

# Food Safety Standard 3.2.2A

To improve food safety and prevent foodborne illness, all food service, retail and catering businesses in Australia must implement food safety management tools by 8 December 2023.

### **Business category types**

#### **Category one**

A caterer or food service that make and serve unpackaged, potentially hazardous, ready-to-eat food. Examples include:



restaurants and cafes



**bakeries** 



mobile food vans



hospitals and aged care

fast food outlets



childcare centres

### **Category two**

A retail business that sells unpackaged, potentially hazardous, ready-to-eat foods that aren't made by the business. Examples include:



delis



some market stalls



some supermarkets



some service stations



seafood retailers



some butchers

# Which tools are required?

	Category one	Category two
Food handler training	Land	Land
Food safety supervisor	Lander	<b>L</b>
Show that your food is safe	Land of the same o	X

## **Food handler training**

Food handlers must do a food safety training course **or** show that they understand:



safe handling of food



food contamination



cleaning and sanitising equipment



personal hygiene

## **Food safety supervisor**

A food business must have a food safety supervisor who:



is trained



has a supervisor's certificate



can give advice to people who make food



is reasonably available

# Show that your food is safe

A food business must show that they are making safe food by:



keeping a record of important food safety controls, activities and processes

or



demonstrating safe food handling practices

