

CONTENTS

Status and context of the document	IV
Introduction	1
Using this guide	1
Standard 3.1.1	
Interpretation and Application	4
1 Interpretation and application	4
2 Meaning of safe and suitable food	10
3 General application of the Food Safety Standards	12
4 Compliance	12
Standard 3.2.2	
Food Safety Practices and General Requirements	16
Division 1 — Interpretation and application	16
1 Interpretation	16
2 Application of this standard	20
Division 2 — General requirements	20
3 Food handling — skills and knowledge	20
4 Notification	24
Division 3 — Food handling controls	27
5 Food receipt	27
6 Food storage	31
7 Food processing	35
8 Food display	46
9 Food packaging	53
10 Food transportation	57
11 Food disposal	60
12 Food recall	63
Division 4 — Health and hygiene requirements	67
Subdivision 1 — Requirements for food handlers	67
13 General requirement (on food handlers)	67
14 Health of food handlers	68
15 Hygiene of food handlers	71
Subdivision 2 — Requirements for food businesses	79
16 Health of persons who handle food — duties of food businesses	79
17 Hygiene of food handlers — duties of food businesses	81
18 General duties of food businesses	84
Division 5 — Cleaning, sanitising and maintenance	87
19 Cleanliness	87
20 Cleaning and sanitising of specific equipment	88
21 Maintenance	93

Division 6 — Miscellaneous	94
22 Temperature measuring devices	94
23 Single use items	98
24 Animals and pests	100
25 Alternative methods of compliance	103
Standard 3.2.2A	
Food Safety Management Tools	108
Summary	108
I Name	108
II Definitions	108
III Application of this standard	109
IV Category one business	111
(i) Definition of category one business	111
(ii) Food service	112
(iii) Food safety management tools required for category one businesses	113
V Category two business	114
(i) Definition of category two business	114
(ii) Food safety management tools required for category two businesses	116
VI Prescribed activities	116
VII The food safety management tools	118
(i) Food safety training for food handlers engaged in a prescribed activity	118
(ii) Supervision of food handlers	120
(iii) Substantiating food safety management of prescribed activities ('evidence tool')	123
Attachment 1: Decision tree for Standard 3.2.2A	130
Attachment 2: Keeping evidence of food safety management	132
Standard 3.2.3	
Food Premises and Equipment	138
Division 1 — Interpretation and application	138
1 Interpretation	138
2 Application of this standard	139
Division 2 — Design and construction of food premises	140
3 General requirements	140
4 Water supply	146
5 Sewage and waste water disposal	151
6 Storage of garbage and recyclable matter	152
7 Ventilation	155
8 Lighting	157
Division 3 — Floors, walls and ceilings	159
9 Application	159
10 Floors	159

11	Walls and ceilings	162
Division 4 — Fixtures, fittings and equipment		167
12	General requirements	167
13	Connections for specific fixtures, fittings and equipment	174
14	Hand washing facilities	176
Division 5 — Miscellaneous		183
15	Storage facilities	183
16	Toilet facilities	184
17	Food transport vehicles	186
Appendices		190
Appendix 1: Potentially hazardous foods		190
	What food is potentially hazardous?	190
	What food is not potentially hazardous?	191
	Further information	192
Appendix 2: Time as a control for potentially hazardous food		193
	How does this work in practice for hot food?	194
	The 2-hour/4-hour rule for ready-to-eat potentially hazardous food brought out of refrigeration	195
	Applying time as a control for potentially hazardous food	197
Appendix 3: Limits for food processes		201
Appendix 4: Foods requiring special care		205
	Aged meat	205
	Doner kebabs	206
	Eggs	207
	Fish	208
	Kombucha	208
	Poultry	209
	Raw and rare meat dishes	210
	Rockmelons	211
	Sous vide foods	211
	Seed sprouts	212
	Vacuum-packed and modified-atmosphere-packed chilled food	213
	Vegetables and fruits in brine, oil or vinegar	214
Appendix 5: Cooling of meats after cooking		215
Appendix 6: Cleaning and sanitising surfaces and utensils		216
	Cleaning	217
	Sanitising	218
	Cleaning and sanitising procedures and records	223
	Further information	224
Appendix 7: Pest management		225

Appendix 8: Template examples	226
Template 1 — Supplier details	227
Template 2 — Food receipt	228
Template 3 — Cooking and cooling food	229
Template 4 – Food temperature record sheet (multi use): e.g. for food display	230
Template 5 — Log for 2-hour/4-hour rule	231
Template 6 — Cleaning and sanitising procedure	232
Template 7 — Cleaning and sanitising record (2 weeks)	233
Template 8 – General temperature record (multi-use) e.g. cooking, reheating, refrigeration	234
Appendix 9: Temporary and mobile food premises	235
What are temporary food premises?	235
What are mobile food premises?	235
What requirements apply to temporary and mobile food premises?	236
Information on specific requirements	236
Standard 3.2.2	236
Standard 3.2.2A	241
Standard 3.2.3	241
Appendix 10: Home-based food businesses	248
What is a home-based food business?	248
What requirements apply to home-based businesses?	248
Information on specific requirements	248
Standard 3.2.2	248
Standard 3.2.2A	250
Standard 3.2.3	251
Appendix 11: Food safety culture	255
Why is food safety culture important?	255
Preventable problems	255
Where to start	255
What does a strong food safety culture look like?	256
Resources and references	260
Australian Standards	260
Useful websites	261
State and territory food regulatory agencies	262
References	264