

# 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** 



fast food outlets



mobile food vans





childcare centres

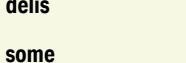
# **Category two**

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



delis

some





some service stations



seafood retailers



some butchers

| Which | tools a | re requ | ired? |
|-------|---------|---------|-------|
|       |         |         |       |

|                             | Category one | Category<br>two |
|-----------------------------|--------------|-----------------|
| Food handler<br>training    | Lander       | Lange           |
| Food safety supervisor      | Lander       | <b>L</b>        |
| Show that your food is safe | Lander       | 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**

supermarkets

market stalls

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

