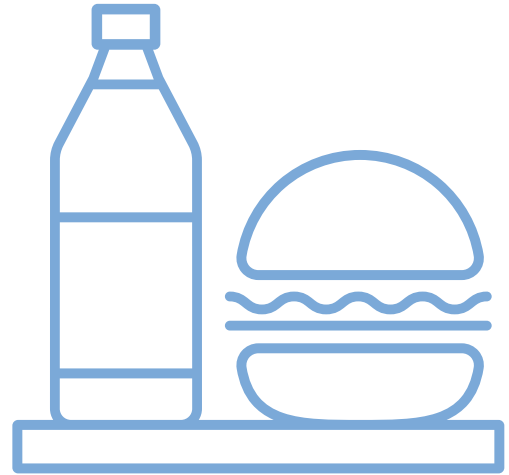


Changes to the Food Standards Code for food businesses



There are new food safety requirements for Australian food services, caterers and related retail businesses from Friday 8 December 2023.

Under Standard 3.2.2A – Food Safety Management Tools, most food businesses will need to implement two or three food management tools, depending on their activities:

- 1** Have a qualified **Food Safety Supervisor** with up-to-date training, reasonably available to supervise food handlers. 
- 2** Ensure all **food handlers are trained** in food safety and hygiene, or can demonstrate adequate skills and knowledge. 
- 3** **Keep a record** of important food safety information or be able to show their food is safe. 

CATEGORY ONE



Businesses that process and serve food that is potentially hazardous and ready-to-eat.

Examples:

Restaurants, takeaways, cafes, mobile food vendors, caterers, bakeries, child care centres.

Tools required: ① ② ③

CATEGORY TWO



Businesses that sell food they have not made or processed (except for only slicing, weighing, repacking, reheating or hot-holding) that is potentially hazardous and ready to eat.


Examples:

Supermarket delis, service stations.

Tools required: ① ②

Next Steps

The new requirements apply from Friday 8 December 2023.

Visit  redland.qld.gov.au/foodsafety or scan the QR code for more information.

