Office use only



PO Box 54, Claremont WA 6910



Food Act 2008

Notification of Change Food Business 2025-2026 Financial Year

Proprietor/Business details

| 1. APPLICANT DETAILS | | | | |
|---|--------|---|------|----|
| Surname: | | First Name: | | |
| Proprietor or Company Director Name: | | | | |
| Company Name: | | | | |
| Postal Address: | | | | |
| | | -mail: | | |
| | | elephone: | | |
| ABN/ACN: | | | | |
| 2. PROPERTY OWNER DETAILS (if different | t fron | n applicant) First Name: | | |
| Company Name: | | | | |
| | | | | |
| | | -mail: | | |
| | | elephone: | | |
| 3. PREMISES DETAILS | | reet No: | | |
| | | uburb: | | |
| Trading Name: | | | | |
| Type of Premises: | | | | |
| | | | | |
| | | | | |
| Description of Works: | | | | |
| Has Planning/Development Approval been gra Ves D.A. Ref No: | | for the premises to be used for the proposed purpo | se? | |
| | | | | |
| Food Type and Intended Use by Cust | | | | Na |
| Do you provide, produce or manufacture fo further processing or cooking to destroy ge | | | es | No |
| | | | | |
| High Risk Foods (examples) | viaes | , produces or manufactures (tick all boxes that app | oly) | |
| Raw meat, poultry or seafood | | Processed meat, poultry or seafood | | |
| Pasteurised milk, dairy products | | Fresh filled pasta, sandwiches or rolls | | |
| Cooked rice or lasagne | | Tofu Other: (specify) | | |
| Medium Risk Foods | | | | |
| Prepared salads | | Egg or egg products | | |
| Milk based confectionery | | Raw fruit and vegetables | | |
| Processed fruit, vegetables or juices | | Other: (specify) | | |
| Low Risk Foods | _ | | | |
| ☐ Fats or oils | | Sugar based confectionery | | |
| ☐ Alcohol | | Carbonated drinks | | |
| Grains, cereals, or breads | | Other: (specify) | | |
| Exempt foods | | | | |
| Pre-packaged confectionery | | Pre-packaged low risk foods (uncooked rice etc) | | |

| . Activity of the Food Business (tick | |
|--|--|
| □ Delicatessen | ☐ Meals on Wheels |
| □ Butcher | ☐ School canteen |
| □ Baker | ☐ Child Care Centre |
| ☐ Fruit/Vegetables | ☐ Restaurant |
| ☐ Health Foods | ☐ Café/Tearoom |
| ☐ Ice Cream | ☐ Bed and Breakfast |
| ☐ Fish Shop | ☐ Caterer |
| □ Supermarket | ☐ Seniors Centre, Nursing Home |
| ☐ Fast Food/Take away | ☐ Hospital |
| ☐ Bar/Tavern (no food handling) | ☐ Club (social, sporting etc.) |
| □ Confectionery | ☐ Function Centre |
| □ Service Station | ☐ Other (specify) |
| Do you sell ready-to-eat food at a difference Method of Processing | Yes I |
| Do you sell ready-to-eat food at a difference Method of Processing s most food you provide to customers of the customers of the customer Base | ent location from where it is prepared? Yes cooked or otherwise treated prior to sale to kill germs? Yes |
| Do you sell ready-to-eat food at a difference Method of Processing Is most food you provide to customers of Customer Base Are you a food manufacturer employing | Yes I sooked or otherwise treated prior to sale to kill germs? Yes I sooked or otherwise treated prior to sale to kill germs? Yes I sess than 50 people? |
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| Application of | checklist (tick all applicable items required to be submitted with this application) | | | | |
|--|--|--|--|--|--|
| ☐ Application | submitted 10 days prior to requested date: (applications submitted late may not be approved in time) | | | | |
| ☐ Current ASI | IC business registration certificate (must have your business name) | | | | |
| ☐ Current cer | tificate of currency (public liability insurance) | | | | |
| ☐ Building/fit of | out floor plans showing layout and all services (2 copies to be submitted in either 1:100 or 1:200) | | | | |
| ☐ Food safety | certificates (if qualified chefs then a trade certificate must be produced) | | | | |
| ☐ Details of ve | ehicle registration including photos of the vehicle (if a vehicle is used to transport food then details are required) | | | | |
| 6. PAYMEN | ГМЕТНОО | | | | |
| FEE \$65.00 | 2025 - 2026 financial year | | | | |
| Please indicate your preferred method of payment (call 9285 4300 to pay by phone): Cheque (please make payable to the Town of Claremont) Money Order (please make payable to the Town of Claremont) Credit card (Visa or Mastercard only) | | | | | |
| NOTE: For s | security reasons, the Town of Claremont Health Services cannot accept written details. | | | | |
| • | lease provide the name as displayed on your credit card, and sign below to e Town of Claremont to debit that credit card. | | | | |
| The Town of | f Claremont will contact you to obtain your credit card number. | | | | |
| Name on Ca | nrd: | | | | |
| Signature: _ | Date: | | | | |
| requested and re | ormation collected on this form will only be used by the Town of Claremont for the sole purpose of providing elated services. Information will be stored securely by the Town and will not be disclosed to any third parties ress written consent. | | | | |
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| Post: | PO Box 54 CLAREMONT WA 6910 | | | | |
| In person: | Number One Claremont 308 Stirling Highway Claremont WA 6010 | | | | |

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