

General requirements for all Queensland food businesses

Proprietor/licensee of a food business

The Australia New Zealand Food Standards Code *Food Safety Standards* require food businesses to ensure that food handlers do not contaminate food. Proprietors/licensees must comply with the following requirements of the Food Safety Standards and the Queensland *Food Act 2006* (the Act):

- ensure the food business holds a current licence to carry on a food business with the local government where the food business operates
- provide easily accessible hand washing facilities supplied with warm running water, soap and single-use paper towels or other means of effectively drying hands
- ensure the food business has a food safety supervisor who meets the requirements under the Act, as specified below
- inform food handlers that they must advise their supervisor if they are suffering an illness or symptoms that involve vomiting, diarrhoea, fever or jaundice, food borne illness, sore throat with fever, infected skin lesions or have discharges from eyes, nose or ears
- where there is reasonable likelihood of food contamination, exclude people with the above illness, conditions or symptoms from handling food.

Food safety supervisors

A licensee for a food business is required to have a food safety supervisor for the food business. The licensee or proprietor may be the food safety supervisor and there may be more than one food safety supervisor for the food business. A nominated food safety supervisor:

- must know how to recognise, prevent and alleviate food safety hazards of the food business, has skills and knowledge in food safety matters relevant to the business, and have the authority to supervise and give directions about food safety matters to food handlers
- should have attained specified competencies through a Registered Training Organisation
- must be reasonably available to be contacted, while the food business is being carried on, by:
 - the local government that licensed the food business; and
 - any food handler at the food business

For further information on food safety supervisors, refer to Queensland Health's Food Safety Fact Sheet 18.

Food handlers

The Act requires every licensable food business in Queensland to have a food safety supervisor. However, under the Australia New Zealand Food Standards Code *Food Safety Standard 3.2.2 - Food Safety Practices and General Requirements*, food businesses must also ensure all food handlers in the food business have the skills and knowledge they need to handle food safely. This means they will have skills in food safety and food hygiene matters and knowledge of food safety and food hygiene matters, which relate to the type of work they do at the food business.

For example, a food handler that handles food only to make sandwiches, only needs to have skills and knowledge in food safety and hygiene to ensure that sandwiches are handled safely. A food handler that cooks and prepares a range of food dishes will need a greater level of skills and knowledge in relation to food safety and food hygiene.

The only exception to this requirement is for charitable or community fundraising events that sell food that is not potentially hazardous or that will be properly cooked and served for immediate consumption. For further information on food safety requirements for charitable organisations, refer to the Queensland Health booklet '*Food safety for fundraising events*'.

Is formal training required for food handlers at a food business?

Formal training is not required for food handlers to meet their skills and knowledge requirements. There are many different ways you can assist food handlers in obtaining the required skills and knowledge, for example:

- providing staff food safety and hygiene information for them to read
- developing operating rules that set out the responsibilities of food handlers and their supervisors
- 'in house' training by the supervisor or other staff
- sending staff to food safety courses run by other people
- hiring a consultant to run a course for the staff
- recruiting staff with formal industry based training qualifications

Food business premises

Food businesses, whether operating from a new or existing premises, a vehicle, market stall or domestic premise, must comply with the Australia New Zealand Food Standards Code *Food Safety Standard 3.2.3 - Food Premises and Equipment*.

However, the handling of food from temporary premises may allow the food business to be exempt from some of the requirements in this standard. For information on possible exemptions you should contact your local council.

A food business premises must:

- be easy to clean and maintain
- appropriate for the work of the business
- suitable for the jobs they are used for
- easy to clean and, if necessary, sanitise
- be made of material that does not contaminate food
- have sufficient space, facilities and suitable equipment to produce safe food
- be provided with services such as potable water, effective sewage disposal and sufficient light and ventilation for the food handling activities
- provide facilities for staff to maintain standards of personal hygiene and equipment cleanliness that will protect food from contamination
- be protected against the harbourage and entry of pests

For further information on the design and fit out requirements for food business, either contact your relevant local government or refer to the fit out guides available on the Local Government Toolbox at www.lgtoolbox.qld.gov.au.

For further information

Queensland Health has a variety of fact sheets with detailed information on food safety. Fact sheets can be accessed from the Queensland Health website at www.health.qld.gov.au/foodsafety.

If you have any further questions regarding a food businesses requirements, contact the relevant local government where the food business is located. Contact details can be found at www.dlgp.qld.gov.au/local-government-directory.html or your local White Pages.



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