

## **Contact Details:**

Postal Address: PO Box 177, Macksville NSW 2447 Telephone: (02) 6568 2555

Website: www.nambi

www.nambucca.nsw.gov.au

Email:

council@nambucca.nsw.gov.au

Updated: July 2023 Our Ref: 33280/2020

## **Office Location:**

44 Princess Street, Macksville NSW 2447

## **NOTIFICATION of FOOD BUSINESS**

Food Act 2003 Section 100, 101A
Food Safety Standard 3.2.2 of the Food Standard Code
Local Government Act Section 68

1. Busines:	s Owner Details
Mr 🗌 N	Ms ☐ Mrs ☐ Dr ☐ Other:
Given na	me/s
Surname	//s
Name of	company/organisation ABN or ACN (if any)
14amo or	7.Div or New (ii arry)
Registere	ed food business trade name ("Trading As")
Are you a	registered not-for-profit organisation?
☐ Yes [	□ No
2. Billing a	nd Contact Details
Postal Ad	s Owner Contact Details :
FUSIAI AU	uiess.
Suburb or	town: State: Postcode:
Daytime p	phone: Mobile:
,	
Email:	
Nominate	preferred contact method:
3. Type of t	ood business (choose one box only)
	Food Business – applies to food outlets operating from fixed premises (excluding school
	canteens, childcare facilities or home-based businesses) – <b>go to section 4</b>
FIXED	School Canteen – go to section 4
	<ul> <li>☐ Childcare Facilities – <b>go to section 4</b></li> <li>☐ Home-Based Food Business – applies to food businesses where food for sale occurs at an</li> </ul>
	address which is a domestic premise – <b>go to section 4</b>
	A feed hypinger that decorate from a fixed consists for any and the fixed consists of th
NON-FIXED	A food business that doesn't operate from a fixed premises, for example a market stall or food truck – <b>go to section 5.</b>
	☐ Water Carter – applies to operators that supply water for potable use – <b>go to section 9</b>

Tick every box which is applicable to your food business  Food is ONLY sold and served in the supplier's original package Food is prepared at another location and ONLY served on site You sell products that do not require temperature control Your food requires temperature control (such as refrigeration or to be kept hot) Your food is ready-to-eat e.g. curries, sandwiches, sushi You use raw eggs in sauces such as mayonnaise, aioli and desserts without a cooking step  Food Safety Supervisor Requirements  Food Safety Supervisor Some food businesses are required to have a Food Safety Supervisor (FSS). Go to the NSW Food Authority website to learn if you need a Food Safety Supervisor.  Do you require an FSS for your Food Business: Yes No  If you are a fixed food business go to section 10		
Suburb or town:	Food Outlet Address:	
Daytime phone:  Has a food business previously operated (or is operating) from the address:	Street Address:	
Has a food business previously operated (or is operating) from the address:    Yes   No   Please make selection below if any of the following apply to your normal opening hours   Night Only (opens after 5pm)   Weekends Only   Seasonal Only   If you chose seasonal, please specify months and normal opening hours    Type of food and its preparation   Tick every box which is applicable to your food business   Food is ONLY sold and served in the supplier's original package   Food is prepared at another location and ONLY served on site   You sell products that do not require temperature control   Your food requires temperature control (such as retrigeration or to be kept hot)   Your food is ready-to-eat e.g. curries, sandwiches, sushi   You use raw eggs in sauces such as mayonnaise, aioli and desserts without a cooking step   Food Safety Supervisor Requirements   Food Safety Supervisor Requirements   Food Safety Supervisor Some food businesses are required to have a Food Safety Supervisor (FSS). Go to the NSW Food Authority website to learn if you need a Food Safety Supervisor.   Do you require an FSS for your Food Business:   Yes   No   No   No   No   No   No   No   N	Suburb or town:	State: Postcode:
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8.	Section 68 Approval		
	Local Government Act, Section 68 – approval to undertake an activity		
	This section applies to a non–fixed food business trading from a public road reserve without specified council approval (i.e. licence agreement). A Section 68 approval is not required for non-fixed businesses operating at an approved market or event.		
	☐ I wish to obtain approval to operate within a public place within the Nambucca Local Government Area.		
	Provide the following details in respect to the Vehicle:		
	Registration No:		
	Public Risk and Property Damage		
	The vehicle owner/operator must keep an Insurance Policy in respect to public and products liability of an amount of not less than \$20 million (for each accident or event). An insurance policy confirming compliance with this requirement must be submitted and must cover injury, loss or damage to persons or property arising out of the activity carried out under this permit or the granting of this permit by the council.		
	Is a copy of Insurance policy attached to this application?   Yes  No		
	Go to section 10.		
9.	Water Carter		
	This section applies to a water carter operating within the Nambucca Local Government area.  Council will use the information on this form to organise an inspection of the water carter vehicle and initiate the Section 68 approval and licencing arrangements.		
	Vehicle registration: Tank Capacity		
10.	Applicable Fees and Charges		
	To view the applicable fees and charges associated with this application please refer to Council's adopted fees and charges at <a href="https://www.nambucca.nsw.gov.au">www.nambucca.nsw.gov.au</a>		
11.	Privacy and Personal Information Protection Notice		
12	<ul> <li>This information is voluntarily required to process your request and will not be used for any other purpose without seeking your consent, or as required by law;</li> <li>Your information may comprise part of a public register related to this purpose;</li> <li>Your application will be retained in Council's Records Management System and disposed of in accordance with the Local Government Disposal Authority;</li> <li>Your personal information can be accessed and corrected at any time by contacting this Council.</li> <li>12. Receiving our Food Safety Updates</li> </ul>		
	As part of your notification to Council you will be sent food safety newsletters and other correspondence by		
	email from time to time. The aim of this is to keep businesses informed about key food safety issues and updated on any legislation changes that might affect your business.  Please contact Council if you have any strong objections to receiving email updates.		
Nar	ne/s and Signature/s		
	clare that to the best of my knowledge all particulars supplied by me are correct and completed. I understand that curate or false statements may cause my lodgement to be delayed or rescinded.		
Name/s:			
Sia.	naturo/s:		