

# MARKET FOOD BUSINESS APPLICATION FORM

## PART A – OWNER AND BUSINESS INFORMATION

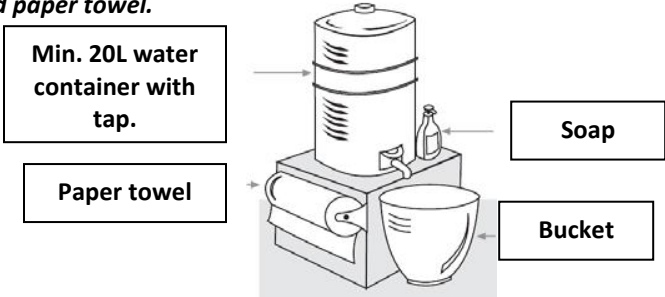
<b>1. Business Owner:</b>	
Postal Address:	
Suburb:	Postcode:
Fax No:	Email:
<b>2. Business Key Contact:</b>	
Phone No:	Mobile No:
Fax No:	Email:
<b>3. Business Name:</b>	
Business Location Address:	
Suburb:	Postcode:
<b>4. Food Business Number (FBN)</b> (Provided by your local Council)	
<b>5. Please provide a short description of the business and its operation (including <u>all</u> food for sale): (e.g. I manufacturer bottled sauce for sale at markets and other retail outlets. I will also be selling canned drinks).</b>	

## PART B - FOOD SAFETY & HYGIENE

**Potentially Hazardous Food (PHF)** - are food that has to be kept at certain temperatures to minimise the growth of any pathogenic microorganism that might be present in the food or to prevent the formation of toxins in the food. These include:

- Raw and cooked meat, poultry or game (e.g. casseroles, lasagna, roasts etc.)
- Smallgoods (e.g. salami, ham or chicken loaf)
- Dairy products (e.g. milk, custard, cheesecakes, cheese, yoghurt etc.)
- Seafood (e.g. fish, sushi, oysters, prawns, dishes made with fish-stock etc.)
- Processed fruits and vegetables (e.g. prepared salads, cut melon etc.)
- Cooked rice and pasta (as soon as you add moisture);
- Moist foods containing eggs, beans, nuts (e.g. quiche, fresh soy bean products etc.); and
- Any dishes/foods that contain the above examples foods (e.g. sandwiches, pizzas etc.)

**6. Does your business sell potentially hazardous food/s? (please circle) YES (see 7) NO (see 10)**

<p>7. If you are selling PHFs, how is your business ensuring effective temperature control when selling <i>and</i> transporting these foods e.g. 2hour/4hour rule* or temperature control devices i.e. Bain-Maries, fridges, eskies with ice)?</p> <p>YES      NO</p>	<p>If yes, please specify?</p> <p>Transporting _____</p> <p>Selling _____</p> <p>If no, how are you keeping food safe?</p> <p>Transporting _____</p> <p>Selling _____</p>
<p>8. If you are selling PHFs and are using temperature control devices, is a probe thermometer available?</p> <p>YES      NO</p> <p><i>Probe Thermometers must be accurate to +/-1°C and are required to check that all potentially hazardous foods are at 5°C or below, or at 60°C or above.</i></p>	<p>If no, please purchase a probe thermometer accurate to +/-1°C.</p>
<p>9. If using, how are food contact surfaces (i.e. utensils, chopping boards and benches) effectively cleaned and sanitised on the day?</p>	<p><i>Please explain:</i></p>
<p>10. If handling food in a manner that hands are likely to be a source of contamination, are hand washing facilities available?</p> <p>YES      NO</p>	<p><i>If a permanent fixture is not available within approx. 5m of food handling, this can be substituted with a 20L plastic container (with a tap) with potable water, a bucket to catch the waste water and a supply of soap and paper towel.</i></p> 
<p>11. Do you sell eggs?</p> <p>YES      NO</p> <p><i>All eggs must stamped and be free of dirt, faeces and cracks.</i></p>	<p>If yes,</p> <p>Are you an accredited supplier?      YES      NO</p> <p>Are eggs stamped?      YES      NO</p>

## PART C – DECLARATION

I declare that the information contained in this food notification form is true and complete.

Signature:

Date: / /20

Name:

Contact Phone No:

*Please be aware that an inspection of your business may be undertaken on the day of the market for which a fee of \$40.00 may apply.*

Please return this form to: Environmental Health Section  
City of Holdfast Bay  
PO Box 19 BRIGHTON S 5048  
[mail@holdfast.sa.gov.au](mailto:mail@holdfast.sa.gov.au) or Fax 8298 4561

### Useful Resources

\*The 2hour-4hour rule explained- <http://www.health.sa.gov.au/pehs/Food/2hour-4hour-rule.pdf>

I'm Alert - Free Online Food Safety Training –<http://www.imalert.com.au/foodsafety/holdfast/holdfast-food-safety.php>

### Office Use Only

Notification Received By \_\_\_\_\_ Date of Receipt \_\_\_\_\_

TRIM# \_\_\_\_\_ Foods Approved \_\_\_\_\_

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