

Food Act 2008

Notification – to use an existing food premises, or Registration – to apply for a food business premises

Proprietor/Business details

Proprietor Name (means a person):					
Postal Address:					
ABN:					
Phone:	A/H:	Fax:			
Email:					
Primary language spoken: Number of equivalent full-time staff:					
Premises details (if food vehicle/temporary f	food business ple	ase provide details of	location the vehicle is garaged)		
Trading Name:					
Address of Premises:					
Phone:					
Email:					
Name of person in charge and title (if differ	ent from <i>proprie</i>	tor):			
Details of premises and any associated prer	mises:				
betails of prefitises and any associated pref	111303.				
Water Supply (circle)			Sewerage (circle)		
Scheme Supply (Water Corp or the like) / Rain	Septic tanks / Reticulated Sewerage / Other				
Details of food vehicle (make, model, regist	ration plate):				

Please tick all boxes that apply (there may be more than one)							
	Manufacturer/processor		Hotel/motel/guesthouse				
	Retailer		Pub/tavern				
	Food Service		Canteen/kitchen				
	Distributor/importer		Hospital/nursing home				
	Packer		Childcare centre				
	Storage		Home delivery				
	Transport	<u> </u>	Temporary food premises				
	Restaurant/café		Mobile food operator				
	Snack bar/takeaway		Market stall				
	Caterer		Charitable or community organisation				
	Meals-on-wheels		Other				
Please provide more details about your type of business (For example: butcher, bakery, grocery, café, hotel, tavern, roadhouse, event catering, food stall If business is a catering business, please provide maximum patrons estimate)							
	,	,					
-	ou provide, produce, or manufacture any	of the f	ollowing foods?				
	e tick all boxes that apply:						
	Prepared, ready to eat ¹ table meals		·				
	Frozen meals	_	·				
	Raw meat, poultry, or seafood (i.e						
	oysters)	_					
	Processed meat, poultry, or seafood	_					
	Fermented meat products						
	Meat pies, sausage rolls or hot dogs		Other:				
	Sandwiches or rolls						
	Soft drinks/juices						
	Soft drinks/juices Raw fruit and vegetables Processed fruit and vegetables						

Description of premises food activity

¹ 'Ready to eat' means food that is ordinarily consumed in the same state as in which it is sold.

Nature of food business

	Yes	No				
Are you a small business ² ?						
Is the food that you provide, produce, or manufacture ready-to-eat when sold to						
the customer?						
Do you process the food that you produce or provide before sale or distribution?						
Do you directly supply or manufacturer food for organisations that cater to						
vulnerable persons ³ ?						
To be answered by manufacturing/processing businesses only:						
Do you manufacture or produce products that are not shelf stable?						
Do you manufacture or produce fermented meat products such as salami?						
To be answered by food service and retail businesses only (including charitable and community organisations, market						
stalls and temporary food premises):						
Do you sell ready-to-eat food at a different location from where it is prepared?						

Qualifications achieved / required:

Food Safety Supervisor	YES	NO	Copy Attached?	YES	NO		
Food safety supervisor training course and required units of competencies. These are valid for 5 years from date of issue. https://www.health.wa.gov.au/articles/f_i/food-safety-supervisor-training-course							
Food Safety Training	YES	NO	Copy Attached?	YES	NO		

Required by all food handling staff to ensure that each food handler that will be handling unpackaged potentially hazardous food that is ready-to-eat. Approved by the Food Unit of the Dept of Health WA online courses:

https://foodsafeonline.com.au/ available in English, Vietnamese, and Simplified Chinese

https://www.imalert.com.au/foodsafety/ available in English and Simplified Chinese

https://dofoodsafely.health.vic.gov.au/index.php/en/
available in English, Chinese, Vietnamese, Korean, Hindi, Nepali, Punjabi

Note! This is not the Food Safety Supervisor course.

Helpful information to assist you with any required training:

https://www.health.wa.gov.au/Articles/F_I/Food-safety-management-tools-for-food-businesses

https://www.health.wa.gov.au/Articles/F_I/Food-safety-management-tools-FAQs

https://www.health.wa.gov.au/Health-for/Licensing-and-industry/Food

https://www.foodstandards.gov.au/food-standards-code/legislation

² Is a business that employs less than 50 people in the 'manufacturing sector' or less than 10 people in the 'food services' sector

 $^{^{3}}$ Standard 3.3.1 Australia New Zealand Food Standards Code

Hours of operat	tion / day(s) of Event:				
Monday			Friday		
Tuesday			Saturday		
Wednesday			Sunday		
Thursday					
Recall contact (Only required if your food business	wholesal	es / sells to other	addres	sses. A Food Recall Plan is necessary):
First name					
Last name					
Phone		A/H:			Fax:
Email					
Declaration: I, the person maparticular	aking this application declare that the	e informa	ation contained in	this ap	plication is true and correct in every
Signature of ap	plicant:				
In the case of a com	pany, the signing officer must state position ir	n the comp	any.		

The information gathered in this form will be used for purposes related to the administration of the *Food Act 2008* (WA). In accordance with regulation 51 of the *Food Regulations 2009* (WA), certain details (proprietor name, trading name and address details) may be made publicly available.

Fees & Charges (as of 2025-2026):

Date:

Registration of a new food premises

- Low Risk \$175 (inclusive of premises inspection; no GST)
- Medium Risk \$225 (inclusive of premises inspection; no GST)
- High Risk \$275 (inclusive of premises inspection; no GST)

Transfer of a Food Business Registration

\$53 (no GST)

Assigning by formal Notification a new proprietor to an existing Registered food premises

• Same fee as Transfer of Food Business Registration