

Contents

Status and context of the document	III
Introduction	1
Using this guide	1
Standard 3.1.1 Interpretation and Application	3
1 Interpretation	4
2 Meaning of safe and suitable food	10
3 General application of the Food Safety	12
4 Standards Compliance	12
Standard 3.2.2 Food Safety Practices and General Requirements	13
Division 1 — Interpretation and application	14
1 Interpretation	14
2 Application of this Standard	18
Division 2 — General requirements	18
3 Food handling — skills and knowledge	18
4 Notification	22
Division 3 — Food handling controls	24
5 Food receipt	24
6 Food storage	29
7 Food processing	32
8 Food display	42
9 Food packaging	49
10 Food transportation	52
11 Food disposal	54
12 Food recall	58
Division 4 — Health and hygiene requirements	61
Subdivision 1 — Requirements for food handlers	61
13 General requirement (on food handlers)	61
14 Health of food handlers	62
15 Hygiene of food handlers	65
Subdivision 2 — Requirements for food businesses	72
16 Health of persons who handle food — duties of food businesses	72
17 Hygiene of food handlers — duties of food businesses	74
18 General duties of food businesses	77
Division 5 — Cleaning, sanitising and maintenance	79
19 Cleanliness	79
20 Cleaning and sanitising of specific equipment	80
21 Maintenance	84

Division 6 — Miscellaneous	85
22 Temperature measuring devices	85
23 Single use items	90
24 Animals and pests	92
25 Alternative methods of compliance	95
Standard 3.2.3 Food Premises and Equipment	99
Division 1 — Interpretation and application	100
1 Interpretation	100
2 Application of this Standard	101
Division 2 — Design and construction of food premises	102
3 General requirements	102
4 Water supply	108
5 Sewage and waste water disposal	113
6 Storage of garbage and recyclable matter	114
7 Ventilation	116
8 Lighting	119
Division 3 — Floors, walls and ceilings	120
9 Application	120
10 Floors	120
11 Walls and ceilings	123
Division 4 — Fixtures, fittings and equipment	127
12 General requirements	127
13 Connections for specific fixtures, fittings and equipment	134
14 Hand washing facilities	136
Division 5 — Miscellaneous	142
15 Storage facilities	142
16 Toilet facilities	143
17 Food transport vehicles	144
Appendices	147
Appendix 1: Potentially hazardous foods	148
Appendix 2: The use of time as a control for potentially hazardous food	151
Appendix 3: Limits for food processes	158
Appendix 4: Foods requiring special care	162
Appendix 5: Cooling of meats after cooking	172
Appendix 6: Cleaning and sanitising surfaces and utensils	173
Appendix 7: Pest management	182
Appendix 8: Template examples	183
Appendix 9: Temporary and mobile food premises	191
Appendix 10: Home-based food businesses	204
Resources and References	211