

## Business operational details

This application has been submitted to be consistent with the definition of a home business.

This home-based business will be operated by a single employee and there is no intention to conduct any activities at the premises that would interfere with the amenity of the neighbourhood or street scape.

The nature of activities are on a scale that will produce no more noise, vibration, smell, fumes, smoke, vapour, steam, soot, ash, dust, wastewater, waste products, grit or oil than any other domestic residence.

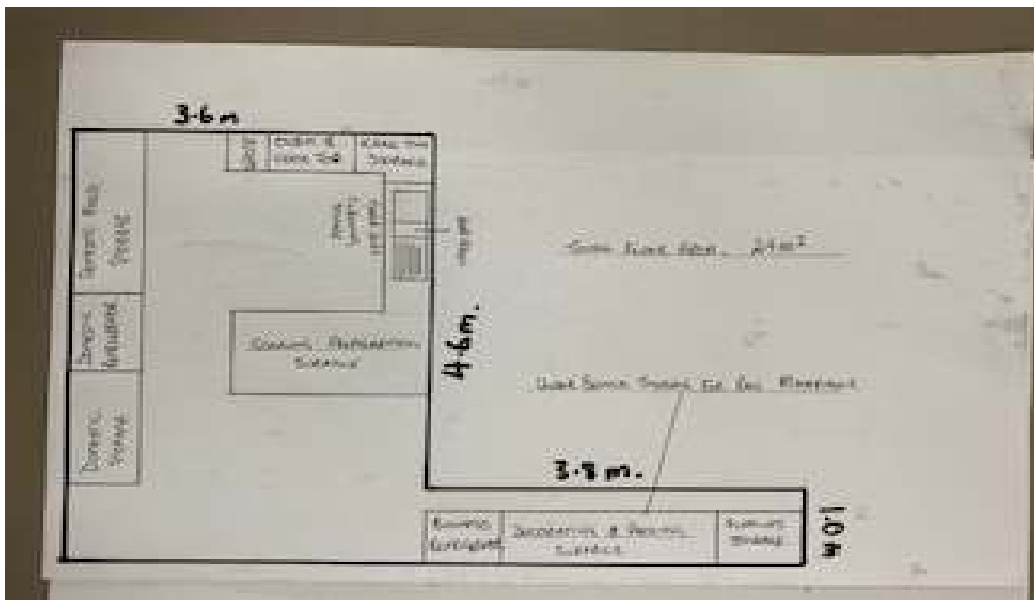
The majority of products made at the site will be delivered to the end customer, with only a small number of pickups made at the location, (no more than one pickup from the location per day).

There will be no signage displayed at the premises and only products prepared at the site shall be advertised for sale.

The total floor area used to produce, pack, store and carry out all other activities related to the proposed application is 24m<sup>2</sup>. (See attached floor plan)

Waste produced from the operation will consist mainly of used ingredient packaging that will be disposed of using council supplied domestic and recycling bins.

## FLOOR PLAN



## **Environmental Health information/requirements.**

### **Foods Produced**

All items prepared on site will be bake and predominantly high sugar/fat content. These items include Biscuits, sweet slices, cakes and cupcakes, macarons, moulded chocolate. Also used in the production of these products decorative edibles are used, such as fondant, buttercream, melted chocolate and fresh fruit. Only cooked egg products are included in production, and no other high risk foods are used or prepared on site for sale.

### **Handwashing.**

Installed in the kitchen area is a double sink with one side designated for handwashing only. This sink is fitted with a flick mixer that supplies hot and cold running water. Directly above the hand washing sink is a hand soap and paper towel dispenser.

### **Cleaning/Sanitising**

All preparation and storage areas are constructed of food grade materials. These areas shall be thoroughly cleaned and then sanitised pre and post production. Storage areas including refrigeration will be cleaned/sanitised weekly or as required. Fresh dishcloths and tea towels will be used for each production and disposed of or sanitised and washed before reuse. The kitchen is equipped with a domestic use dishwasher with a high heat setting and will be regularly sanitised with a commercially purchased cleaner.

### **Storage.**

A separate area has been constructed to store all dry ingredients and a second fridge/freezer has been purchased to store any frozen or chilled products. These items are clearly labelled and used only for the storage of raw ingredients or finished products. All other equipment used in the production of baked goods including utensils and packaging are also stored in the designated areas. Dry and cold stored ingredients where required are stored in airtight containers with clearly labelled used by dates to maintain adequate stock rotation. All cleaning products and chemicals apart from hand soap and dishwashing liquid will be stored in a separate area of the house (laundry area).

### **Transport arrangements.**

When end products require delivery, they are packaged to prevent contamination and transported in a domestic vehicle contained in a sealed esky. Cold packs can be included in the delivery if required. No hot foods will be sold from the premises and cooling is only required to maintain appearance of the end products, (prevent melting dripping). Delivery is only provided to the orange area. Products picked up from the premises are packaged in cake/slice/cookie boxes consistent to what would be provided at larger retail outlets.

