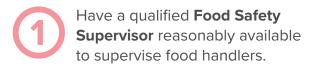


There are new food safety requirements for retail businesses from Friday 8 December 2023.

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





Ensure all food handlers are trained in food safety and hygiene, or can demonstrate adequate skills and knowledge.



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

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:



















