

All Food businesses in EAST FREMANTLE

Dear Proprietor

***Australian New Zealand Food Standards Code – Notification of Food Business***

As you will be aware the national food legislation reforms are currently being phased in across Australia. Councils Health Services is working closely with the State Health Department to ensure the reforms are implemented in East Fremantle as efficiently as possible.

Food Standard 3.2.2 Clause 4, requires:

*“proprietors of a food business to notify the appropriate enforcement agency of their contact details, the nature of their business and the location of all their food premises and to also notify the agency of any proposed changes to the information provided.”*

Food businesses are required to notify regardless of whether they are high, medium or low-risk businesses. This means businesses such as hospitals, restaurants and others such as newsagents and service stations that sell food, will be required to notify themselves to their local government.

This notification requirement seeks minimal information about your food business. The proprietor of a food business must provide:

1. Contact details for the food business;
2. Details to identify the nature of the food business; and
3. Details of the location of all food premises.

Council has for your guidance copies of the Food Safety Standards. Please obtain a copy of the booklet and ensure that you are familiar with your obligations under the new Standards.

Proprietors are reminded that all persons undertaking or supervising food handling operations must have skills in food safety hygiene matters and a knowledge of food safety and food hygiene matters commensurate with their work activities (Standard 3.2.2 Clause 3). Councils Principal Environmental Health Officer is able to assist proprietors with this requirement.

Additionally in Standard 3.2.2, Clause 17(1)(b) and Standard 3.2.3, Clause 14(2)(b) is the requirement for all hand wash facilities to be provided with a supply of warm running water. This means that where there are existing hand wash basins that are fitted with separate hot and cold taps, they are to be upgraded to a single faucet that can automatically mix hot and cold water to the required temperature. All premises as appropriate are required to upgrade to the new standard.

If you require further clarification or assistance with this matter or any other issues relating to food legislation reform please contact Councils Principal Environmental Health Officer at this office on 9339 1577.