



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 <https://www.standards.org.au/standards-catalogue/sa-snz/other/as-slash-nzs--1668-dot-1-1998/as-slash-nzs--1668-dot-1-colon-2015>
- AS 1668.2-2012 [pending revision] *The Use of Mechanical Ventilation and Air-Conditioning in Buildings*. Part 2 Mechanical ventilation in buildings. Standards Australia, available to purchase at <http://infostore.saiglobal.com/store/Details.aspx?ProductID=1826580>
- AS 1680.1:2006 [pending revision] *Interior and Workplace Lighting, Part 1: General Principles and Recommendations*. Standards Australia, available to purchase at <https://store.standards.org.au/product/as-nzs-1680-1-2006>
- AS/NZ 1680.2.4 1997 *Interior and Workplace Lighting, Part 2.4: Industrial Tasks and Processes*. Standards Australia, available to purchase at <https://www.standards.org.au/standards-catalogue/sa-snz/electrotechnology/lg-001/as-slash-nzs--1680-dot-2-dot-4-colon-2017>
- AS 1731 *Frozen Food Retail Cabinets* and associated updates. Standards Australia, available to purchase at https://infostore.saiglobal.com/en-au/standards/as-1731-1983-126174_saig_as_as_266108/
- AS 4696-2007 *Hygienic Production and Transportation of Meat and Meat Products for Human Consumption*. Standards Australia, available to purchase at <https://store.standards.org.au/product/as-4696-2007>

Useful websites

Allergy & Anaphylaxis Australia

<https://www.allergyfacts.org.au>

Australian Business Licence and Information Service

<https://www.industry.gov.au/government-government/australian-business-licensing-and-information-service>

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>

National Register of VET (Vocational Education and Training) Australian Government

Department of Education and Training

<http://training.gov.au>

FSANZ

- FSANZ home page

www.foodstandards.gov.au

- Food enforcement contact details

www.foodstandards.gov.au/about/foodenforcementcontacts/Pages/default.aspx

- 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

State and territory food regulatory agencies

ACT

- ACT Health Food safety training and resources for businesses
<https://www.health.act.gov.au/businesses/food-safety-regulation/food-safety-training-and-resources>
- 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
<https://www.foodauthority.nsw.gov.au/resource-centre>

Northern Territory

- Department of Health Food business information – see Accommodation and food businesses
<https://nt.gov.au/industry/hospitality>
- Department of Health Food safety and regulations website
<https://nt.gov.au/industry/hospitality/accommodation-and-food-businesses/food-safety-and-regulations>

Queensland

- Queensland Health Food safety website
<https://www.qld.gov.au/health/staying-healthy/food-pantry>
- 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 legislation website
<https://www.sahealth.sa.gov.au/wps/wcm/connect/Public%20Content/SA%20Health%20Internet/About%20us/Legislation/Food%20legislation/Food%20legislation>
- SA Health Food safety website
<https://www.sahealth.sa.gov.au/wps/wcm/connect/Public%20Content/SA%20Health%20Internet/Conditions/Food%20safety/Food%20safety>
- Food safety guidelines for food service
<https://www.sahealth.sa.gov.au/wps/wcm/connect/Public%20Content/SA%20Health%20Internet/Resources/Food%20Safety%20Guidelines%20for%20food%20service%20to%20vulnerable%20persons>

Tasmania

- Department of Health Food safety website
www.dhhs.tas.gov.au/publichealth/food_safety
- Department of Health Food safety resources
<https://www.health.tas.gov.au/health-topics/food-safety/food-safety-resources>

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
<https://foodatlas.health.vic.gov.au/>
- Victoria Health Food business information
<https://www.health.vic.gov.au/food-safety/food-businesses>
- 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/>

Western Australia

- Western Australia Health Food website
<https://ww2.health.wa.gov.au/Health-for/Licensing-and-industry/Food>

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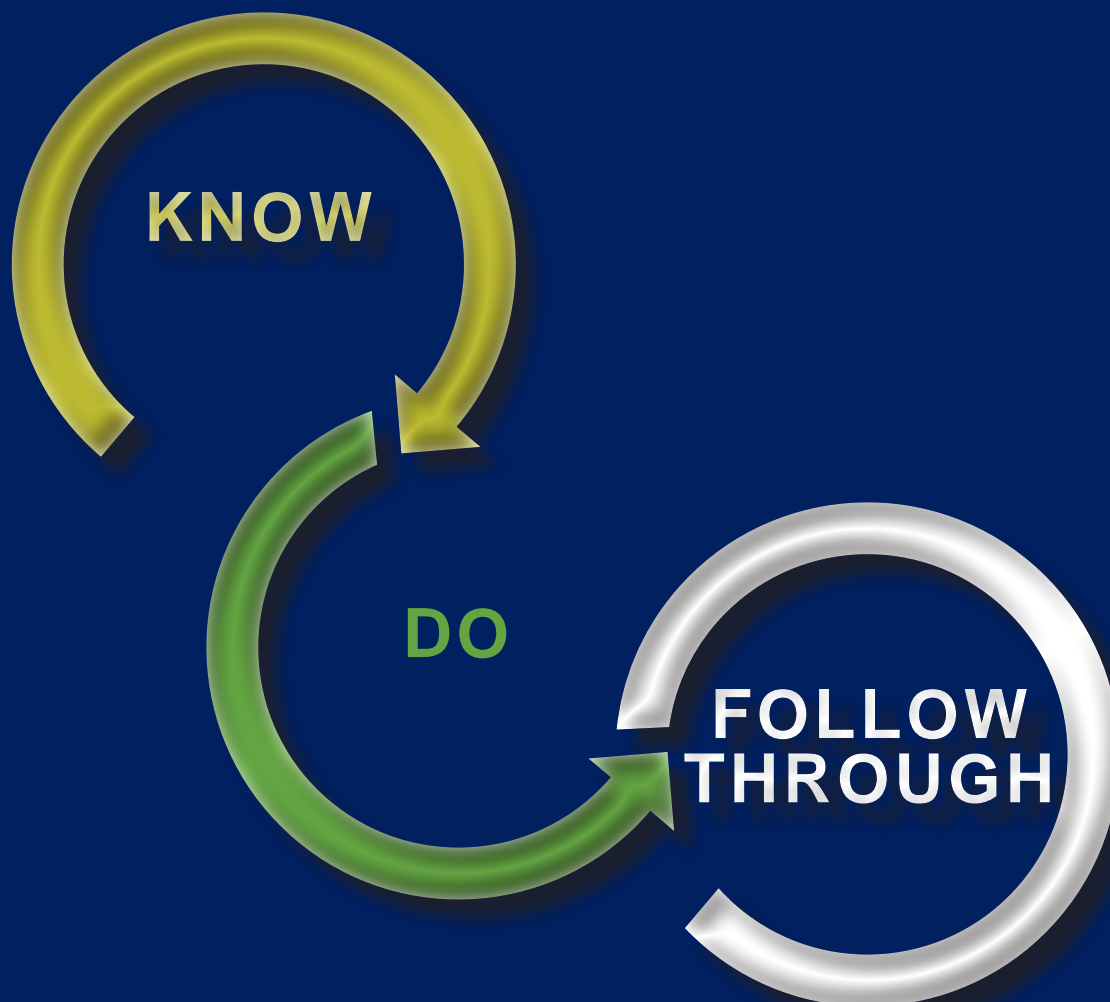
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