

Fact Sheet

Starting a Food Business

Food businesses throughout Queensland must be built and operated to meet the requirements of the **Food Act 2006** and **Food Safety Standards**. Redland City Council is responsible for ensuring local businesses comply with these standards.

What do I need to do?

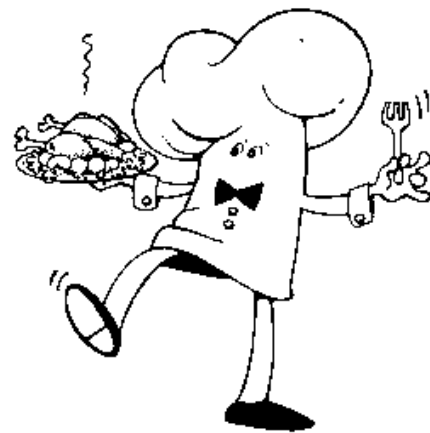
You must obtain a Preliminary Approval by submitting a completed Food Business Design Approval form and two sets of plans of the proposed premises along with the approval fee before any work on the construction or alteration of a food store occurs.

The plans are to be drawn to a scale of 1:50 or 1:100. The plans must include:

- plan view of premises and any fittings or fixtures
- fittings and fixtures specifications
- sectional elevation through benches and side elevation of any fittings and fixtures
- schedules of surface finishes and equipment
- hydraulic plans
- mechanical exhaust ventilation
- transport vehicle plans (*if applicable*).

On completion of construction/fit-out, a final inspection by an Environmental Health Officer is required before any operation of the food business commences.

When the final inspection is booked, you will be required to submit the Food Business Licence form and the licence fee. **Please do not submit the Food Business Licence form prior to booking your inspection.**



Approvals

You may also need approval from:

- Council's Sustainable Assessment Group - for town planning approval
- Council's Building and Plumbing Services for building and hydraulics approval.

Note:

The design, construction and operation of a food business are specialised fields. Council recommends that you employ specialist contractors in this field to carry out such works, including the design of your business.

All approvals must be granted **prior** to any work on the construction or alteration of the premises. It may take *up to 30 days* for an approval of licence to be issued.