

# Information Kit for Food Businesses

December 2009

## Introduction

This Information Kit has been developed by the Department of Health to assist food businesses to implement the requirements that are contained in South Australian food law.

A food business is any business **that handles or sells any type of food for sale**, with the exception of some primary industry activities. Manufacturers, restaurants, take-aways and supermarkets are clearly food businesses. Less obvious food businesses include bed & breakfast establishments, food stalls at fetes, cold stores, service stations and cinemas that sell packaged food and food provided under a contract of service such as supper served at a dinner dance or lunch served at a staff canteen. A specially designed Information Kit is available for Charities and Communities Groups that may also be food businesses.

Primary industry activities that are not classified as food businesses include farms, vineyards, orchards and aquaculture operations and other activities that are covered by primary industry legislation.

If you are not certain whether you operate a food business check with your local Council or the Food Section of the Department of Health.

## How this Kit can Help

This Kit contains the three Food Safety Standards, with which food businesses must comply. Broadly, Standard 3.1.1 defines terms such as 'food business' and 'sell', Standard 3.2.2 details handling requirements, including temperature control, sanitation and hygiene requirements and Standard 3.2.3 lists the construction requirements for premises and equipment.

A number of fact sheets prepared by Food Standards Australia

New Zealand (FSANZ) are included to assist in understanding key aspects of the Standards:

1. Receiving food safely
2. Temperature control requirements
3. Use of thermometers
4. Food handling skills & knowledge
5. Health & hygiene responsibilities of food businesses.
6. Health & hygiene responsibilities of food handlers.

Additionally the kit contains the following information developed by the South Australian Department of Health to assist food handlers to acquire the knowledge required to produce safe food:

- > 'Food Safety Fundamentals'-an easy to read brochure that covers important food safety information.
- > Posters covering Personal Hygiene, Temperature Control, Cross-Contamination and the need for staff to notify if they have a food borne illness.
- > 'Bug Busters' DVD -a 20 minute video on food handling.
- > '2 Hour 4 Hour Guide'- a fact sheet that explains how long foods can be out of temperature control.



### The Role of Local Councils

Food businesses must notify their presence to an enforcement agency, which in most cases is the local Council. For businesses in remote areas the Department of Health is the relevant enforcement agency. There is no charge for Notification which can be made on line ([www.fbn.sa.gov.au](http://www.fbn.sa.gov.au)) or by submitting forms supplied by your Council.

Depending on the nature of the activity the Council is likely to conduct an inspection and further inspections may follow at a frequency that varies with the nature of the food business, though the average business may receive about one full inspection a year. Councils are entitled to charge a fee for inspections and in June 2006 the maximum inspection fee is \$ 80 plus G ST for a small business (no more than the equivalent of 20 full time food handlers) and \$ 200 + G ST for larger businesses.

### Where to Find More Information

#### Your Local Council

The key contact for Notification and general advice about food safety and compliance with the Food Safety Standards.

#### South Australian Department of Health Food Section

Website: [www.health.sa.gov.au/pehs](http://www.health.sa.gov.au/pehs) click on 'Food Safety'. Contains the Food Act 2001 and the Food Regulations 2002, which call up the Food Standards Code into law.

The site also contains a broad range of food safety information including Food Industry Bulletins which cover matters such as guidance on the use of date codes and, for manufacturers and distributors, the requirement for a product recall system.

Email: [food@health.sa.gov.au](mailto:food@health.sa.gov.au)  
PH: 8226 7100

#### FSANZ

Website: [www.foodstandards.gov.au](http://www.foodstandards.gov.au). Contains the Food Safety Standards within the Food Standards Code. The site also contains the fact sheets included in this kit and a broad range of food safety information.

#### Information in Other Languages

The posters in the kit are available in the following languages from your local Council or the Food Section of the Department of Health: Greek, Italian, Khmer, Mandarin, Turkish, Vietnamese.

