

# CONTENTS

Status and context of the document	IV
Introduction	1
Using this guide	1
<b>Standard 3.1.1</b>	
<b>Interpretation and Application</b>	<b>3</b>
1 Interpretation and application	3
2 Meaning of safe and suitable food	9
3 General application of the Food Safety Standards	11
4 Compliance	11
<b>Standard 3.2.2</b>	
<b>Food Safety Practices and General Requirements</b>	<b>13</b>
<b>Division 1 — Interpretation and application</b>	<b>13</b>
1 Interpretation	13
2 Application of this standard	17
<b>Division 2 — General requirements</b>	<b>17</b>
3 Food handling — skills and knowledge	17
4 Notification	21
<b>Division 3 — Food handling controls</b>	<b>24</b>
5 Food receipt	24
6 Food storage	28
7 Food processing	32
8 Food display	43
9 Food packaging	50
10 Food transportation	54
11 Food disposal	57
12 Food recall	60
<b>Division 4 — Health and hygiene requirements</b>	<b>64</b>
Subdivision 1 — Requirements for food handlers	64
13 General requirement (on food handlers)	64
14 Health of food handlers	65
15 Hygiene of food handlers	68
Subdivision 2 — Requirements for food businesses	76
16 Health of persons who handle food — duties of food businesses	76
17 Hygiene of food handlers — duties of food businesses	78
18 General duties of food businesses	81
<b>Division 5 — Cleaning, sanitising and maintenance</b>	<b>84</b>
19 Cleanliness	84
20 Cleaning and sanitising of specific equipment	85
21 Maintenance	90

<b>Division 6 — Miscellaneous</b>	<b>91</b>
22 Temperature measuring devices	91
23 Single use items	95
24 Animals and pests	97
25 Alternative methods of compliance	100
<b>Standard 3.2.2A</b>	
<b>Food Safety Management Tools</b>	<b>104</b>
Summary	104
<b>I Name</b>	<b>104</b>
<b>II Definitions</b>	<b>104</b>
<b>III Application of this standard</b>	<b>105</b>
<b>IV Category one business</b>	<b>107</b>
(i) Definition of category one business	107
(ii) Food service	108
(iii) Food safety management tools required for category one businesses	109
<b>V Category two business</b>	<b>110</b>
(i) Definition of category two business	110
(ii) Food safety management tools required for category two businesses	112
<b>VI Prescribed activities</b>	<b>112</b>
<b>VII The food safety management tools</b>	<b>114</b>
(i) Food safety training for food handlers engaged in a prescribed activity	114
(ii) Supervision of food handlers	116
(iii) Substantiating food safety management of prescribed activities	119
<b>Attachment 1: Decision tree for Standard 3.2.2A</b>	<b>126</b>
<b>Attachment 2: Keeping evidence of food safety management</b>	<b>128</b>
<b>Standard 3.2.3</b>	
<b>Food Premises and Equipment</b>	<b>133</b>
<b>Division 1 — Interpretation and application</b>	<b>133</b>
1 Interpretation	133
2 Application of this standard	134
<b>Division 2 — Design and construction of food premises</b>	<b>135</b>
3 General requirements	135
4 Water supply	141
5 Sewage and waste water disposal	146
6 Storage of garbage and recyclable matter	147
7 Ventilation	150
8 Lighting	152
<b>Division 3 — Floors, walls and ceilings</b>	<b>154</b>
9 Application	154
10 Floors	154
11 Walls and ceilings	157

<b>Division 4 — Fixtures, fittings and equipment</b>	<b>162</b>
12 General requirements	162
13 Connections for specific fixtures, fittings and equipment	169
14 Hand washing facilities	171
<b>Division 5 — Miscellaneous</b>	<b>178</b>
15 Storage facilities	178
16 Toilet facilities	179
17 Food transport vehicles	181
<b>Appendices</b>	<b>184</b>
<b>Appendix 1: Potentially hazardous foods</b>	<b>184</b>
What food is potentially hazardous?	184
What food is not potentially hazardous?	185
Further information	186
<b>Appendix 2: Time as a control for potentially hazardous food</b>	<b>187</b>
How does this work in practice for hot food?	188
The 2-hour/4-hour rule for ready-to-eat potentially hazardous food	189
Applying time as a control for potentially hazardous food	191
<b>Appendix 3: Limits for food processes</b>	<b>195</b>
<b>Appendix 4: Foods requiring special care</b>	<b>199</b>
Aged meat	199
Doner kebabs	200
Eggs	201
Fish	202
Kombucha	202
Poultry	203
Raw and rare meat dishes	204
Rockmelons	205
Sous vide foods	205
Seed sprouts	206
Vacuum-packed and modified-atmosphere-packed chilled food	207
Vegetables and fruits in brine, oil or vinegar	208
<b>Appendix 5: Cooling of meats after cooking</b>	<b>209</b>
<b>Appendix 6: Cleaning and sanitising surfaces and utensils</b>	<b>210</b>
Cleaning	211
Sanitising	212
Cleaning and sanitising procedures and records	217
Further information	218
<b>Appendix 7: Pest management</b>	<b>219</b>

<b>Appendix 8: Template examples</b>	<b>220</b>
Template 1 — Supplier details	221
Template 2 — Food receipt	222
Template 3 — Cooking and cooling food	223
Template 4 — Food temperature record sheet (multi use):	224
Template 5 — Log for 2-hour/4-hour rule	225
Template 6 — Cleaning and sanitising procedure	226
Template 7 — Cleaning and sanitising record (2 weeks)	227
Template 8 — General temperature record (multi-use)	228
<b>Appendix 9: Temporary and mobile food premises</b>	<b>229</b>
What are temporary food premises?	229
What are mobile food premises?	229
What requirements apply to temporary and mobile food premises?	230
Information on specific requirements	230
Standard 3.2.2	230
Standard 3.2.2A	235
Standard 3.2.3	235
<b>Appendix 10: Home-based food businesses</b>	<b>242</b>
What is a home-based food business?	242
What requirements apply to home-based businesses?	242
Information on specific requirements	242
Standard 3.2.2	242
Standard 3.2.2A	244
Standard 3.2.3	245
<b>Appendix 11: Food safety culture</b>	<b>249</b>
Why is food safety culture important?	249
Preventable problems	249
Where to start	249
What does a strong food safety culture look like?	250
<b>Resources and references</b>	<b>252</b>
<b>Australian Standards</b>	<b>252</b>
<b>Useful websites</b>	<b>253</b>
<b>State and territory food regulatory agencies</b>	<b>254</b>
<b>References</b>	<b>256</b>