

## Food Business Registration and Fees

ood Act 1984 (Vic,

The *Food Act 1984* regulates the sale of food and drinks for human consumption. If your business sells food or drinks, you must either register with, or notify, the Council in which the premises is located.

The information below explains whether you will need to **register** or **notify** Council.

The classification system means that your requirements are based on the level of risk associated with the food handling activities at your food premises. Class 1 has the highest and class 4 the lowest level of legal requirements. Further information can be found at the Department of Health website - <u>https://www.health.vic.gov.au/food-safety/food-business-classification</u>

- Class 1 A food premises at which ready to eat potentially hazardous food served to vulnerable groups, such as hospitals, child care centres and other aged care services.
- Class 2 A food premises at which:
  a) any unpackaged potentially hazardous food is handled or manufactured, or,
  b) low-risk food is manufactured, for which any allergen-free claim is made, other than a home-based business that produces low-risk packaged or unpackaged foods for which an allergen-free claim is made.
  - Such as restaurant, take away, kiosk, school canteen, caterer, manufacturer, coffee and dessert, deli and supermarket, food with allergen claims.
- **Class 3** A food premises at which unpackaged low-risk food, potentially hazardous prepackaged foods or the warehousing or distribution of packaged foods, are handled:
  - Warehouse distributer, school canteen, cake decorating, convenience store, low-risk food manufacturers (without allergen claims), greengrocer and supermarket,
- **Class 3A** A food premises at which one of the following food handling activities occurs:
  - Home Based Kitchens that make foods using a hot fill process such as chutney, relish, salsa sauce or any similar food; or
  - Accommodation getaway premises which prepare and/or cook potentially hazardous food to guests of accommodation businesses for immediate consumption.
- **Class 4** A food premises that only sells prepackaged low risk food or certain low risk activities including:
  - A simple sausage sizzle (sausages, bread, sauce and onion only) by a not-for-profit body.
  - The handling of low risk food or cut fruit/vegetables and the serving of that food to children at an education and care services facility.
  - The serving of tea, coffee, alcohol, wine tastings, or other low risk foods.

Food Act Classification	Initial Registration Fee	Annual Registration Fee
Class 1 (Large - >15 staff)	\$2020	\$1580
Class 1 (Small/Medium <15 staff)	\$1230	\$790
Class 2 (Large - >15 staff)	\$1600	\$1160
Class 2 (Small/Medium <15 staff)	\$1200	\$760
Class 3 and Class 3A (Large - >15 staff)	\$1100	\$660
Class 3 & Class 3A (Small/Medium <15 staff)	\$670	\$340
Class 4 - Notification	Nil fees	Nil fees
Community Group	\$420	\$210
Food Premises Plan Assessment Fee		
Class 1 / Class 2 / Class 3 / Class 3A	\$440	N/A
Class 3 / Class 3A (Small/Medium)	\$330	N/A
Class 4 - Notification	N/A	N/A
Community Group	\$210	N/A
Food Act Miscellaneous Fees		
Additional Inspection Fee	\$280	N/A
Non-Compliance Inspection Fee	\$480	N/A
Failed Food Sampling Result Fee (2 <sup>nd</sup> & subsequent)	\$280	N/A
Pre-Purchase Inspection Fee within 10 business days	\$360	N/A
Pre-Purchase Inspection Fee within 5 business days	\$490	N/A
Ad-Hoc Fee	\$540	N/A

