## Food Business Application for Pre-approval **Supporting Documentation**

Please provide detailed information about your food business to assist our Health Team in assessing your request for pre-approval.

What is your food business and what will you be selling?						
Business type* (café, restaurant, bakery, nursing home kitchen, childcare centre, manufacturer etc.)						
Menu items and ingredient list*						
Processes used to prepare food* (e.g. thawing, cooking, reheating, sous vide etc.)						
<b>Method of Sale*</b> (e.g. packaged wholesale, retail, online, etc.)						
Will your food require transportation, pick-up or delivery?*  Yes  No						
No. of employees on-site?*			1 (sole trade, no employees) > 1-20 >20			
Waste water connection			Sewer Septic If you are on a septic system you may be required to upgrade the system or connect to the sewer if available.			
Is there a Grease trap onsite?			Yes Unknown			
*Checklist for contacting relevant departments – by ticking the below, I am declaring that I have contacted all relevant departments for my pre-approval application:						
MANNINGHAM DEPARTMENTS				NUMBER		
	Statutory Planning	requiren	hange of existing business, for car parking space ents and structural signage changes, home-based es, and other related permits			
	Building Services		ut or proposed structural changes to a building, and for and staff toilet requirements, and other related permits			
	Environmental Health		ut or proposed food business, or if the business is g a septic tank system (unsewered)			
	City Compliance	A-frame	signage, footpath trading, keeping animals (e.g., poultry) 9840 9450			
EXTERNAL DEPARTMENTS						
	Yarra Valley Water Trade Waste Team		Trade waste agreements including grease traps	1300 771 865		





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sending your application to our Environmental Health Team							
	Surface finishes of walls, floors, ceilings and work areas e.g., white tiles, food-grade washable gloss		Cooking equipment: stoves, oven fryers etc.				
	paint, light colour, stainless steel, floor covings		All food preparation areas and benches				
	Fridges and freezers		Equipment storage				
	Food storage areas		Chemical storage				
	Hand wash basins for all food handling areas and toilets. Hands-free tap with a single outlet		Mechanical ventilation system AS1668.2-1991				
	Double bowl sinks		Doors				
	Dishwasher Rinse cycle of greater than 80°C		Waste and wastewater disposal facilities. If a grease trap is required, visit <u>Yarra Valley Water</u>				
	Benches and shelving		Grease trap locations (Note: It must not be located in food preparation/storage areas)				
	Mop sink/cleaner's sinks		Toilets and vanity units				
	Staff storage areas		External storage areas				
☐ I have attached full detailed floor plans so that a formal assessment of my plans can be undertaken with this application							
*Proprietor Declaration							
You must include the above details in your plans for your application to be accepted.							
Name of Proprietor*							
Signature of Proprietor*							
Please allow 10 working days for the assessment of your application.							
Privacy Statement							
Act	Manningham City Council (MCC) is committed to full compliance with its obligations under the Privacy and Data Protection Act 2014 (Vic) and the Health Records Act 2001 (Vic). All personal information collected by MCC will be used for MCC's business purposes and kept confidential. It will not be disclosed to third parties unless MCC is required to disclose the information under other legislation or disclosure is necessary to complete the purpose for which it is sought. You may						



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access information you have provided to MCC at any time and make corrections if you believe that information is incorrect. Copies of MCC's Information Privacy and Security Policy and Health Records Policy are available on the website at

I hereby consent to receiving correspondence by email and understand that I can unsubscribe at any time.