be prepared					
and stored:					
Attach evidence that the mobile food vehicle is registered to an address within Loga City Council					
Vehicle registration:					
Vehicle make and model:					

Venicle make and model.	
Vending machine serial	
number, unique ID number or	
mark:	

# Section 7 – Food Safety Programs

Food safety program attached without approved auditor's written advice

Food safety program attached with approved auditor's written advice

**Important:** Some food businesses require a food safety program. If you are submitting a food safety program as part of this application, please tick the appropriate box above and ensure the additional fee is included.

# **Section 8 – Amendment Application Details**

If this is an amendment application, please specify the nature of the change:



# **Section 9 – Certification**

As the applicant, I make application in accordance with the information provided. I am aware that it is an offence to knowingly provide false and misleading information and declare:

Certification	Applicant 1	Applicant 2
I am authorised to sign on behalf of the person (meaning a corporation or individual/s) and commit this person (meaning a corporation or individual/s) in all respects.	YES NO	YES NO
The information supplied is correct to the best of my knowledge or that I could reasonably obtain.	YES NO	YES NO
I understand that it is the applicant's responsibility to obtain all relevant approvals. Approval for a food business licence under the <i>Food Act 2006</i> is not an approval of other aspects of the operation.	YES	YES NO
I have never been convicted of an offence or had a licence refused, cancelled or suspended under the <i>Food Act 2006</i> , <i>Food Act 1981</i> , <i>Food Hygiene Regulation 1989</i> or other related legislation within Australia. (For corporations this includes executive officers / association management committee members).	YES NO	YES NO
I understand that I cannot commence food handling for sale until such time as I hold a valid food business licence issued under the <i>Food Act 2006.</i>	YES	YES NO

Applicant 1	Applicant 2
Name in full:	Name in full:
Applicant signature:	Applicant signature:
Date:	Date:
Position:	Position:



# Section 10 – Fees (Not subject to GST)

Food Business	Establish a new food business (new application + licence fee) Includes design application and licence	Change of Ownership (new licence for existing licensed food business)
Supermarket (includes significant refurbishment to an existing supermarket)	\$1,324.00 + \$881.00*	\$492 + \$881.00*
Aged care facility, Private Hospital	\$907.00 + \$788.00*	\$492.00 + \$788.00*
Bakery / Pastry cook, Café / Restaurant,	\$907.00 + \$933.00*	\$492.00 + \$933.00*
Food manufacturer	\$907.00 + \$840.00*	\$492.00 + \$840.00*
Food shop, Takeaway food bar	\$907.00 + \$907.00*	\$492.00 + \$907.00*
Food vehicle or vending machine	\$907.00 + \$524.00*	\$492.00 + \$524.00*
Caterer	\$907.00 + \$814.00*	\$492.00 + \$814.00*
Childcare centre	\$907.00 + \$549.00*	\$492.00 + \$549.00*
Bed & Breakfast	\$907.00 + \$647.00*	\$492.00 + \$647.00*
Food Busi	iness	Fee
Limited food business (proces vegetables/greengrocer)	sing only cut fruit and	\$492.00 + \$466.00*
Domestic water distribution		\$549.00 + 357.00*
Other		Fee
Express processing fee for change of ownership of a food business licence within 10 business days of application (in addition to the application fee and licence fee)		\$248.00 + \$492.00 + licence fee
Application to amend an existi	ng licence	\$731.00
Additional inspection fee (incluinspection and re-inspections)	•	\$466.00 + \$83.00 per hour over 2 hours
Application for restoration of li	cence (1-30 September)	\$383.00 + licence fee



Application to re-apply for a licence after it has expired (1-14 October)	\$466.00 + licence fee	
Administrative amendment to the licence	\$331.00	
Food safety program with 3rd party approved auditor's written advice supplied	\$524.00	
Food safety program for accreditation (without approved auditor's written advice)	\$788.00	
Application to amend an accredited food safety program	\$524.00	
Application for an administrative transfer of an accredited food safety program only (with no amendments to the program required)	\$150.00	

Your application cannot be processed unless the form is complete, signed and correct fees are paid in full.

The licence period is 1 September to 31 August and fees are charged yearly. Pro-rata licence fees will apply for applications made after 1 March (50% reduction) and after 1 June (75% reduction).

Bona fide charitable or community organisations will be entitled to 50% off the prescribed fee subject to the production of appropriate verification of such.

Pro-rate fee reductions apply to the licence fee only and are marked with \*. Pro-rata fee reductions do not apply to the application fee.

### PAYMENT OPTIONS

	Paying by mail	Make your cheque or money order payable to Logan City Council. Complete the application form and return it to Council.	
0	Paying by phone	Call Logan City Council on 07 3412 3412 to pay with Mastercard or Visa. Ensure you also return the signed application form to Council. A merchant surcharge fee of 0.34% will apply.	
	Pay online	We will send through a notice of account once the application is lodged for you to pay. Please note that your application will not be processed until full payment has been received. A merchant surcharge fee of 0.34% will apply.	
8	Paying in person	personCash, cheque, money order, EFTPOS, Mastercard or Visa. Ensure you also return the signed application form to Council.	
	Customer service centre locations	Council Administration Centre 150 Wembley Road, Logan Central Beenleigh - 105 George Street, Beenleigh Jimboomba - 18-22 Honora Street, Jimboomba	

Phone: 07 3412 3412 Email: council@logan.qld.gov.au

