

Environmental Health Referral Response - commercial use

Application Number:	DA2024/0702
Proposed Development:	Use of Premises as a Home Business
Date:	26/06/2024
To:	Anne-Marie Young
Land to be developed (Address):	Lot 19 DP 270121 , 10 Garigal Place MONA VALE NSW 2103

Reasons for referral

This application seeks consent for one or more of the following:

- Food premises, or
- Backpackers/Boarding house, or
- Mortuary, or
- Skin penetration, accupuncture, tattoo, beauty salon, or
- Public pool

And as such, Council's Environmental Health and Protection officers are required to consider the likely impacts.

Officer comments

General Comments

This application is seeking consent for the change of use to permit a home catering business at 10 Garigal Place, Mona Vale. This application is seeking consent to prepare food for sale for light catering purposes.

The kitchen proposed for preparing food for sale has a double bowl sink and a dishwasher.

Proposed hours of operation are Monday to Friday 8:00am to 5:00pm. Saturday 8:00am to 3:00pm.

The proposal is offering light catering. Insufficient information has been provided at this time to undertake an effective assessment of all potential impacts from business operations. Can the applicant please clarify the following questions:

Is the food going to be delivered to the customers chosen address? How is the food to be transported (i.e cold, hot, in applicant's car, etc)?

Is there a maximum distance you will travel to deliver food?

If customers are going to collect the food - what are the proposed times of the day for collection? How is noise going to be managed from customers coming and going?

Where on the property is food and food utensils to be stored? Will there be separate cold/dry storage areas for food for sale? Please identify on the architectural drawings

What quantity of food are you expecting to produce each week?

Are you planning to undertake consistent catering to schools, workplaces, etc?

At this stage, what is the type of food you are proposing to cook for customers? sushi, meat,

cupcakes, etc

Are there any pets on the premises? How are they to be excluded from the food preparation/storage areas?

Once further information has been received, Environmental Health can review this application again. Environmental Health recommends refusal at this time.

UPDATED REFERRAL

Further information has been supplied by the applicant in a letter received 23 June 2024. The above questions have been addressed and Council is satisfied the business can manage food safety.

Environmental Health recommends approval subject to conditions.

The proposal is therefore supported.

Note: Should you have any concerns with the referral comments above, please discuss these with the Responsible Officer.

Recommended Environmental Health and Protection Conditions:

CONDITIONS WHICH MUST BE COMPLIED WITH PRIOR TO THE ISSUE OF THE OCCUPATION CERTIFICATE

Food Safety Supervisor Certificate

The food handler is to undertake relevant training to acquire a current Food Safety Supervisor Certificate for the food business and ensure the certificate is on the premises prior to the release of the Occupation Certificate.

Reason: To ensure compliance with Food Safety Legislation

Registration with regulatory authority

The business must be registered with Northern Beaches Council via the approved Food Business Registration Form, prior to the Occupation Certificate being issued.

Reason: Legislative requirement.

Inspection of Food Business

The food business must have an onsite food safety inspection conducted by an Environmental Health Officer of Northern Beaches Council to assess compliance with the Food Standards Code prior to Occupation Certificate. The applicant is to complete a Food Premises Advisory Inspection Application and Checklist Form and submit to Council and receive a satisfactory report prior to Occupation Certificate.

Reason: Food premises are required to be compliant with Food Safety Standards