













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		Which tools are required?									
Category one	Category two	Category one	Category two								
<p>A caterer or food service that make and serve unpackaged, potentially hazardous, ready-to-eat food. Examples include:</p> <ul style="list-style-type: none">  restaurants and cafes  fast food outlets  hospitals and aged care  bakeries  mobile food vans  childcare centres 	<p>A retail business that sells unpackaged, potentially hazardous, ready-to-eat foods that aren't made by the business. Examples include:</p> <ul style="list-style-type: none">  delis  some market stalls  some supermarkets  some service stations  seafood retailers  some butchers 	<table border="1"> <tr> <td>Food handler training</td> <td>✓</td> <td>✓</td> </tr> <tr> <td>Food safety supervisor</td> <td>✓</td> <td>✓</td> </tr> <tr> <td>Show that your food is safe</td> <td>✓</td> <td>✗</td> </tr> </table>	Food handler training	✓	✓	Food safety supervisor	✓	✓	Show that your food is safe	✓	✗
Food handler training	✓	✓									
Food safety supervisor	✓	✓									
Show that your food is safe	✓	✗									

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**

