

23-Aug-2023

Stahmann Farms Enterprises Pty Ltd
Locked Bag 9007
TOOWOOMBA QLD 4350

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Food Business Licence No. EH/8410/FOOD

Please find enclosed your Food Licence as your application has been approved by Toowoomba Regional Council. The attached Licence No. EH/8410/FOOD is issued to you as the Licensee in accordance with the *Food Act 2006* (the Act).

Council wishes to advise you as the licensee, that this licence is subject to the conditions on the licence and as prescribed in section 69 of the Act which states:

69 Conditions of licence

- (1) *A licence is subject to all of the following conditions–*
- (a) *the licensee must comply with this Act*
 - (b) *if, under section 99, the licensee must have an accredited food safety program for the food business under the licence–*
 - (i) *the licensee must comply with the accredited program; and*
 - (ii) *the licensee must allow an auditor to have reasonable access to the licensee's premises under the licence to conduct audits under this Act;*
- Note–*
Under section 99, the holder of a provisional licence is not required to have an accredited food safety program.
- (c) *the licensee must–*
 - (i) *if the premises under the licence are fixed or temporary– display the licence, or a copy of the licence, in a prominent position as the premises so it is easily visible to persons at the premises; and*
 - Examples of displaying a licence in a prominent position–*
 - *displaying it at the customer counter of a restaurant*
 - *displaying it in a publicly accessible reception area of premises where food is manufactured*
 - (ii) *if the premises under the licence are mobile premises– display details of the licence prescribed under a regulation in a prominent position on the premises so the details are easily visible to persons at the premises; and*
 - (iii) *ensure the licensee's premises under the licence comply with the food standards code, standard 3.2.3;*
 - (d) *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;*

- (e) *other reasonable conditions the local government considers appropriate for the food business under the licence and that are stated in the licence or of which the licensee is notified under subsection (3).*
- (2) *A condition may be imposed under subsection (1)(e)–*
 - (a) *when the licence is issued, renewed, restored or amended; or*
 - (b) *at another time if the local government considers it necessary to impose the condition to ensure food for sale is safe and suitable for human consumption.*
- (3) *If the local government decides to impose conditions on a licence, other than a provisional licence, under subsection (2)(b), the local government must as soon as practicable give the licensee an information notice of the decision.*
- (4) *Subsection (1)(c)(iii) applies to a provisional licence only to the extent the premises under the licence can reasonably comply with the food standards code, standard 3.2.3, having regard to the basis on which the provisional licence is issued.*

If Council imposes conditions on your food licence that are in addition to the conditions prescribed in section 69 of the Act, you have the right to have these conditions reviewed. Council may impose additional conditions to ensure food safety and compliance with the Food Standards Code is maintained. An application for review must be made in writing within 28 days of the receipt of this notice and state fully the grounds of the application.

Please ensure that all required approvals and permits have been obtained from Council and that they are all current.

For information on complying with the Act when operating a food business please visit Toowoomba Regional Council's website: www.tr.qld.gov.au ; or Toolbox: www.lgtoolbox.qld.gov.au

For further information please contact Toowoomba Regional Council's Customer Service Centre on 131 872.

Yours faithfully



Mallory Terwijn
Environmental Health Officer
Environmental and Regulatory Services



**TOOWOOMBA
REGION**

**FOOD BUSINESS LICENCE No.
*EH/8410/FOOD***

This licence is issued in accordance with the *Food Act 2006* (the Act) to:

Licensee	Stahmann Farms Enterprises Pty Ltd
Trading Name	Stahmann Webster
Premises Address	193-199 Mc Dougall Street, WILSONTON QLD 4350
Vehicle Registration	Not Applicable
Particulars	Not Applicable
Category	Not Applicable
Description	Level Three Food Manufacturer

CONDITIONS OF LICENCE

This licence is subject to the general conditions as prescribed in section 69 of the *Act* and in accordance with section 69(1) (e) other reasonable conditions as attached:

Mallory Terwijn
**Environmental Health Officer
Environmental and Regulatory Services**

Issue Date **01-Oct-2023** **End Date** **30-Sep-2024**



SCHEDULE OF CONDITIONS

Nil

END OF CONDITIONS

Minimising food safety risks in your food business

FACT SHEET



KNOW YOUR OBLIGATIONS UNDER THE *FOOD ACT 2006*

All licensees, food businesses and food handlers must comply with the *Food Act 2006* and the Food Standards Code and be aware of their obligations to help minimise food safety risks in food businesses. Further information on these obligations and requirements are available online. Below are some key areas to focus on to minimise the food safety risks in your food business.



I'M ALERT!
Are you ALERT?

Skills and Knowledge

The licensee and all food handlers must have up-to-date food handling skills and knowledge. **I'm Alert**, a free online basic food safety training, which includes some aspects of the Food Standards Code which an Environmental Health Officer will assess during a routine inspection, is available via Toowoomba Regional Council's website.

Hand Wash Basin

Your hand wash basin must, at all times:

- be accessible to all food handlers;
- only be used for the purposes of hand washing; and
- be adequately supplied with warm water, soap and single use paper towel.

Hand Washing

At the designated hand wash basin, food handlers are to wash their hands with liquid soap and warm running potable water:

- before commencing duties;
- before applying gloves;
- when changing tasks;
- when a body part is touched;
- after handling raw meat;
- before handling ready to eat goods; and
- at all times when their hands may be contaminated;

and thoroughly dry their hands on a single use towel.



Cleaning and Sanitising

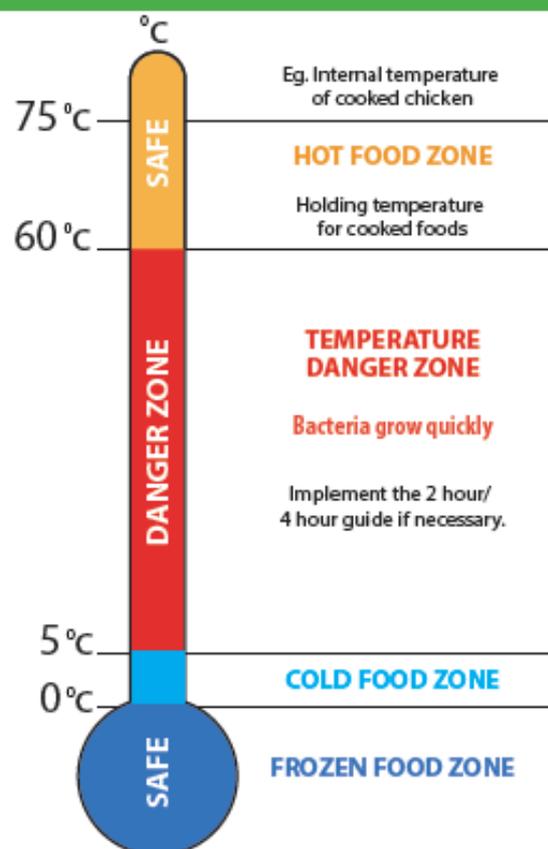
All food contact items and food contact surfaces must be in a clean and sanitised state prior to use. For food contact items, this may be achieved through the use of heat (i.e. a dishwasher) or through a chemical sanitising step once wash up has been completed. All food contact surfaces should be sanitised at the start of each day and each shift and whenever they become contaminated. When using a food grade chemical sanitiser, it must be used according to the manufacturer's instruction by accurately measuring and following the stated dilution ratios, in order for the chemical to be effective as a sanitiser.

Minimising food safety risks in your food business

FACT SHEET



SAFE FOOD STORAGE TEMPERATURE



Temperature Abuse

When receiving, storing, processing and displaying potentially hazardous foods, they should be kept at a temperature that prevents the growth of harmful bacteria. As a general rule, the total time that potentially hazardous foods can be kept at temperatures between 5°C and 60°C is 4 hours. After this time the food should be discarded.

The 2-hour/4-hour rule provides an alternative option for what can be safely done with potentially hazardous foods brought out of temperature control, depending on how long it has been at temperatures between 5°C and 60°C. If utilising the 2-hour/4-hour rule, it is important to know the risks and document times and temperatures.



For further information please call 131 872 or visit tr.qld.gov.au