

Food Business Licencing

Project Crafted Gympie
Monday 16 October 2023

Senior Officer – Environmental Health
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Regulating Food in Queensland

Foodborne illness in Australia:

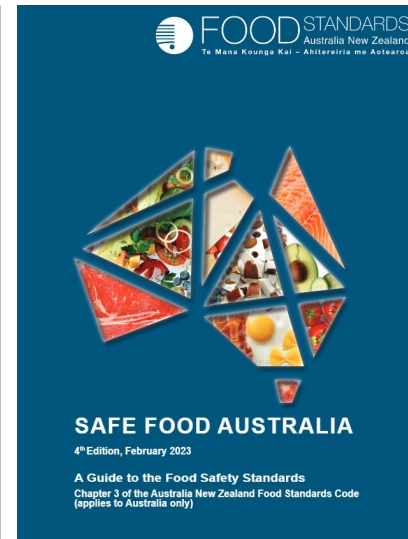
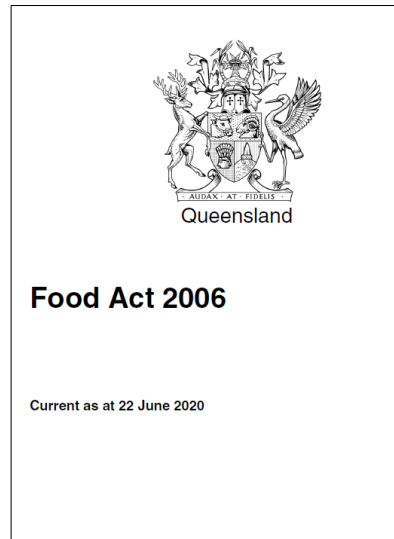
- There are at least **4.1 million** cases of gastro each year.
- On average, there are more than 230,000 cases of Campylobacter and 55,000 cases of Salmonella each year.
- The total annual cost to society for foodborne illness is \$1.249 billion. (Queensland Health 2023)

Primary Produce

- Meat
- Eggs
- Seafood
- Dairy
- Horticulture – in 2025



And beyond.....



Value adding with food products

Manufacturing Food items for sale to the public requires a Food Business Licence



Food Business Licence Categories



Fixed Food Premises (new or existing)

- Commercial kitchen constructed in compliance with FSANZ Food Standards Code
- E.g. Sinks – dedicated hand wash basin, food preparation sink, cleaning and sanitising sinks, cleaner's sink.



Home-Based Food Premises

- Domestic home kitchen
- *Manufacturing non-potentially hazardous food (e.g. chutneys, jams, biscuits, cakes [no fresh cream or custard], repackaging grains/nuts/spices/coffee).*
- This does not include wholesale to retail businesses

Food Business Licence Categories



Mobile Food Premises

- Mobile food vehicle or trailer with fully self-contained fit out.
- Mobile Food Business Licence recognised Queensland wide.



Temporary Food Premises (annual or short term)

- Market Stall (gazebo) set up.
- Temporary Food Business Licence limited to Gympie Region or LG licenced region only.

Honey Food Business Licence

Raw Honey: (Food Business Licence not required)

- Uncapping
- Extraction
- Settling
- Straining

Commercial Honey: (Food Business Licence required)

- Heating, to destroy yeast, dissolve crystals and decrease viscosity prior to filtration;
- Filtration, to produce a clearer product;
- Pasteurization;
- Ultrasonication, to reduce yeast cells;
- Creaming, to produce fine crystals;
- Whipping;
- Dehydrating, to reduce moisture content.



Honey Manufacturing Food Business

Honey is defined under the Australia and New Zealand Food Standards Code as, "the natural sweet substance produced by honeybees from the nectar of blossoms or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which honey bees collect, transform and combine with specific substances of their own, store and leave in the honey comb to ripen and mature".

Raw Honey: (Food Business Licence not required)

Honey is considered unprocessed primary produce where the harvesting of the honey includes:

- Uncapping
- Extraction
- Settling
- Straining

Packaging unprocessed primary produce is exempt from requiring a Food Business Licence, where the handling of honey fits into the above definitions of what is considered 'raw honey'.

Commercial Honey: (Food Business Licence required)

Where honey undergoes further processes such as below;

- Heating, to destroy yeast, dissolve crystals and decrease viscosity prior to filtration;
- Filtration, to produce a clearer product;
- Pasteurization;
- Ultrasonication, to reduce yeast cells;
- Creaming, to produce fine crystals;
- Whipping;
- Dehydrating, to reduce moisture content.

The licencing exemption relating to unprocessed primary produce does not apply, as these further steps are considered 'processing' and a Food Business licence will be required.

Food Business Licence Application Process

1



2



3



4

Submit complete Food Business Licence application

Plan Approval issued

Final Inspection by EHO

Food Business Licence

New Fixed Food Premises Assessment Application
Food Act 2006
Assessment of premises, suitability of applicant, floor and elevation plans, scale of proposed food handling activities

Application fees are not refundable if application is withdrawn, cancelled or refused.

1. Licence Category

- Category A** - Aged care facility, private hospital, supermarket (total floor area of 1000m² or more), premises with multiple food preparation areas. **\$998.00**
- Category B** - Cafe, takeaway food bar, restaurant, mobile food vehicle (processing of potentially hazardous foods) child care centre, canteen, manufacturer (includes wholesale), supermarket (total floor area less than 1000m²). **\$798.00**
- Category C** - Accommodation premises, bed and breakfast, farm stay, fruit and vegetable shop, mobile food vehicle (no food processing - eg. smokers van, manufacturer of non-potentially hazardous foods only (does not include wholesale), home-based food business from domestic kitchens). **\$598.00**

Annual Licence and Inspection Fee is also required upon final inspection as per Fees and Charges

2. Applicant Details
(Complete For Individual Applicant Only)

Mr Mrs Ms Dr Other

Surname: _____
Given name/s: _____

Mr Mrs Ms Dr Other

Surname: _____
Given name/s: _____

Residential address: _____
Postal address (if different from above): _____

Corporations address of registered office or incorporated associations nominated address: _____
Postal address (if different from above): _____

Phone no.: _____
Mobile phone no.: _____

E-mail: _____

3. Electronic Authorisation
Gympie Regional Council now offers the option of having your Food Business Licence correspondence and information sent to you via email. Do you authorise Council to send you information electronically?
No
Yes

Contact Council early!

FOOD BUSINESS LICENCE
Food Act 2006

LICENSEE NAME(S): _____

LICENCE NUMBER: _____
DESCRIPTION OF FOOD BUSINESS: _____
BUSINESS ADDRESS: _____
CATEGORY OF FOOD BUSINESS: _____
VEHICLE REGISTRATION NUMBER: _____
DATE OF ISSUE: _____

LICENCE EXPIRY DATE: Unless sooner surrendered, cancelled, revoked or suspended, this Licence remains in force until 30 September 2024.

CONDITIONS OF LICENCE:

- Compliance with the Food Act 2006 and the Food Safety Standards detailed in Chapter 3 of the Australia New Zealand Food Standards Code.
- The licensee must allow an authorised person to have reasonable access to the licensee's premises under the licence during normal business hours for the food business under the licence.
- At all times, display the licence or a copy of the licence in a prominent position at the premises so it is visible to persons at the premises.

Non-Standard Conditions:

- Compliance with the Food Act 2006 and the Food Safety Standards detailed in Chapter 3 of the Australia New Zealand Food Standards Code.
- The licensee must allow an authorised person to have reasonable access to the licensee's premises under the licence during normal business hours for the food business under the licence.
- At all times, display the licence or a copy of the licence in a prominent position at the premises so it is visible to persons at the premises.

Nadezda Bannerman
COORDINATOR ENVIRONMENTAL HEALTH



Manufacturing & Recall Plan

Labelling:

When manufacturing and wholesaling a food product, appropriate labelling is required.

Including;

- Food name and description
- Business details
- Weights
- Date marks
- Lot identification
- Storage conditions and directions for use
- Ingredients
- Advisory statements, warning statements and declarations
- Nutrition information panel
- Claims

Food Recall Plan

The **Food Standards Australia New Zealand Industry Recall Protocol** provides a step-by-step guide for food businesses to help develop a written food recall plan.

<https://www.foodstandards.gov.au/industry/foodrecalls/firp/Pages/default.aspx>

Resources

For more information on Food Business Licence requirements and application forms please see Council's website
<https://www.gympie.qld.gov.au/business/food-business-resources/food-business-requirements>

Check out the **Queensland Health - The Food Pantry**
<https://www.qld.gov.au/health/staying-healthy/food-pantry>

- Food Safety and training
- Food Labelling
- Food Safety Supervisors
- Food Safety Programs

