




# CHANGES TO THE FOOD STANDARDS CODE FOR FOOD BUSINESSES

There are new food safety requirements for Australian food service, caterer and related retail businesses from **Friday 8 December 2023**.



Under Standard 2.3.2A – Food Safety Management Tools, businesses will need to implement two or three food management tools, depending on their activities:

- 1** Have a qualified **Food Safety Supervisor** 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

Clubs, restaurants, takeaways, cafes, mobile food vendors, caterers, bakeries, child care centres and school canteens.

Tools required:



## 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

Delis, supermarkets, service stations and seafood retailers.

Tools required:

