

New National Food Safety Standard

A new Food Safety Standard 3.2.2A – Food Safety Management Tools has been adopted by Food Standards Australia New Zealand (FSANZ). It is a legal requirement that all applicable food businesses must have implemented this new Standard by 8 December 2023. The standard introduces three (3) new requirements for food businesses.

1. Mandatory Food Handler Training

Businesses must ensure that all food handlers have completed a food safety training course or have appropriate skills and knowledge before they start handling food.

Free training is provided by Whitsunday Regional Council's I'm Alert food safety training subscription. Access to the course is available via this link. Copies of certificates of completion of this course for food handlers working at your business must be able to be produced to an Authorised Officer upon request.

2. Certified Food Safety Supervisor

Businesses must have appointed a Food Safety Supervisor (FSS) as part of the food licensing process with Council. This person must be reasonably available at all times and must be a person who has completed recognised training and have formal certification as a Food Safety Supervisor. The certificate must have been issued within the previous five (5) years and a copy of this

certificate should be kept at the premises.

If you have not completed your Food Safety Supervisor training within the last five years, please arrange for this training to be completed before 8 December 2023 and continue to ensure this course is completed every five years.

3. Substantiation of Critical Food Safety Controls

Businesses must keep records or demonstrate to an Authorised Officer that food safety requirements are being met for:

- Receiving, storing, processing, displaying and transporting potentially hazardous food, and;
- Cleaning and sanitising.

Businesses must have a record, unless they can show in another way, they are meeting requirements and are able to demonstrate this to an Authorised Officer. It is therefore highly recommended that businesses make records to demonstrate compliance. Examples of record templates are available on Council's website.

4. Will there be a cost to my business?

Some investment may be required to ensure that your business meets the requirements of the new Standard. This may include, but is not necessarily limited to:

- providing time for your food handlers to complete a food safety training course and/or ensuring they have appropriate skills and knowledge (i.e. minimum of completion of I'm Alert training for food handlers, completion of Food Safety Supervisor course for Food Safety Supervisors).
- paying for a food handler to complete the recognised and approved Food Safety Supervisor course every five (5) years if they are to be nominated as the Food Safety Supervisor for your business.
- development of and/or training on processes, records or other means to demonstrate that critical controls are being monitored and managed.

For more information,
please contact
Whitsunday Regional
Council.