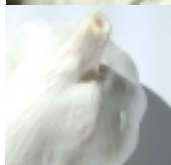
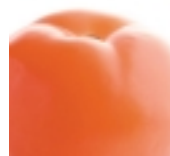
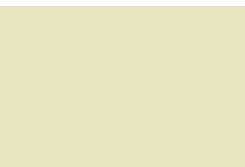
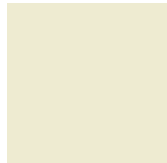
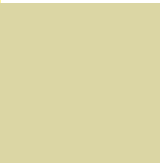


Safe Food Australia

2nd Edition, January 2001

A Guide to the Food Safety Standards

Chapter 3 of the Australia New Zealand
Food Standards Code (applies to Australia only)



Status of the guide

This guide has been developed by the Australia New Zealand Food Authority in accordance with section 7(c) of the *Australia New Zealand Food Authority Act 1991*. The guidance provided in this document is not legally binding.

The guide has been prepared to assist with the interpretation of three of the food safety standards in Chapter 3 of the *Australia New Zealand Food Standards Code*. These standards apply only in Australia. They are:

3.1.1 *Interpretation and Application*

3.2.2 *Food Safety Practices and General Requirements*

3.2.3 *Food Premises and Equipment*

A copy of each of these three standards has been included in the relevant section of this guide.

The voluntary standard, Standard 3.2.1 *Food Safety Programs*, is not included in this guide. A guide to the interpretation of Standard 3.2.1 will be developed separately.

This guide is intended primarily for use by government agencies responsible for the enforcement of the food safety standards. If there is uncertainty about what is meant by a requirement within the food safety standards, reference can be made to the explanation in this guide for clarification.

This guide will be reviewed and amended as necessary. Readers are invited to provide feedback to the Food Safety Program of ANZFA if they have suggestions that would improve the guide or believe additional explanation should be included in the guide.

The address is:

Food Safety Program
Australia New Zealand Food Authority
PO Box 7186
Canberra MC ACT 2610
E-mail: food.safety@anzfa.gov.au

The Authority disclaims any liability for any loss or injury directly or indirectly sustained by any person as a result of reliance upon this guide. Food businesses should seek independent legal advice in relation to any queries they may have regarding the legal obligations imposed upon them under the food safety standards.

Contents

Introduction	1
Using the guide	2
Standard 3.1.1 <i>Interpretation and Application</i>	3
Purpose	10
Contents	10
1 Interpretation	10
2 Meaning of safe and suitable food	16
3 General application of the Food Safety Standards	18
4 Compliance	18
Standard 3.2.2 <i>Food Safety Practices and General Requirements</i>	19
Introduction	35
Division 1 — Interpretation and application	36
1 Interpretation	36
2 Application of this Standard	41
Division 2 — General requirements	42
3 Food handling — skills and knowledge	42
4 Notification	45
Division 3 — Food handling controls	49
5 Food receipt	49
6 Food storage	54
7 Food processing	56
8 Food display	66
9 Food packaging	69
10 Food transportation	72
11 Food disposal	74
12 Food recall	78
Division 4 — Health and hygiene requirements	81
Subdivision 1 — Requirements for food handlers	81
13 General requirement (on food handlers)	81
14 Health of food handlers	82
15 Hygiene of food handlers	87

Subdivision 2 — Requirements for food businesses	95
16 Health of persons who handle food — duties of food businesses	95
17 Hygiene of food handlers — duties of food businesses	97
18 General duties of food businesses	100
Division 5 — Cleaning, sanitising and maintenance	103
19 Cleanliness	103
20 Cleaning and sanitising of specific equipment	104
21 Maintenance	107
Division 6 — Miscellaneous	109
22 Temperature measuring devices	109
23 Single-use items	112
24 Animals and pests	114
25 Alternative methods of compliance	116
Standard 3.2.3 <i>Food Premises and Equipment</i>	119
Purpose	128
Application of the standard to different types of food premises	128
1 Existing premises	128
2 New premises	129
3 Temporary premises	129
4 Mobile premises	129
5 Domestic premises used for commercial food handling	130
Division 1 — Interpretation and application	131
1 Interpretation	131
2 Application of this Standard	132
Division 2 — Design and construction of food premises	133
3 General requirements	133
4 Water supply	138
5 Sewage and waste water disposal	143
6 Storage of garbage and recyclable matter	144
7 Ventilation	147
8 Lighting	150
Division 3 — Floors, walls and ceilings	151
9 Application	151
10 Floors	151
11 Walls and ceilings	155

Division 4 — Fixtures, fittings and equipment	159
12 General requirements	159
13 Connections for specific fixtures, fittings and equipment	165
14 Hand washing facilities	168
Division 5 — Miscellaneous	175
15 Storage facilities	175
16 Toilet facilities	176
17 Food transport vehicles	178
Appendixes	181
1 The use of time as a control for potentially hazardous food	183
2 Food Premises Notification Form	187
Additional Notification Information for Mobile Food Vendors	191
Temporary Events Permit	192
3 Cooling of meats after cooking — Report by Campden & Chorleywood Food Research Association	195
4 Cleaning and sanitising surfaces and utensils	197
Bibliography	205
Glossary of definitions	209
Index	215

Introduction

There are four national food safety standards. The Australia New Zealand Food Authority (ANZFA) developed these standards in consultation with State and Territory health authorities, the food industry, and other interested organisations and individuals.

The four food safety standards are:

- 3.1.1 *Interpretation and Application*;
- 3.2.1 *Food Safety Programs*;
- 3.2.2 *Food Safety Practices and General Requirements*; and
- 3.2.3 *Food Premises and Equipment*.

In July 2000, the Australia New Zealand Food Standards Council¹ agreed to the adoption of Standards 3.1.1, 3.2.2 and 3.2.3. These food safety standards form part of the *Australia New Zealand Food Standards Code*. They apply only in Australia.

The Australia New Zealand Food Standards Council had previously deferred consideration of the fourth standard, Standard 3.2.1 *Food Safety Programs*, and requested further study of the efficacy and costs of these programs for a range of food businesses. Pending the results of this work, the Council agreed in November 2000 that Standard 3.2.1 should be adopted as a voluntary standard. It did so as some States planned to proceed with the introduction of food safety programs without waiting for the results of the study requested earlier by the Australia New Zealand Food Standards Council.

As a voluntary standard, Standard 3.2.1 *Food Safety Programs* will apply in only those States or Territories that choose to implement this standard.

Standards 3.1.1, 3.2.2 and 3.2.3 become enforceable from February 2001, depending on the regulatory situation in each State and Territory. The notification provision and the requirement that food handlers and supervisors have food safety skills and knowledge commensurate with their duties within the food business, both in Standard 3.2.2, come into effect from February 2002 to give businesses time to comply with these requirements.

The food safety standards will replace existing State and Territory and local government food hygiene regulations that were nationally inconsistent and that tended to be prescriptive and sometimes significantly out of date. They presented businesses with unnecessary costs and difficulties. In addition, they included requirements that could not be justified in terms of public health and safety.

The new standards reflect international best practice. Taken together, they are based on a preventative approach to the incidence of food-borne illness in Australia and are designed to help ensure that food businesses in Australia produce food that is safe to eat.

1 Ministers of Health from the States, Territories and Commonwealth of Australia and from New Zealand meet as the Australia New Zealand Food Standards Council to approve food standards for Australia and New Zealand.

Using the guide

- The text of each standard is in the coloured pages preceding the interpretative comment on that standard.
- Definitions are included in each standard and explained at the start of each interpretative section. An alphabetical listing of all definitions is included in the Glossary following the Appendixes.
- The intended outcome for each clause of the standards is set out in the lightly shaded area that precedes the explanation for that clause.
- The text of the standards is included in bold sanserif type throughout the interpretative sections of the guide. The clause, subclause and paragraph numbering and lettering are the same as those in the standards.
- The intent behind every requirement in the food safety standards is explained.
- Examples are set out in shaded boxes throughout the text. These examples serve to illustrate the requirements.
- The guide does not specify ways in which food businesses can comply with the requirements in the standards, although it may help them to do so.
- Food businesses needing information on complying with the food safety standards should contact their local enforcement agency for advice.