

# Preparing Food at Home for Sale

## Food Act 2008 (WA)

If you intend to prepare food for sale in a residential premises you are required to comply with the *Food Act 2008 (WA)* and the *Australia New Zealand Food Standards Code*. An application is to be made by completing a Food Act 2008 Registration / Notification Form and should be submitted together with the details listed below.

### Details required with your application

Please include the following information:

- a floor plan showing food preparation, cooking and storage areas
- a list of all food to be prepared and the ingredients to be used
- the volume of food to be prepared and the frequency of preparation
- detailed information on the manufacturing process, including each cooking step with temperatures (°C) and times (min) noted
- the place of purchase of ingredients and the method of transportation
- the storage conditions for raw ingredients and finished products
- examples of proposed labeling to be used
- details of the proposed method of sale
- any further information considered relevant
- the application fee (see Health and Environmental Services Fee Schedule).

### Prior to submitting your application

Please bear in mind the following before submitting your application:

- Only low-risk food production is considered to be suitable in a residential premises. This includes food such as certain cakes, biscuits, jams, pickled onions, chutneys, relishes, herb vinegars and sauces, along with the repackaging of bulk packaged low risk confectionary products.
- Some home businesses require approval from the City's Planning Services. For further information, please phone **9400 4460**.

### Further information

The commencement of any food handling activities cannot occur until after your application has been assessed and approved by the City of Joondalup.

For further information please contact Health and Environmental Services on **9400 4933**.