

Food Legislation

Food Safety is regulated under the Food Act 2003, Food Regulation 2015 and the Australia New Zealand Food Standards Code.

Food Act 2003 and Food Regulation 2015

The objectives of the Food Act and Regulation are to ensure that food for sale is safe and suitable for human consumption. They provide powers for authorised officers to enter and inspect any food premises that are preparing, handling or selling food to ensure they are complying with the Australia New Zealand Food Standards Code.

Food Standards Australia New Zealand

The Food Standards Code is a legislative instrument that provides a risk-based, preventative approach to ensure that only safe and suitable food is sold. Chapter 3: Food Safety Standards (Australia Only) provides the minimum requirements for all food businesses to comply with.

Standard 3.1.1 Interpretation and Application

This section of the Standard explains the main terms used within the Food Safety Standards, such as the meaning of 'safe and suitable food'.

Standard 3.2.1 Food Safety Programs

This standard sets out the requirements for the control of food safety hazards during the production, manufacture and handling of food.

Standard 3.2.2 Food Safety Practices and General Requirements

This standard sets out specific food handling controls related to the receipt, storage, processing, display, packaging, transportation, disposal and recall of food. Other requirements relate to the skills and knowledge of food handlers and their supervisors, the health and hygiene of food handlers and the cleaning and maintenance of food premises and equipment.

Standard 3.2.3 Food Premises and Equipment

This standard sets out the structural requirements for food premises, fixtures, fittings, equipment and food transport vehicles to ensure that premises are well designed and constructed to minimise food contamination and facilitate cleaning and sanitising. The standard also requires business to provide necessary services of water, waste disposal, light, ventilation, cleaning and personal hygiene facilities, storage space and access to toilets.

Australian Standard AS4674-2004

Australian Standard AS4674-2004: Design, construction and fit out of food premises provides construction criteria for the hygienic design construction and fit-out of food premises. Due to copyright, Council is not permitted to provide copies of the Australian Standard AS4674-2004: Design, construction and fit out of food premises. If you require a copy of the standard, please contact Standards Australia on 1800 035 822.