



# Making Food Safety Your Business Information for Class 3 Food Businesses

## What do changes to the Food Act mean for your business?

The *Food Act 1984* regulates the sale of food for human consumption. From 1 July 2010, a new state-wide food business classification system and changed regulatory requirements will apply to food premises operating in Victoria.

As a result of the Food Act changes, councils are responsible for reclassifying every food premises within their municipalities according to their food safety risk. You have received this information flyer because your food premises has been reclassified as a class 3 which is a new level of food premises classification under the Department of Health's new classification system. The *Food business classification tool* is on the department's website if you would like more information about the new system.

### What is a class 3 food premises?

Class 3 food premises are those whose main activities involve the sale of foods not commonly associated with food poisoning. This includes the supply or handling of unpackaged low risk foods, or sale of pre-packaged potentially hazardous foods which simply need refrigeration to keep them safe. Premises expected to fall into class 3 include milk bars, convenience stores, fruit stalls selling cut fruit and wholesalers distributing pre-packaged foods.

### What are the regulatory requirements of class 3 food premises?

As a class 3 your food premises must:

- ensure that food that is sold or prepared for sale is safe to eat
- retain annual registration with your council
- be inspected by the council when initially registered, or on transfer of the food premises to a new proprietor, and annually thereafter as part of the registration renewal process
- keep completed minimum records about your food handling practices on site at your food premises – your local council will advise you about these records, or you can check the Department of Health website.

You are no longer required to have a food safety program.

However, you can continue to use your current food safety program until your current registration with the council is renewed, provided the program is up-to-date. At renewal you will need to start keeping the new minimum records, if you have not already done so.

Given the low food safety risks associated with class 3 activities, your premises is no longer required by law to have a food safety supervisor.

### What if we change the type of food we sell?

Please note that if you plan to alter the type of food you will be selling to include higher risk activities (such as unpackaged high risk foods, e.g. meats, smallgoods, seafood, salads, sandwiches, cooked rice, pasta, casseroles, etc) then you must notify your local council.

This is an obligation under the Food Act. The council will decide whether reclassification of your food premises is required. If your classification changes you must ensure you meet the food safety regulatory requirements of that class. Your local council would explain this to you.

### How can my class 3 food premises find out more about food safety?

To help maintain safe food handling practices, the Department of Health has also made available for your food premises and staff:

- free guidance materials explaining the changes including the new minimum records that apply to class 3
- the 'Do Food Safely' program, a free online food handling learning program  
<http://dofoodsafely.health.vic.gov.au/> (This course is designed to improve basic knowledge of food safety).

*(Special arrangements apply to occasional community group food activities. If you are a community group that has stalls at events or occasional food activities in community halls please refer to the separate information sheet for community groups.)*

**This information sheet explains the recent changes to Victoria's Food Act. The national Food Standards Code continues to apply to food premises and is not affected by changes to the Act.**

More information about the Food Act reforms and the new classification system and regulatory requirements can be accessed on the Department of Health website:

<http://www.health.vic.gov.au/foodsafety/>

or by contacting the Health Unit of your local council:

<http://www.localgovernment.vic.gov.au/>

A free online (non-accredited) food safety learning program can be accessed at:

<http://dofoodsafely.health.vic.gov.au/>