

APPLICATION FOR REGISTRATION UNDER FOOD ACT 2014

SINGLE SITE IN MASTERTON

Masterton District Council
PO Box 444
Masterton 5840

Phone: 06 370 6300
mstn.govt.nz
health@mstn.govt.nz

During the planning stage of any new food premises please contact Masterton District Council to ensure the proposed premises meets all relevant requirements. Speak to:

- Environmental Health Officer for suitability of the Food Act requirements
- Resource Planner about compatibility with the District Plan
- Building Control for Building Act requirements
- Trade Waste Officer for requirements for grease traps and consent

APPLICATIONS TAKE 20 WORKING DAYS TO PROCESS

(provided all required information is supplied)

BEFORE YOU START, LET'S CHECK THAT YOU HAVE EVERYTHING YOU WILL NEED:

- Complete the application form
 - Attach completed scope of operations document. Available from Masterton District Council or mpi.govt.nz
 - Attach site plan and/or colour photos If a scale floor plan (e.g. 1:50) of the proposed premises showing the layout, fittings and fixtures, detailing all floor, wall and ceiling surfaces, essential features and, if any, outdoor seating. If colour photos – show the layout of the premises, including fittings and fixtures in the food preparation area.
 - Attach a letter from your verifier if that isn't Council (National Programmes only) If you are applying for a National Programme (NP) registration, you can choose your verifier. You will need a confirming letter from your verifier to attach to this application. A list of recognised verification (or audit) agencies can be on the MPI website, mpi.govt.nz, under 'registers and lists'. The law requires Councils to verify businesses registered under the template food control plan.
 - Attach copies of company registration certificates if you have a registered limited liability company If your business is a registered limited liability company, a copy of the company registration certificate. See www.companies.govt.nz
 - Registration fee must be paid when this application is submitted. (see mstn.govt.nz/documents/fees-and-charges)
- If there are any changes to the details provided in this application after it has been sent, tell us in writing immediately.
 - Additional processing of this application will be charged if required.
 - Masterton District Council verification fee is a separate fee. This will be invoiced separately. (see mstn.govt.nz/documents/fees-and-charges)
 - Fees are set in the Masterton District Council Annual Plan, and are reviewed annually.
 - **Office Use:** GL 1520715

FOOD ACT REQUIREMENTS

The operator must ensure that the design, construction and location of the place of the food business enables food to be safe and suitable, including by:

- Identifying and managing any risks posed to the safety or suitability of food
- Ensuring that the place has adequate space for producing, handling and processing of food as well as fixtures, fittings and equipment
- Ensuring that the design of the place enables the movement of staff, visitors and food to flow in a way that prevents and manages risk
- Ensuring the design of the place provides easy access for cleaning and maintenance
- Ensuring the place is designed, constructed and located as to exclude dirt, dust, fumes, smoke and other contaminants as well as prevents pests from entering and remaining
- Ensure materials used in the construction of the premises are not capable of contaminating food

The operator must also ensure that the facilities, equipment and essential services are designed, constructed, and located in a way that enables food to be safe and suitable, this includes:

- Ensuring facilities, equipment, and essential services are not operated beyond their capacity or capability
- Water used for producing, processing, handling of food and for personal hygiene and cleaning is suitable for purpose, does not adversely affect the safety and suitability of food
- The capacity of the water supply is adequate for the food business

TRAINING REQUIREMENTS

It is good operating practice for at least one person, preferably the manager, to have completed a basic food safety course. Under the Food Act 2014 managers are responsible for training their staff. For example if you are operating under a template Food Control Plan the day-to-day manager must be familiar with and understand all procedures before training staff. The manager would then need to complete and sign a staff training record for each staff person who works in their business.

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Type of registration Template food control plan: Food Service, Care Safe and Specialist Retail
 NP3 NP2 NP1

Type of business New Existing

BUSINESS INFORMATION

Legal name(s) of operator (e.g. registered company, partnership or individual)

Copy of the company name registration from the New Zealand Companies office attached (www.companies.govt.nz)

NZ Business number (NZBN)

For more information about NZBNs, including how to get one, visit www.business.govt.nz/companies

Trading Name, if any (ie 'Trading as')

Same as legal name above

OPERATOR ADDRESS

You must provide this information to be registered. However, if the address is a dwellinghouse, you may ask that the address is withheld from the public register by ticking the box below.

Postal address

This address is a private dwellinghouse and I wish it to be withheld from the public register.

Physical address

(if different to postal)

This address is a private dwellinghouse and I wish it to be withheld from the public register.

CONTACT PERSON DETAILS

The contact person details entered below will be used for communications about your registration, such as sending approval documents and renewal reminders. Contact MPI if the details change.

Mobile

Business Phone

Email

Operator day to day manager name

Position

VERIFICATION AGENCY

Masterton District Council Other

Name

I have attached a confirming letter from my verification agency.

PREMISES DETAILS

Proposed opening date

 / /

Number of staff

Max occupancy

Grease Trap

Yes No

Type of grease trap

Shared grease trap

Yes No

Capacity

Toilet numbers:

Urinal Stalls

Male

Female

Unisex

Staff Only

Accessible

Number of Wash Hand basins

Outdoor seating

Yes

No

Building Consent No. (if applicable)

Resource Consent No. (if applicable)

MOBILE FOOD PREMISES DETAILS

Vehicle make

Vehicle registration number

Location where vehicle will be used

Address where vehicle will be when not in use

APPLICATION STATEMENT

I confirm that;

- 1) The information supplied in this application is truthful and accurate to the best of my knowledge and belief; and
- 2) The operator of the food business is able to comply with the requirements of the Food Act 2014.

Name

Job title

Signature

Date

 / /

COLLECTION OF INFORMATION

Collection of Personal Information

- Some of the information collected will be displayed on a public register; and
- Under Principles 6 and 7 of the Privacy Act 1993, you have the right of access to, and correction of, any personal information that you have provided.

Collection of Official Information

- All information provided to the Masterton District Council is official information and may be subject to a request made under the Local Government Official Information & Meetings Act 1987.

WRITTEN PROPOSAL

The written proposal should resemble a business proposal covering the following topics:

- The types of food to be provided and/or example menus
- The operating times of the business
- Whether any food will be transported or labelled
- The training/qualifications/experience of any staff