



Storage of Personal Goods and Chemicals to Prevent Food Contamination

Fines of up to \$2500 apply!

Please ensure that all food handlers and business owners read this important information. Breaches relating to incorrect storage of personal goods and chemicals will result in fines of up to \$2500.

Personal items are likely to contain foreign material such as hair, dust and dirt particles, and micro-organisms, all of which have the potential to contaminate food, food contact surfaces and equipment. Similarly, equipment used for cleaning is often contaminated with dirt and micro-organisms. Cleaning chemicals are dangerous if ingested and contamination of food and food contact surfaces must be avoided.

The Law

In accordance with Food Safety Standard 3.2.3 Clause 15, it is essential that food premises have adequate storage facilities for the storage of all items that are likely to be the source of contamination of food. These items include personal belongings such as bags, mobile phones, clothing, cigarettes and keys, and other materials such as chemicals, cleaning equipment and tools.

All food businesses must provide an area for storage of all personal items, cleaning equipment and chemicals which is away from all food, food contact surfaces and equipment.

Adequate Storage Facilities

The term 'adequate' storage will be dependant on the size and nature of the food premises. For example, in a small business, a designated drawer, cupboard or locker may be sufficient for the storage of personal belongings. However in a larger food business, a change room with lockers or cupboards may be necessary if staff have to change clothes or store larger personal items.

All food businesses must also provide an area designated for the storage of chemicals and cleaning equipment such as mops, brooms and buckets. Ideally this area would be a separate storage area solely for that purpose, away from all food and food contact surfaces. (An example of an adequate storage facility can be view on the opposite side of this fact sheet.)

It is often necessary for a food business to store office equipment (paperclips, pins, staples, pens, fax, paperwork, etc.) in the premises, however these items also have the potential to contaminate food. Therefore, it is important to ensure that these items are also kept in a designated area to ensure contamination of food does not occur. It is inappropriate to store office equipment and other personal goods on shelving above preparation benches or food storage areas as this practice has lead to the contamination of foods.



Celebrating Success

The City of Charles Sturt participates in both the Food Safety Rating Scheme and Deliciously Safe Program. The Food Safety Rating Scheme is a state wide program. Eligible businesses have an opportunity to achieve a star rating (3, 4 or 5) based on their compliance with the food laws during their routine inspection. Businesses are awarded a certificate identifying their achieved Star Rating.

The Deliciously Safe program is a City of Charles Sturt initiative and provides an opportunity for businesses outside the scope of the Food Safety Rating Scheme to be recognised for full compliance with the food laws at the time of their routine inspection. Achieving businesses are awarded a sticker and certificate identifying the business as Deliciously Safe.

Both programs afford an opportunity for further recognition on Council's website and potential for listing in Council's community publications.

Need More Information?

If you require further information regarding food safety or to receive a Food Safety Kit, please contact Council's Environmental Health Team. Furthermore, don't forget...you must always notify Council whenever you start a new food business, transfer ownership or change the food business name. Notification forms are available from Council or can be downloaded from the Council's website.