



Food safety management tools

Guide for food businesses on Food Safety Standard 3.2.2A

A new standard has been introduced across Australia to improve food safety. If your food business is captured under the standard, you will need to comply with the requirements by 8 December 2023.

Why is there a new standard?

Poor food handling can cause outbreaks of foodborne illnesses, which can result in avoidable hospitalisations, loss of revenue and reputational damage to food businesses. This new standard has been introduced to reduce foodborne illness by ensuring food is handled safely by food handlers with adequate skills and knowledge.

Will my business be impacted by the standard?

You will need to comply if your business handles:

- unpackaged
- potentially hazardous
- ready-to-eat foods.



Two categories of businesses will be impacted.

Category one	Category two
Your business will be classified as category one if it processes or makes unpackaged, potentially hazardous, ready-to-eat foods. For example, cafés, restaurants or caterers that cook and serve meals with foods such as meat, dairy, seafood, cut fruit and vegetables, pasta and rice.	Your business will be classified as category two if it only minimally handles unpackaged, potentially hazardous food (such as slicing, weighing, repacking, reheating or hot-holding). For example, a service station which receives chilled pies and sandwiches that are displayed in a hot or cold display unit, or a supermarket deli which slices and packs cold meats.



Food safety management tools

The standard introduces 3 tools to manage food safety.

1. Food handler training

Food handlers (including chefs, cooks, waiters) in category one and two businesses will need to complete food handler training or show that they have the necessary skills and knowledge in food safety. Details of free online food handler training courses can be accessed at www.health.wa.gov.au/FSMT. Alternatively, each food handler can demonstrate skills and knowledge of food safety and hygiene matters.

2. Food safety supervisor

Category one and two businesses will need to appoint at least one food safety supervisor who must be reasonably available to advise and supervise the food handlers when they are handling unpackaged, potentially hazardous, ready-to-eat foods.

A food safety supervisor will be required to take a training course delivered by a registered training organisation and the certification must be refreshed every 5 years. Courses are listed at: www.health.wa.gov.au/FSS

3. Showing that food is safe

Category one businesses must show that food safety controls are being managed by keeping records of it. The records must be kept for a minimum of 3 months.

Key records you may need to keep include:

- temperature of food on receipt and transport
- storage and display temperatures
- cooking temperatures, or other pathogen control steps
- time taken to cool or reheat foods
- cleaning and sanitising of equipment and premises.

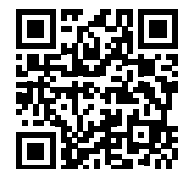
Record templates can be downloaded from www.health.wa.gov.au/FSMT

Alternatively, you can use other ways to demonstrate that you are managing key food safety controls. This can be checked by your local government *Food Act 2008* authorised officer.

If you have any questions, contact your Local Government Environmental Health Services.

More information

For more information refer to the Guide for food businesses on Food Safety Standard 3.2.2A or visit www.health.wa.gov.au/FSMT



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