

New legislation from 8 December 2023 - Food Safety Management Tools



Who's going to be affected?

These new standards apply to Restaurants, cafés, pubs, and hotels with table service, takeaway & smorgasbords; Supermarkets and deli's that process and serve ready-to-eat food e.g. cooking a hot chicken, or that slice, weigh and wrap deli meats; Takeaway shops, mobile food vendors and juice bars that prepare, package and serve food to the consumer either onsite or via delivery for consumption elsewhere; and Hospitals, aged care facilities and childcare centres that prepare and serve food. Food Business with an Approved Food Safety Program may need to review and cover off on these changes in their Food Safety Programs.

What are these new legal requirements?

1. **Food safety supervisor** (FSS). Food Safety Supervisors need to have training every 5 years.

If you are a designated and trained Food Safety Supervisor, please check your training is still valid. FSS are also required to be "reasonably available".

This means that FSS must be in a position to oversee food handling operations and be involved in the day-to-day food handling operations.

2. **Food handler training/knowledge** (FHT). All food handlers employed at businesses who make and serve potentially hazardous food must have appropriate food safety training e.g. DoFoodSafely, or I'm Alert food safety training



3. **Evidence keeping** (E) to substantiate the management of identified high-risk activities. This covers keeping records such as your food safety training, refrigerator motor services, pest control records need to be kept on site.

Most businesses already have safe food handling procedures in place to prevent foodborne illness and this new legislation is a matter of making sure training is kept up to date, all food handlers are trained, and proper records are kept at the business to demonstrate food is safe.

A [short animation](#) of the new requirements is provided for training purposes.

Here is a useful table from the Standard showing risk categories and where you may fit in:

Business Category (Determined by the business's highest food safety risk process)	Food Safety Supervisor	Food Handler Training	Keeping Evidence of Critical Process Management
Category 1 Food service businesses, such as caterers, restaurants, takeaways and retailers who make and serve potentially hazardous food* (PHF).	✓	✓	✓
Category 2 Retailers of unpackaged ready-to-eat PHF.	✓	✓	X
Category 3 Retailers of pre-packaged ready-to-eat PHF, which remains packaged during sale.	X	X	X
Non regulatory measures only - targeted education on temperature control.			

Has your appointed Food Safety Supervisor changed?

Has your FSS changed recently? Please email us your new FSS's name plus their training records to health@livingstone.qld.gov.au

Drop us a line!

Please drop us a line if there is anything you would like us to cover! Email us on health@livingstone.qld.gov.au

Renovations Requiring Council Consultation and Approval

If you intend to renovate or refurbish an existing food premise, you may be required to make an [Application for Amendment of Food Business Licence](#) and submit to Council with the relevant fee and required information as outlined in the application form. This is to update your records and make sure your renovations comply with the Food Safety Standard requirements. The process of assessing the application is the same as making an Application for a Food Business Licence, and with a reduced fee.

Please contact Council regarding proposed changes before construction commences to determine if an application for amendment is required. We are happy to work together to make your renovation process easier and would love to see your fit out plans.



Dogs in Food Premises

The Food Standards Code allows assistance animals in any area customers use. This condition does not apply to companion animals.

A food business may choose to allow dogs only in outdoor dining areas, providing certain conditions are met. Outdoor dining areas are for example open footpath dining with no cover, a footpath dining area with a canopy but no walls, an open beer garden. Please see Council's factsheet, [Dogs in Outdoor Dining Areas](#).

Also, food businesses may prevent any dog from entering that is not an assistance animal, for any reason.

The Food Pantry

The Queensland portal for food safety for both businesses and consumers. This website contains editable resources, posters, factsheets etc for use within your food business and to make life easier.

Have your contact details changed?

Your Food Business Licence renewals will be electronically delivered during the month of April. Electronic delivery of written communications is a cost saving initiative and Council's preferred method of communication. To ensure your renewal arrives and Council has your correct contact details, email updates to health@livingstone.qld.gov.au

Assistance - Where do I go?

The Council's Environmental Health Officers are employed to ensure food business comply with the Food Act and Food Safety Standards, but they are also employed to provide advice and assistance to Food business owners. Should you require any Posters, fact sheets, pamphlets or advice on any aspect of food safety please do not hesitate to contact Hazel or Crystal for advice on 1300 790 919 or health@livingstone.qld.gov.au