

Are you thinking of starting your own food business? Here is a quick guide on how to get started.

The proprietor of a food business must ensure the food business complies with all the requirements of the Food Safety Standards'.

- Australia New Zealand Food Standards (ANZFS) Code
- Standard 3.1.1 Clause 4 - Compliance

A food business or activity, of any commercial, charitable or community nature which involves the *handling* (e.g. cooking, thawing, serving, storing of food) or sale of food must comply with:

- South Australian Food Act 2001.
- South Australian Food Regulations 2002.
- Australia New Zealand Food Standards (ANZFS) Code.
- Guides to meet compliance - Australian Standard: AS: 4674-200 Design, construction and fit-out of food premises and Council's Checklist for fit-out.
- Mobile Food Vendor (MFV) Food Safety Passport System (if applicable).

WHAT'S NEXT?

- Collect Food Safety Information Kit from Council and read relevant sections for further information.
- If you are a MFV notification for each food activity is required with the Council in which you operate. See the SA Health Food Safety Passport System Guide (www.sahealth.sa.gov.au) or from Council for further information and full definition.
- Contact Council's Building, Planning and Health Officers regarding proposed location and appointment for onsite inspection.
- Contact SA Water for requirements on grease trap and waste water on phone (08) 7424 1336 or email: TradeWasteBranch@sawater.com.au.
- Submit Food Business Notification (FBN) form (*and other Council notifications/applications if necessary*).
- Read ANZFS and keep onsite at food business for reference (forms part of inspection).
- Staff training: ensure all staff have adequate food safety and hygiene skills and knowledge.
- Separate hand wash only basin installed with warm running water, signage, soap and single use towel at toilets and in food preparation areas (within 5 metres).
- Food grade sanitising procedures are set up (*signage is recommended*). Usually a 3-4 step approved chemical process and/or complying dishwasher.
- Probe thermometer onsite and accurately used.
- Emergency action plan (*eg power black out*).
- Staff induction on food safety, temperature logs, cleaning rosters, pest control checks and probe thermometer calibration checks.
- Strongly recommended: implement documentation to assist in compliance under the ANZFS.

FREQUENTLY ASKED QUESTIONS

Are there any fees for lodging a Food Business Notification?

No fees are charged by Council under the Food Act to lodge a new Food Business Notification (FBN) or for pre-open inspections for general advice. Some fees may be applicable for Planning/Building if needed.

If I am moving into an existing food premises/kitchen do I still need to contact Council?

Yes. A new FBN must be created due to change in ownership. It is also recommended you arrange an onsite inspection for Health Officers to provide advice if the food premises meets current ANZFS.

Is Council able to provide general advice on a location before starting a business?

Yes, Council strongly recommends you arrange for a free onsite inspection with Building, Planning and Health Officers prior to commencing a lease or fit-out of business.

If I am starting a home based food business or cooking for markets from home do I need to notify?

Yes. See separate fact sheet for Home Based Food Businesses and Development Leaflet Home Activities - Home Based Business for further information.

What training options are available for myself and staff to gain food safety and hygiene skills and knowledge?

See separate Food Safety Training fact sheet. Various local and online options are available.

FORMS AND LEAFLETS

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

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

Council endeavours to provide comprehensive advice, but the onus is on the food proprietors to familiarise themselves with their legal obligations and act accordingly.

