

Public Health - Short Term Holiday Accommodation/B&B

A food business refers to a business, enterprise or activity that involves the handling of food intended for sale or the sale of food. Sale includes food that is supplied as part of a service including as part of accommodation. A B&B or accommodation premise will therefore be captured as a food business if food provisions are supplied including breakfast (or other meals), such as packaged cereals, milk, cakes etc. The business must notify Council and comply with:

- ▲ South Australian Food Act 2001 & Regulations 2002
- ▲ Australia New Zealand Food Standards (ANZFS) Code

A food business must, before the business commences any food handling operations, notify the appropriate enforcement agency,

- *Australia New Zealand Food Standards Code*

CAN I COOK FOOD AND LEAVE FOR GUESTS?

- ▲ There is no reason why food can't be prepared for and/or provided for guests, as long as;
- ▲ Good health and hygiene practices are in place to ensure the safety of food.
- ▲ The food should be stored appropriately (eg. potentially hazardous foods in the fridge, food covered, stored in food grade containers / packaging etc) and kept fresh (dispose of stale food).
- ▲ Notify Council of the food activity and comply with necessary legislation and standards.

WHAT IS REQUIRED?

- ▲ Submit a completed Food Business Notification (FBN) form to Council. This will be forwarded to SA Health for processing and a risk rating inspection conducted.
- ▲ Council will supply your FBN number and arrange an appropriate time for the inspection.
- ▲ By submitting a FBN form you will receive Council's food safety newsletters. These include updates on local training options, issues and fact sheets.

WHAT WILL BE INSPECTED?

Inspection of the host's kitchen will be carried out. The aim of the inspection is to check; fridge temperatures, cleanliness, storage areas and water supply and also to sight probe thermometers and food grade sanitising equipment.

Inspections are done by appointment where appropriate and authorised officers will discuss the food activity being undertaken and talk through processes, preparation, cooking, cleanliness, food storage and transport procedures relevant to your activity.

This provides an opportunity for you to ask authorised officers food safety questions related to your activity.

Council may also inspect the premise if a complaint is received. This includes, but not limited to, alleged breaches of the SA Public Health Act 2011 (eg bed bugs).

FREQUENTLY ASKED QUESTIONS

Do I need approval to operate a short term holiday accommodation or B&B?

This is assessed by Council's Planning and Building Officers. See 'Development Leaflet Home Activities - Home Based Business' and 'Development Leaflet - Short Term Accommodation Facilities' on Council's website for further information.

Do I need to have a food safety certificate?

No, however, you must have adequate food safety skills and knowledge for the food activity being undertaken and training is an option available to help meet this requirement. See 'Food Safety Training' fact sheet. Various local and online options are available.

Can I decant juices & milk and place food items on plates or in to dishes?

Foods that are decanted or placed into dishes or containers should be protected from contamination, for example using plastic wrap, lids etc. Potentially hazardous foods (eg. meats and dairy products) should be kept in a refrigerator.

Can I get further general advice before proceeding?

A free onsite appointment can be made with authorised officers to discuss your potential application. Council endeavours to provide comprehensive advice but the onus is on the food proprietors to familiarise themselves with their legal obligations and act accordingly.

RAINWATER OR BORE WATER USE

If the accommodation premise or kitchen where food is being prepared for guests has access to rainwater or bore water please refer to SA Health webpage – www.sahealth.sa.gov.au 'Providing Safe Drinking Water' to ensure compliance with the requirements of the Safe Drinking Water Act 2011 and Safe Drinking Water Regulations 2012.

FORMS AND LEAFLETS

Forms and leaflets are available on Council's website: www.mountgambier.sa.gov.au (*Services – Regulatory – Food Safety and Services – Development Forms and Leaflets*).

COUNCIL CONTACT DETAILS

Please contact Council's Environmental Health Officer's with any other queries (08) 8721 2555 or email city@mountgambier.sa.gov.au

