

If the following are not situated on the food premises, note the address or describe the location thereof:

	Erf no	Address
Sanitary (latrine) facilities		
Cleaning facilities (washbasins for facilities)		
Hand-washing facilities		
Storage facilities for food / facilities)		
Preparation premises		

C. FOOD CATEGORY

List and describe the food items or the nature or type of food involved:

D. QUANTITIES OF FOOD TO BE HANDLED

Indicate envisaged production output or number of persons to be catered for:

E. NATURE OF HANDLING

List and describe what your activities will entail (e.g. preparation or packing for processing)

F. STAFF

Number of persons employed or to be employed:

Males		Females		Total	
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G. PARTICULARS OF EXEMPTION BEING APPLIED FOR: Regulation 14(1) (e.g. Ackermans, Pep)

H. PLAN OF PREMISES

Attach to this application, a lay out plan of the premises, drawn on scale 1:50, which indicates the designation of the various areas and position of all equipment.

