

## Form C2

## Stand alone Commercial Retail Food Preparation Business Application Attachment Sheet

Please fill out this attachment sheet if your business is involved in commercial food preparation activities that discharge liquid trade waste to the sewerage system. In the table below, tick the 'name of process' that best describes what your business does, and write the number of seats or beds your business has (if any). In addition, please indicate if your premises contains the following:

Potato peeling appliance/s – number of appliances

Dishwasher/s – number of appliances

When finished, attach this sheet to the application f	orm.
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Tick	Name of Process	No.	of
		seats	or
		beds	
	Bakery (only bread baked on site)	NIL	
	Bakery (pies, sausage rolls, quiches, cakes cooked on premises)		
	Bakery (imported pies & sausage rolls)		
	Bakery (with coffee shop – eat in)		
	Bistro (no hot food cooked – sandwiches (coffee) only)		
	Bistro (hot food cooked & served)		
	Boarding house/hostel kitchen		
	Butcher - retail	NIL	
	Café		
	Cafeteria		
	Canteen		
	Caterer		
	Club		
	Coffee shop/sandwich shop – no hot food cooked or served		
	Coffee shop – hot food cooked & served		
	Commercial kitchen/caterer		
	Community hall kitchen – tea & coffee only		
	Community hall kitchen – hot food cooked & served		
	Chicken – BBQ/charcoal		
	Chicken – retail fresh outlet with cutting and preparation of meat		
	Day care centre	NIL	
	Delicatessen – no meat cooked on site – no hot food prepared or served		
	Delicatessen – hot food prepared or served		
	Doughnut shop		
	Fish shop – fresh (retail) no cooking on site	NIL	

Tick	Name of Process	No. seats beds	of or
	Fish shop – cooking on site		
	Food caravan	NIL	
	Fruit and vegetable market (retail)	NIL	
	Function centre		
	Garbage bin cleaning – within commercial premises, ie hotel/restaurant	NIL	
	Hostel		
	Hotel bistro		
	Hotel restaurant		
	Hotel snack bar		
	Hot bread shop		
	Ice cream parlour		
	Ice cream parlour with hot food take-away		
	Juice bar		
	Loading dock – fruit and vegetable	NIL	
	Mixed business (minimal hot food)		
	Motel kitchen/restaurant		
	Nightclub		
	Nursing home kitchen		
	Patisserie – croissants & muffins		
	Pie shop (with or without pastry)		
	Pizza home delivery/takeaway only	NIL	
	Pizza cooking/reheating (no preparation or washing up on site,		
	pizza heated in retail container and sold for consumption off site)		
	Pizzeria		
	Pizza restaurant		
	Restaurant		
	Salad bar – no cooking		
	Salad bar – cooking		
	Sandwich bar/coffee lounge – no cooking		
	Sandwich bar/coffee lounge – cooking		
	Seafoods – no hot food cooking		
	Seafoods – hot food cooking		
	Supermarket – incorporating butcher	NIL	
	Take-away – fish & chips, BBQ chicken, hamburgers		
	Take-away – no hot food		

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