



RESOURCES AND REFERENCES

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The Resources and References section is available as a separate download from the Safe Food Australia web page, at <http://www.foodstandards.gov.au/publications/Pages/safefoodaustralia3rd16.aspx>.

Australian Standards

- AS/NZS 1668.1:2015 *The Use of Ventilation and Air Conditioning in Buildings — Fire and Smoke Control in Buildings*. Standards Australia, available to purchase at <http://infostore.saiglobal.com/store/Details.aspx?productID=1833740>
- AS 1668.2-2012 *The Use of Mechanical Ventilation and Air-Conditioning in Buildings*. Part 2 Mechanical ventilation for acceptable indoor-air quality. Standards Australia, available to purchase at <http://infostore.saiglobal.com/store/Details.aspx?ProductID=1826580>
- AS 1680.1:2006 *Interior and Workplace Lighting - General Principles and Recommendations*. Standards Australia, available to purchase at <http://infostore.saiglobal.com/store/Details.aspx?ProductID=361303>
- AS/NZ 1680.2.4 1997 *Industrial Tasks and Processes*. Standards Australia, available to purchase at <http://infostore.saiglobal.com/store/Details.aspx?ProductID=361312>
- AS 1731 *Frozen Food Retail Cabinets* and associated updates. Standards Australia, available to purchase at <http://infostore.saiglobal.com/store/details.aspx?ProductID=243821>
- AS 2070-1999 *Plastics Materials for Food Contact Use*. Standards Australia, available to purchase at <http://infostore.saiglobal.com/store/details.aspx?ProductID=257811>
- AS 4696-2007 *Hygienic Production and Transportation of Meat and Meat Products for Human Consumption*. Standards Australia, available to purchase at <http://infostore.saiglobal.com/store/Details.aspx?ProductID=317382>
- AS 4709-2001 *Guide to Cleaning and Sanitizing of Plant and Equipment in the Food Industry*. Standards Australia, available to purchase at <http://infostore.saiglobal.com/store/Details.aspx?ProductID=317796>

Useful websites

Allergy & Anaphylaxis Australia
(<https://www.allergyfacts.org.au>)

Australian Business Licence and Information Service
(<https://ablis.business.gov.au/pages/home.aspx>)

National Register of VET (Vocational Education and Training) Australian Government
Department of Education and Training
(<http://training.gov.au>)

Environmental Health Australia

- Professional food safety tools, including I'm Alert Food Safety and FoodSafe training packages (www.eh.org.au/resources/professional-tools)
- National policy of food business grading schemes (<http://www.eh.org.au/about-us/national-policies>)

FSANZ

- FSANZ home page
(www.foodstandards.gov.au)
- Food enforcement contact details
(www.foodstandards.gov.au/foodenforcementcontacts)
- Food recall web page
(www.foodstandards.gov.au/industry/foodrecalls)
- Food safety standards information
(www.foodstandards.gov.au/industry/safetystandards/Pages/default.aspx)
- Food allergen portal (resources)
(www.foodstandards.gov.au/consumer/foodallergies/foodallergenportal/Pages/default.aspx)
- Food Standards Code
(www.foodstandards.gov.au/code/Pages/default.aspx)

Jurisdictional websites

ACT

- ACT Health Food safety resources for businesses
(<http://health.act.gov.au/public-information/businesses/food-safety-regulation/food-safety-resources-businesses>)
- ACT Health Food business regulation
(www.health.act.gov.au/public-information/businesses/food-safety-regulation)

New South Wales

- NSW Food Authority home page
(<http://www.foodauthority.nsw.gov.au>)
- Resource centre
(www.foodauthority.nsw.gov.au/search/resources-alpha)

Northern Territory

- Department of Health Food safety website
(www.health.nt.gov.au/environmental_health/food_safety)
- Department of Health Food safety fact sheets
(www.health.nt.gov.au/environmental_health/food_safety/#FoodSafetyFactSheets)

Queensland

- Queensland Health Food safety website
(www.health.qld.gov.au/public-health/industry-environment/food-safety/default.asp)
- Queensland Health Food safety — Information sets and resources
(www.health.qld.gov.au/public-health/industry-environment/food-safety/resources/default.asp)

- Queensland local government toolbox
(<http://www.lgtoolbox.qld.gov.au/Pages/Home.aspx>)
- Safe Food Production Queensland Publications and resources
(www.safefood.qld.gov.au/index.php?option=com_content&view=article&id=582&Itemid=73)

South Australia

- SA Health Food standards website
(www.sahealth.sa.gov.au/wps/wcm/connect/public+content/sa+health+internet/protecting+public+health/food+standards)
- SA Health Food safety website
(www.sahealth.sa.gov.au/wps/wcm/connect/public+content/sa+health+internet/health+topics/health+conditions+prevention+and+treatment/food+safety)
- Food Safety Program - A template to assist SA aged care facilities to develop and implement a food safety program, includes many templates for record keeping
(www.cftqld.com.au/sites/default/files/sa_aged_care_fsp.doc)

Tasmania

- Department of Health and Human Services Food safety website
(www.dhhs.tas.gov.au/publichealth/food_safety)
- Department of Health and Human Services Food safety documents
(www.dhhs.tas.gov.au/publichealth/food_safety/food_safety_documents)

Victoria

- Victoria Health Do food safely — online food safety training course
(<http://dofoodsafely.health.vic.gov.au/>)
- Victoria Health *Food Atlas* — an overview of foods from different cultures, including the manufacturing process, the ingredients and the associated risk rating of the foods (password required)
(<https://www2.health.vic.gov.au/public-health/food-safety/food-atlas-log-in/food-atlas-how-to-use>)
- Victoria Health Food business information
(www.health.vic.gov.au/foodsafety/bus/index.htm)
- Victoria Health Food safety website
(<https://www2.health.vic.gov.au/public-health/food-safety>)
- Streatrader online registration tool
(https://streatrader.health.vic.gov.au/public_site)

Western Australia

- Western Australia Health Food website
(<http://ww2.health.wa.gov.au/Health-for/Industry-trade-and-business/Food>)

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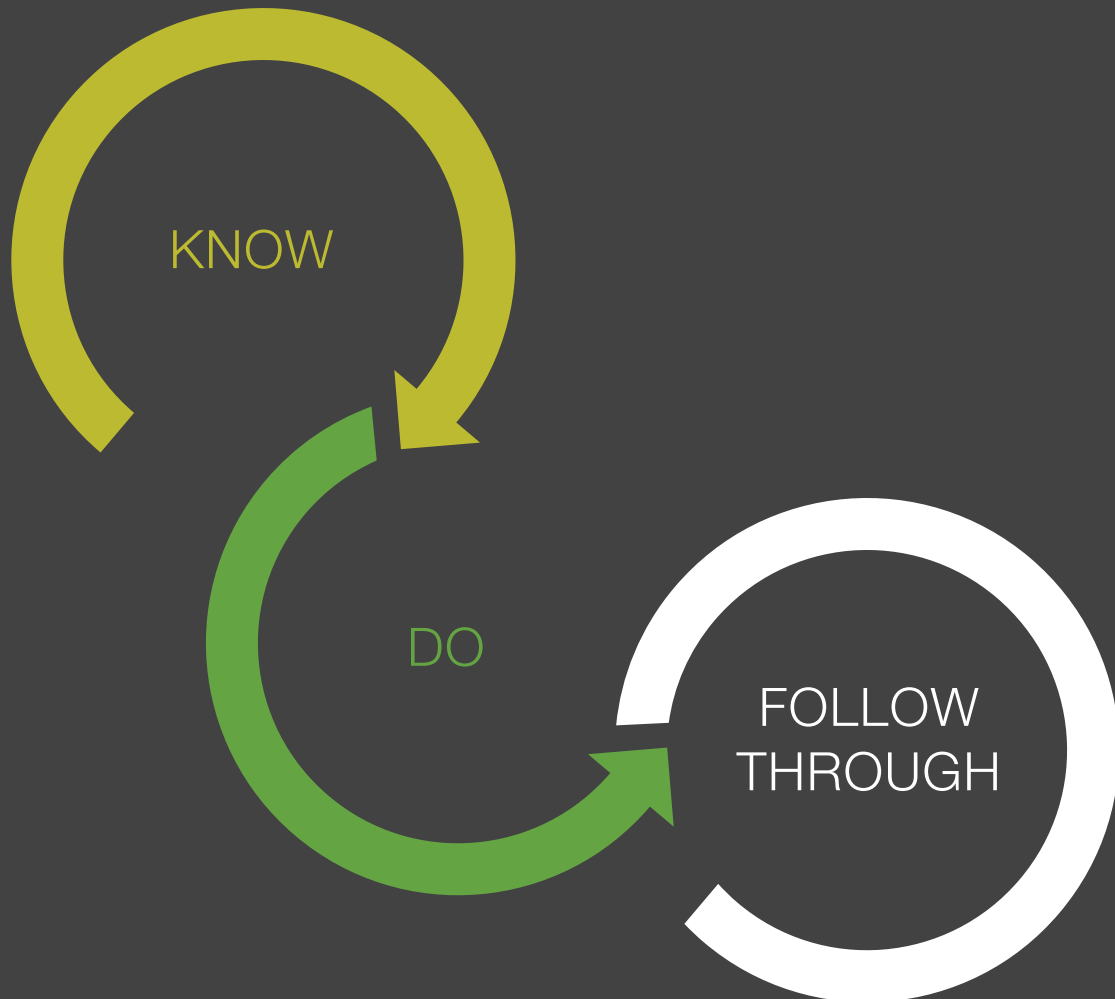
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FOOD SAFETY DOESN'T JUST HAPPEN



AUSTRALIA

Boeing House, 55 Blackall Street
BARTON ACT 2600

PO Box 5423
Kingston ACT 2604
AUSTRALIA

P +61 2 6271 2222
F +61 2 6271 2278
E info@foodstandards.gov.au

NEW ZEALAND

Level 3, 154 Featherston Street
WELLINGTON 6011

PO Box 10559
The Terrace, Wellington 6143
NEW ZEALAND

P +64 4 978 5630
F +64 4 473 9855
E info@foodstandards.govt.nz



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Australia New Zealand
Te Mana Kounga Kai – Ahitereiria me Aotearoa

www.foodstandards.gov.au