

# Food Safety Standard 3.2.2A

To improve food safety and prevent foodborne illness, all food service, retail and catering businesses in Australia must implement food safety management tools

## Business category types

### Category one

A caterer or food service that makes and serves unpackaged, potentially hazardous, ready-to-eat food. Example include:



restaurants and cafes



bakeries



fast food outlets



mobile food vans



hospitals and aged care



childcare and school canteens

### Category two

A retail business that sells unpackaged, potentially hazardous, ready-to-eat foods that aren't made by the business. Examples include:



delis



some service stations



some market stalls



seafood retailers



some supermarkets

## Which tools are required?

	Category one	Category two
Food handler training	✓	✓
Food safety supervisor	✓	✓
Show that your food is safe	✓	✗

## Food handler training

Food handlers must do a food safety training course or show that they understand:



Safe handling of food



cleaning and sanitising equipment



food contamination



personal hygiene

## Food safety supervisor

A food business must have a food safety supervisor who:



is trained



can give advice to people who make food



has a supervisor's certificate



is reasonably available

## Show that your food is safe

A food business must show that they are making safe food by:



keeping a record of important food safety controls, activities and processes

or



demonstrating safe food handling practices



For more information refer to the Standard 3.2.2A Food Safety Management Tools