

# Changed food safety requirements for businesses

In December 2023 new requirements were introduced for Class 2 food service and retail businesses that aim to improve food safety.

Food businesses now need to focus on their people as well as food processes. Businesses must be able to show Council how they manage food safety processes including training staff, monitoring temperature control, food processing and cleaning and sanitising.

A recipe for food safety is designed to provide businesses and staff with tools and advice that can help them ensure that the food they sell is safe and suitable.

[a-recipe-for-food-safety.docx \(live.com\)](#)



To help your food business comply with the new requirements

**Step 1.** Ensure you have a qualified Food Safety Supervisor

**Step 2.** Train your staff in food safety

**Step 3.** Record how and when you trained your staff

**Step 4.** Show Council how you prepare food safely

For further information on the changes, please visit [Introducing Standard 3.2.2A Food safety management tools](#) [Introducing Standard 3.2.2A:](#)

[health.vic.gov.au/food-safety/  
introducing-standard-322a-food-safety-management-tools](https://health.vic.gov.au/food-safety/introducing-standard-322a-food-safety-management-tools)



For more information please email [foodsafety@manningham.vic.gov.au](mailto:foodsafety@manningham.vic.gov.au) or call 9840 9333

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# Food handling training

All staff that handle food must be trained in:

- Safe food handling
- Food contamination and food allergen management
- Cleaning and sanitising
- Personal hygiene

## How to train your staff?

Your food safety supervisor can train your staff, you can have your staff complete online training or you may choose to have them obtain a formal food safety training certificate. There are two free online food handling training programs available.

**DoFoodSafely** is designed to ensure food handlers have the skills and knowledge to safely work with, and handle food in a food business. The training covers seven topics including personal hygiene and food allergens and is available in English, Arabic, Chinese, Korean, Hindi, Nepali, Punjabi and Vietnamese.

[dofoodsafely.health.vic.gov.au](http://dofoodsafely.health.vic.gov.au)



# All about Allergens

All About Allergens is a program that helps business owners, managers and food handlers provide safe food for customers with allergies.

It covers four topics including communicating with customers and staff, menus and practical management of food allergens. This course takes about one hour to complete.



## All About Allergens

[foodallergytraining.org.au](http://foodallergytraining.org.au)



# Food Safety Library

To help educate and remind staff of good practices, you may choose to place posters up in your kitchen.

Free online posters and translated information is available at the Food Safety Library.



## Food Safety Library

[health.vic.gov.au/food-safety/food-safety-library](http://health.vic.gov.au/food-safety/food-safety-library)



# Do I need a food safety program?

Most Class 2 businesses no longer need a food safety program unless they are conducting any of the 8 high risk activities listed below.

To access the FoodSmart food safety program go to [foodsmart.vic.gov.au](https://foodsmart.vic.gov.au)

High-risk activity	Food Safety Program requirements
Sous vide cooking, sushi and Chinese style roasted meats	Foodsmart Food Safety Program
Curing meats, aged beef, smoked foods,	If activity is not listed in Foodsmart, must develop independent FSP and be audited
Sauerkraut and kombucha	Foodsmart Food Safety Program
Century Eggs	If activity is not listed in Foodsmart, must develop independent FSP and be audited
Serving ready to eat foods containing raw egg (tiramisu, egg butter, mayonnaise, mousse)	Foodsmart Food Safety Program
Serving ready to eat raw or rare minced/finely chopped meats	Must develop independent FSP and be audited
Serving of ready to eat raw and rare poultry and game meat (crocodile, emu, boar, kangaroo not raised on a farm)	Must develop independent FSP and be audited
Off-site catering where potentially hazardous food prepared in one location and transported and served at an event	Foodsmart Food Safety Program
Other activities such as pasteurisation, modified atmospheric packaging, to extend shelf life	Must develop independent FSP and be audited
Processes that do not use heat to control microbiological growth, e.g. dehydration of fruit	Must develop independent FSP and be audited