

What do the Food Safety Standards require?

Skills and Knowledge

Food handlers must have skills and knowledge adequate to safely prepare any food they handle. I'm Alert food safety training is available for free via Council's website.

Premises and Equipment

Kitchens, including mobile kitchens, need to be designed and constructed to: allow all surfaces to be easily cleaned; exclude pest entry; have adequate light and ventilation, appropriate waste disposal, hot water for washing dishes, and warm water at a dedicated hand wash facility supplied with soap and single use towels. For more requirements please refer to the Food Premises Fitout Checklist available on Council's website.

Product Labelling

Food manufacturers must provide labels on packaged products. This includes a use by or best before date, address of manufacture, ingredient list and nutrition information panel. For more information on label requirements, please contact SA Health on (08) 8226 7100.

Mobile Food Vendors

Mobile food vendors need to notify with the Council in which the vehicle is routinely stored/garaged.

Wastewater Disposal

Wastewater must be disposed of to a waste system such as sewer, and cannot go to stormwater. A trade waste permit may be required to dispose business water to sewer. For more information please contact SA Water on 1300 650 950.

Tell Us Before You Start!

All food businesses are legally required to notify Council of their operation. Food Business Notification forms can be completed via Council's website or hard copies are available from Council's Civic Centre on request. Once Council has received your notification form, a Food Safety Kit and a copy of the Food Safety Standards will be provided to you.

ARE YOU FOOD BUSINESS READY?

Have you:

- Decided what food you want to make/sell
- Created a business plan
- Obtained Council development permission
- Submitted your Food Business Notification form
- Completed food safety training

Do You Have:

- Dedicated hand wash basin in your kitchen
- Digital probe thermometer
- Food grade sanitiser
- Food recall plan
- Appropriate labels for your packaged food

Need More Information?

For more details regarding home-based food businesses please contact Council's Environmental Health Team on 8408 1111.



72 Woodville Road
Woodville South Australia 5011
Telephone 8408 1111
www.charlessturt.sa.gov.au



Home Based Food Businesses



Are you a home-based food business?

You are considered a home-based food business if you process, manufacture and/or sell food from a residential premises. The meaning of 'sell' is very broad and includes retail sale, child care services where food is provided, catering, market food stall, food given away for advertising or fundraising purposes, bed & breakfast and more.

As a home-based food business, what are your food safety responsibilities?

All food businesses, including those that are based in a domestic environment, need to comply with the Food Safety Standards and have regular food safety inspections that incur inspection fees.

Development approvals

Your home-based food business may need to comply with development regulations. Development approval may be required in instances where more than 30% or 30m² of your home is used for your business; a truck weighing more than 3 tonnes is kept on your property; or your shed or garage has been converted for business purposes. For more information contact Council's Planning & Development Team on 8408 1111.



Is your domestic kitchen suitable?

The City of Charles Sturt has Environmental Health Officers who assess the food safety risk of food for sale that you handle, store and/or prepare from your home-based business. The South Australian Food Business Risk Classification System is used to determine whether your business sells high, medium or low risk foods.

The table below provides an overview of the food business risk and the corresponding suitability as a home-based activity. Priority 3 and 4 businesses are generally suitable as home-based businesses, priority 2 businesses may be suitable depending on scale, but priority 1 businesses are not suitable.

Food Business Risk Classification	Suitability of Domestic Kitchen
PRIORITY 4 (P4) LOW RISK FOODS	
<ul style="list-style-type: none"> Unlikely to contain food poisoning bacteria or toxins and will not support their growth. Low contamination risk as no direct food handling. Examples of P4 food businesses: storage of pre-packaged dry goods or beverages. 	<ul style="list-style-type: none"> Domestic type kitchen acceptable provided foods are stored protected from contamination.
PRIORITY 3 (P3) MEDIUM TO LOW RISK FOODS	
<ul style="list-style-type: none"> Unlikely to support the growth of food poisoning bacteria. Risk of contamination as some food preparation will occur but final products are shelf stable. Examples of P3 food businesses: biscuits, basic cupcakes, confectionery, potato crisps, popcorn. 	<ul style="list-style-type: none"> Domestic type kitchen likely acceptable depending on design/fit out.
PRIORITY 2 (P2) MEDIUM TO HIGH RISK FOODS	
<ul style="list-style-type: none"> Likely to support the growth of food poisoning bacteria. Increase in food processing, contamination and storage risks. Examples of P2 food businesses: spices and herbs, ice-cream/ gelato and juice bar 	<ul style="list-style-type: none"> Designated/ separate commercial grade kitchen may be required. Domestic type kitchen may be acceptable depending on design/fit out.
PRIORITY 1 (P1) HIGH RISK FOODS	
<ul style="list-style-type: none"> Support the growth of food poisoning bacteria and need to be stored under temperature control. Foods or processes commonly associated with bacteria growth e.g. raw eggs, bean sprouts, cooling, texture modifying. Examples of P1 food businesses: sushi making, catering, bakery products with fresh cream/custard/meat fillings, sandwiches, dips, salads, and raw products. 	<ul style="list-style-type: none"> Designated/ separate commercial grade kitchen required. Use of domestic kitchen not suitable.