**THE LICENSING (SCOTLAND) ACT 2005**

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| Application for Food Hygiene Certificate under Section 50 of the Licensing (Scotland) Act 2005  |   |
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Application is hereby made by

 [a]\* ......................................................................................................................................

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to Aberdeen City Council for a Certificate as to the suitability of the premises at

[b] ......................................................................................................................................

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for which a New Premises Licence / Provisional Premises Licence \* is being sought in relation to food hygiene.

*\* Delete as appropriate*

Address ........................................................ Signature ...........................................

Applicant/Agent

........................................................

………………………………….…….. Date ..................................................

………………………………….……..

*[a]\* Name, designation and address of applicant.*

*[b]\* Address of premises.*

The fee for this Certificate for financial year 2023/24 is £330.00.

FOR PAYMENT – go to [Civica Payments Portal - Welcome to Aberdeen City Council payment portal (civicaepay.co.uk)](https://www.civicaepay.co.uk/AberdeenCityEstore/estore/default/Account/Login?ReturnUrl=%2FAberdeenCityEstore%2Festore%2Fdefault%2FHome%2FIndex%3FArea%3D)

Telephone 01224 523814 or email commercial@aberdeencity.gov.uk if you need assistance.

Commercial Team,

Operations and Protective Services,

Aberdeen City Council

Business Hub 15

Third Floor South

Marischal College

Broad Street

Aberdeen AB10 1AB

**NOTES**

The plan accompanying this application should indicate, inter alia, the following:

• Wall, floor and ceiling finishes of all food rooms.

• Food and liquor storage areas.

• The layout of any kitchens, serveries, bars or food preparation and service areas together with details of equipment to be provided, including sinks, wash hand basins and any other washing facilities.

• Number and location of WCs, urinals and wash hand basins ion public and staff sanitary accommodation.

• Details of inlet and extract ventilation to food rooms and sanitary accommodation.

• Details of hot and cold water supplies.

• Details of artificial lighting.

• Staff cloak areas; and

• Refuse storage facilities.