



Seafood Safety Act 2003 (section 13)

LICENCE TO OPERATE A SEAFOOD BUSINESS

Licence No. **W00387**

Licence category: **Seafood Processor Category B**

To: MR. CHRIS CHRISTOU
ASH BROS FOOD SERVICES PTY LTD
45 INDUSTRIAL DRIVE
SUNSHINE WEST VIC 3020

This licence authorises **Ash Bros Food Services Pty Ltd** to conduct a seafood business as a seafood processor, subject to the terms and conditions specified herein.

This licence is valid from 01 January 2026 to 31 December 2026.

A handwritten signature in blue ink, appearing to read "M Coffey", is positioned above the printed name and title.

MICHAEL COFFEY
Chief Executive Officer

24 November 2025

TERMS AND CONDITIONS

1. The licensee is to conduct its seafood business only at premises situated at **45 Industrial Drive SUNSHINE WEST VIC 3020**
2. The licensee is not permitted to conduct any of the following activities under this licence: canning, cooking, drying, smoking, curing or adding processing ingredients;
3. The throughput that applies to this licence is: **restricted to 100 tonnes**
Note: For the meaning of 'throughput', see the Definitions section below.
4. The licensee must conduct its operations as a seafood business in accordance with:
 - (a) the Act, the Regulations and the *Food Act 1984*;
 - (b) the Australia New Zealand Food Standards Code (and in particular Part 1.2, Parts 3.1 and 3.2, and Standard 4.2.1); and
 - (c) any Code of Practice that may be made by PrimeSafe under Division 1 of Part 4 of the Act,as these are published and as may be amended from time to time.
5. The licensee must:
 - (a) at all times maintain a Food Safety Program and conduct its operations in accordance with its Food Safety Program;
 - (b) ensure that its Food Safety Program is approved or certified by an Approved Inspection Service, and retain evidence of that certification or approval;
 - (c) at all times engage an Approved Inspection Service (and for a period of not less than 12 months) to audit the licensee's compliance with its Food Safety Program;
 - (d) keep a copy of the Food Safety Program at the premises during ordinary business hours and make it available for inspection upon request by the Approved Inspection Service, PrimeSafe authorised officers or by any other competent authority;
 - (e) ensure that its appointed Approved Inspection Service conducts an audit of the licensee's compliance with its Food Safety Program and with its obligations under this licence at least once during the period of the licence, and as otherwise directed by PrimeSafe;
 - (f) obtain PrimeSafe's permission for any change of Approved Inspection Service (which approval will not be unreasonably withheld); and
 - (g) take all reasonable steps to facilitate the prompt and efficient inspection of seafood, plant and/or facilities at the premises of the seafood business by the Approved Inspection Service, PrimeSafe inspectors or by any other competent authority.

Note: Guidance as to the content of a Food Safety Plan may be found on PrimeSafe's website at www.primesafe.vic.gov.au.
6. The licensee must give immediate notice to PrimeSafe if:
 - (a) an order or direction is given by a competent authority for the recall or destruction of any seafood held at or sold by the seafood business;
 - (b) the licensee becomes insolvent or enters into external administration;
 - (c) ownership of the seafood business or any part of it changes in any way and whether or not for valuable consideration; or
 - (d) the seafood business ceases to operate, on a permanent basis, as a seafood business.
7. This licence is not transferrable.

Definitions

In this licence (including its terms and conditions):

Act means the *Seafood Safety Act 2003*, as amended from time to time.

Approved Inspection Service (also known as a Conformity Assessment Body) means a person or body approved by PrimeSafe as a suitable food safety auditor for the purposes of Division 2 of standard 3.2.1 of the Australia New Zealand Food Standards Code or, where the licensed facility is registered as an exporter under the *Export Control Act 2020* (Cth), the Commonwealth Department of Agriculture, Fisheries and Forestry. A list of Approved Inspection Services may be found at PrimeSafe's website. A list of Approved Inspection Services may be found at PrimeSafe's website.

Food business has the meaning given to that term in the *Food Act 1984*.

Food Safety Program means a program that fulfills the requirements of Division 2 of standard 3.2.1 of the Australia New Zealand Food Standards Code.

Licensed facility means the facility or vehicle licensed by this licence to conduct a seafood business (within the meaning of the Act).

Process means the doing of any of the activities of a seafood processor, but does not include activities relating to aquaculture.

Regulations means the *Seafood Safety Regulations 2014*, as amended from time to time.

Seafood has the meaning given to that term in the Act.

Seafood processor means a food business that sells seafood predominantly on a wholesale basis, and which may undertake any or all of the following activities in connection with its business: filleting, shucking, heading, gutting, skinning, packing, chilling, freezing or storing of seafood; and breeding, rearing and harvesting seafood for human consumption (aquaculture).

Throughput means the maximum weight of seafood that may be handled by the seafood business in the term of the licence. (Where throughput is expressed as "over" the given value, no maximum applies).

Interpretation

To the extent of any inconsistency, the Standards are to be read in the following order of precedence: the Act and Regulations; *Food Act 1984*; any Code of Practice made under Division 1 of Part 4 the Act; the Australia New Zealand Food Standards Code.