E: mail@scenicrim.qld.gov.au



Application for Building Compliance Notice Kitchen and Common Area only

Residential Services (Accreditation) Act 2002 Section 29

Application form for a building compliance notice, issued by the Local Government, stating that the premises comply with the prescribed building requirements for a residential service.

Please use BLOCK LETTERS and complete all details in full

Privacy Statement

Your information is handled in accordance with the *Information Privacy Act (Qld)* 2009 and may only be accessed by Councillors, Council employees and authorised contractors. Unless authorised or required by law, we will not provide your personal information to any other person or agency.

Council may also use your personal information in order to contact you to provide you with information regarding Council functions and services. If you do not wish to receive such information please opt out using the unsubscribe link in the communication material sent to you.

Building Compliance Inspection Process

Gaining or renewing accreditation as a residential services building includes demonstrating that the premises in which the residential service is offered complies with the mandatory building requirements in MP 5.7 - Residential Services Building Standard of the Queensland Development Code and new buildings meet the requirements of the Building Code of Australia.

1. Applicant (service provider) d	etails		
Applicant type	☐ Individual applicant ☐	Corporate applicant	
Applicant name			
ACN (if corporate applicant)			
Contact person name (if corporate applicant)			
Residential address / registered office address			
Postal address			
All correspondence will be mailed to this address			
Primary phone		Alternative phone	
Email			
2. Business details			
Complete this section if the a	pplicant is trading as a busine	ess.	
Business name			
ABN			
Is the business name to be used in	n correspondence?	Yes No C	
Primary phone		Alternative phone	
Email			
3. Fees			
Fee name - Refer to Council's Fee	s and Charge and [$\sqrt{\ }$] $\emph{please till}$	ick applicable fee(s)	Amount
☐ Up to 20 persons			\$
☐ More than 20 persons			\$

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These fees are in accordance with the Council's regulatory fees and non-regulatory charges.

Payment options

- Business partner account (BP) please complete details below
- Cash, cheque or credit card at any of the Council branch offices. For branch office locations and operating hours, please refer to the Council's website

you provide adequate reference	st to Scenic Rim Regional Council, be details or attachments to allow the by credit card will incur a surch	ne cheque to be appropriately re	85. Please ensure that eceipted.
Business partner name		Business partner number	
4. Property details			
Lot number	Registe	ered plan type and number	
Property address			
Building name (if applicable)			
5. Residential service details			
When was the building construct	ed?		
Whom was the ballaring sensitives			
If unsure, which of the following I	pest describes the age of the buildi	ng? Tick applicable box.	
☐ Pre 1976	☐ 1976-1992	☐ Post 1992	
Gross floor area	m ²	Number of storeys	
Maximum number of persons who can be accommodated		Are residents provided with meals?	☐ Yes ☐ No
Please note that buildings where six or more residents reside will also require submission of a fire safety certificate from QFES ^{2}			
	ciate ¹ be present during the building	inspection?	
☐ Service provider ☐	Associate		
Name of person to be present		Contact phone numb	er
Reference			
	ervice provider if the person takes per person takes per		
6. Occupier's consent			
	required only if the applicant is not ovides the occupier's permission fo		erty to undertake the
Name (in full)			
Contact details (optional)			
Signature/s:		Date:	

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7. Checklist – Residential Services (Accreditation) a	oplication in the form approved		
The application form must be fully completed. The Residual 29(2)(a) requires that the application must be in the form will only be considered as having been received in the form 5 are provided.	approved by the local government. An application	Office Use Only	
Sample plans are included on the last page as a guide t	the type of drawing standard and details required.		
☐ 1. Provide a copy of a certificate of classification to	occupy the building		
2. Provide a floor plan/s showing the following deta	l:		
Size of rooms			
Location of rooms			
Location and size of kitchen			
facilities Location and size of			
dining facilities			
Location of common areas both indoor and			
outdoor Location of emergency phone			
Location of smoke alarm/s			
	of recent testing (within last 6 months) of early warning cessary for the City to assess compliance with MP5.7 y Lighting)].		
☐ 4. Provide the completed and signed Compliance C	hecklist		
		All sections completed and form signed	
☐ 5. Pay the relevant fee			
8. Declaration			
I declare that:			
 The information provided in this form is complete an 	d correct.		
 I have read the privacy notice. I acknowledge that in the event the premises are notion a subsequent inspection. 	compliant at the time of inspection that a reinspection fee	will be charged	
 All required information in Section 7 Checklist – Residential Services (Accreditation) application in the form approved has been provided. 			
by the Council and the application will not be considered	e not fully completed, an Incomplete Application Notice may as having been received in the form approved by the local with. The decision period will not begin until the required info	government	

Lodging your Application

SIGNATURE:

Applications can be lodged at one of Customer Service Centres where various payment options are available. If you are lodging by mail, a cheque for the correct amount must be attached and made payable to Scenic Rim Regional Council.

DATE:

Notes

If Items 1 – 5 are not fully completed, you will receive an Incomplete Application Notice. The application will not be considered to have been received in the form approved by the local government until any outstanding information identified in the Incomplete Application Notice is provided. The decision period will not start until all information required by this approved form is received by the Scenic Rim Regional Council.

You should receive a Building Compliance Notice within 20 business days after the local government receives the application in the form approved ("the decision period"). If you do not receive a notice within the decision period you may appeal to a

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development tribunal established under the *Planning Act 2016*. The appeal must be made within 20 business days after the last day of the decision period.

For more information on appeals contact the Registrar of the development tribunals on 07 3237 0403.

Office use only		
Date received	Fee amount paid	
Received by	Receipt number	
Business partner name	Account number	
Business partner number	System code	(if applicable)
All documents in Checklist provided	All sections of compliance checklist completed	

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Compliance Checklist – to be completed by Applicant

Section 7 - Kitchen facilities

Performance Criteria A kitchen must have: (a) adequate food preparation areas; and (b) suitable capacity to cater for the number of residents expected to prepare meals; and (c) unencumbered area and safe access to the kitchen at all times; and (d) fixtures and finishes which maintain the safety and wholesomeness of food; and (e) suitable cooking appliances and refrigerator space sufficient for the number of meals being prepared; and (f) suitable cleaning-up facilities for washing and cleaning of utensils; and (g) adequate storage facilities to prevent contamination of food and utensils.

Definitions:

Kitchen means where meals are prepared for or by residents.

Unencumbered area means a clear circulation space with no fixtures or fittings intruding within the space. Loose furniture (e.g. Fridge) can be included in the unencumbered areas.

Resident means a person who in the course of the service, occupies 1 or more rooms as the person's only or main residence; and is not the service provider or a relative of the service provider; or a person employed in the service by the service provider.

Do residents prepare their own meals?	Office
Yes □ (Proceed to Question 29 below)	Use Only
No □ (Proceed to Question 38 below)	- EHO

Dining room means	29. Is the kitchen separate to the dining room? A1(a)(i)		
where meals are eaten at	If YES:		
a table or a designated area used for dining.	☐ Do the kitchen facilities have a minimum floor area of 0.65m²		Does not comply
	per person?		
Floor Area means area	If NO:		
measured within the walls of a room or space.	□ Do the combined dining room/kitchen facilities have a floor area of at least 16m ² ?		Photos taken □
A dining room should be distinct from lounge facilities. They do not have to be in separate rooms and does not preclude the use of open plan areas with lounge and dining facilities at opposite ends.	Does the combined dining room/kitchen facilities have a floor area of 1m² per person provided for the residents?		Notes
	Yes □ (proceed to next) No □ (provide details or alternative solution) Alternative Solution or Action to rectify:		

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Impervious means not able to be penetrated by	30. Is the floor covering durable, impervious, finished to a smooth even surface free from cracks and crevices?	A1(a)(ii)	Complies □
liquids. Reticulated water is water	Yes □ (Proceed to next) No □ (provide details or alternative solution)		Does not
supplied and treated by	Alternative Solution or Action to rectify:		comply □
Council. If the stove is not a four-burner stove it may be			Photos taken
acceptable if the stove facilities are equivalent to the number of burners required (e.g. 1-15 residents require 4 burners).			Notes □
Providing a microwave may be acceptable as a	31. Are the walls and ceiling durable, finished in a light-coloured impervious material that is smooth and free from cracks and crevices?	A1(a)(iii)	Complies Does not
substitute for an oven/burner.	Yes □ (Proceed to next) No □ (provide details or alternative solution) Alternative Solution or Action to rectify:		comply
Volume can be determined by reading the manufacturers compliance plate or measuring the			Photos taken □
dimensions of the fridge. Providing fridges in each			Notes □
resident's room rather than in the kitchen may be	22. Are the walle behind the coaking applicance coronic tiles or lined	A4(a)(i,)	Complies
acceptable.	32. Are the walls behind the cooking appliances ceramic tiles or lined with a smooth impervious material?	A1(a)(iv)	Complies
Volume of freezer can be	Yes \square (Proceed to next) No \square (provide details or alternative solution)		Does not comply
determined by measuring the dimensions of the	Alternative Solution or Action to rectify:		
freezer or by reading the manufacturers compliance plate.			Photos taken □
The food storage facilities need to be separate from			Notes
the storage provided for cleaning equipment and cleaning chemicals.			
Please include details of	33. Are there sink facilities with a drainer and reticulated hot and cold water?	A1(a)(vii)	Complies
food storage facilities and cupboard space in the floor plan.	Yes □ (Proceed to next) No □ (provide details or alternative solution) Alternative Solution or Action to rectify:		Does not comply □
			Photos taken □
			Notes □

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# of Residents	Ovens	4 Burner Stoves	
1-15	1	1	
16-30	1	2	
31-45	2	3	
46-60	2	4	
Over 60	2	>4 with 1 for each additional 15 residents (or part thereof)	
Yes □ (Proceed to ne Alternative Solution o		rovide details or alternative solution)	
		space provided for each resident?	A1(a)(vi) (A)
Volume of Fridge S	pace (total)		` ,
# of Residents			
Yes □ (Proceed to ne	ext) No □ (p	rovide details or alternative solution)	
Alternative Solution of			
36. Is a volume of 5l	L of freezer s	space provided for each resident?	A1(a)(vi)
		space provided for each resident?	A1(a)(vi) (B)
Volume of Freezer		space provided for each resident?	
Volume of Freezer # of Residents	Space (total)		
Volume of Freezer # of Residents Yes □ (Proceed to ne	Space (total)	rovide details or alternative solution)	
Volume of Freezer s # of Residents Yes □ (Proceed to ne	Space (total)	rovide details or alternative solution)	
Volume of Freezer # of Residents Yes □ (Proceed to ne	Space (total)	rovide details or alternative solution)	
Volume of Freezer # of Residents Yes □ (Proceed to ne	Space (total)	rovide details or alternative solution)	
Volume of Freezer # of Residents	Space (total)	rovide details or alternative solution)	
Volume of Freezer : # of Residents Yes □ (Proceed to ne	Space (total)	rovide details or alternative solution)	
Volume of Freezer : # of Residents Yes □ (Proceed to note Alternative Solution of the Sol	Space (total) ext) No □ (p or Action to re	rovide details or alternative solution) ectify:	(B)
Volume of Freezer : # of Residents Yes □ (Proceed to not Alternative Solution of Sol	Space (total) ext) No (por Action to respect to the portion to respect to the portion to respect to the portion to the porti	rovide details or alternative solution) actify: e food storage facilities and cupboard adequate to prevent contamination	(B)
Volume of Freezer : # of Residents Yes □ (Proceed to not Alternative Solution of Sol	Space (total) ext) No (por Action to respect to the portion to respect to the portion to respect to the portion to the porti	rovide details or alternative solution) actify:	(B)
Volume of Freezer : # of Residents Yes □ (Proceed to not Alternative Solution of Sol	ext) No (por Action to reactilities have per resident king and eate ext) No (p	rovide details or alternative solution) ectify: e food storage facilities and cupboard a adequate to prevent contamination cing utensils by dirt, dust, flies etc.? rovide details or alternative solution)	(B)
Volume of Freezer : # of Residents Yes □ (Proceed to not Alternative Solution of Sol	ext) No (por Action to reactilities have per resident king and eate ext) No (p	rovide details or alternative solution) ectify: e food storage facilities and cupboard a adequate to prevent contamination cing utensils by dirt, dust, flies etc.? rovide details or alternative solution)	(B)
Volume of Freezer : # of Residents Yes □ (Proceed to not Alternative Solution of Sol	ext) No (por Action to reactilities have per resident king and eate ext) No (p	rovide details or alternative solution) ectify: e food storage facilities and cupboard a adequate to prevent contamination cing utensils by dirt, dust, flies etc.? rovide details or alternative solution)	(B)
Volume of Freezer : # of Residents Yes □ (Proceed to not Alternative Solution of Sol	ext) No (por Action to reactilities have per resident king and eate ext) No (p	rovide details or alternative solution) ectify: e food storage facilities and cupboard a adequate to prevent contamination cing utensils by dirt, dust, flies etc.? rovide details or alternative solution)	(B)
Volume of Freezer: # of Residents Yes □ (Proceed to not Alternative Solution of Solution	ext) No (por Action to reactilities have per resident king and eate ext) No (p	rovide details or alternative solution) ectify: e food storage facilities and cupboard a adequate to prevent contamination cing utensils by dirt, dust, flies etc.? rovide details or alternative solution)	(B)
Volume of Freezer : # of Residents Yes □ (Proceed to not Alternative Solution of Sol	ext) No (por Action to reactilities have per resident king and eate ext) No (p	rovide details or alternative solution) ectify: e food storage facilities and cupboard a adequate to prevent contamination cing utensils by dirt, dust, flies etc.? rovide details or alternative solution)	(B)

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Is a food service is prov	ided?		Office
Yes □ (Proceed to Question 3	38 below)		Use Only - <i>EHO</i>
No □ (Ensure you have answ	ered Questions 28 – 37 and proceed to Question 40)		LIIO
	1		1
Definition / Hint	38. Do the premises have a current Food Licence?		Complies
Food service means a	Yes □ (Provide licence number below and Proceed to next)		□ Does not
service of regularly providing	Licence no:		comply
meals to a resident.	No □(Proceed to next)		
The licence number referred	Alternative Solution or Action to rectify:		Photos
to is not your Certificate of	,		taken
registration for the business. It is the licence issued under			
the <i>Food Act 2006</i> to you by			Notes
the Council.			Notes □
A copy of the licence is to be			
on the premises at all times	39. Do the premises' kitchen facilities comply with the relevant	A1(b)	Complies
and be available to an	requirements of Food Standards Australia New Zealand National		
authorised officer upon request.	Food Safety Standards 3.2.2 and 3.2.3?		Does not
request.	Yes □ (Proceed to next) No □ (provide details or alternative solution)		comply
A copy of the Food Safety	Alternative Solution or Action to rectify:		
Standards can be obtained from the Food Standards			Photos
Australia New Zealand web			taken □
site:			
http://www.foodstandards.gov.au			Notes
- Maria Cara Cara Cara Cara Cara Cara Cara			
Section 8 –Dining fa	cilities		
Section 6 -Bining in			
Doufourness Cuitoria		P6	Office Hea
Performance Criteria		1 10	Office Use Only
	es must be provided appropriate to the number of residents dining at er of meals expected to be prepared.		- EHO
any one time and the number	or means expected to be prepared.		
Definition / Hint	40. Are meals prepared or provided for residents?		Complies
	Yes □ (Proceed to next) No □ (go to Section 9)		Ġ
Dining room means where	, , ,	_	Does not
meals are eaten at a table or designated area used for			comply
dining.			
Box 14 data la Call a call a			Photos
Provide details of all seating within the dining area in the			taken
table provided. If there is			
insufficient space, please			Notes
provide details as an attached.			
attached.			
If the tables are not	41. Do dining room facilities include tables and seating of at least 600mm of table per resident for 50% of the residents?		Complies
reatenander places provide	U OUUTIITI OI LADIE DEL LESIUETIL TOL 30% OL LITE LESIUETILS!	1	
rectangular please provide	·		Does not
details and measurements as an attachment.	Yes □ (Proceed to next) No □ (provide details or alternative solution) Alternative Solution or Action to rectify:		Does not comply

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A dining room should be		
distinct from lounge facilities.		Photos
They do not have to be in separate rooms and does not		taken □
preclude the use of open		
plan areas with lounge and dining facilities at opposite		Notes
ends		
	42. Is the Dining Room located close to the kitchen facilities and distinct	Complies
	from the lounge facilities?	
	Yes □ (Proceed to next) No □ (provide details or alternative solution)	Does not comply
	Alternative Solution or Action to rectify:	
		Photos
		taken
		Notes

OFFICE USE ONLY - Officer details

Development Compliance Officer details					
Officer name:					
Location:					
Phone extension:		Alternative phone:			
Email:					
Signature:			Date:		
Assessing Office use only					
Date of building inspection					
	☐ Compliance	☐ Non-compliance with building	g requireme	nts	
Date notice issued					

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