

New Standard 3.2.2A Food Safety Management Tools



Standard 3.2.2A Food safety management tools were gazetted on 8 December 2022 with a 12-month implementation period. Food businesses have until 8 December 2023 to implement the changes. Support material has been provided by Food Standards Australia New Zealand (FSANZ) including [fact sheets](#) and [animations](#).

Standard 3.2.2A of the Australia New Zealand Food Standards Code (the Code) provides for:

Category 1 businesses (catering or food service that process potentially hazardous ready-to-eat food) are required to have:

- A certified food safety supervisor (refresh every 5 years);
- Food safety training for food handlers (for example, DoFoodSafely, I'm Alert or have appropriate skills and knowledge); and
- Substantiated food safety management (for example, records or another means).

Category 2 businesses (retailers that sell potentially hazardous ready-to-eat food but do not make or process, other than slicing, weighing, repacking, reheating, hot-holding) are required to have:

- A certified food safety supervisor (refresh every 5 years); and

- Food safety training for food handlers (for example, DoFoodSafely, I'm Alert or have appropriate skills and knowledge).

The Standard does not apply to manufacturers or to the handling of food at a fundraising event.

Revised templates have been included in Appendix 8 of Safe Food Australia for businesses to adapt to their needs to record food safety management activities, including food temperatures, supplier details and cleaning and sanitising. Templates can be found on Council's Website. Include LSC template website link

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

Reusable Containers

Getting on board with the reusable revolution requires some clear guidelines to be followed:

1. Make sure the container is easy to keep clean and that you clean it thoroughly between uses.
2. Your container must have a sealable lid that won't leak and have removable seals for easy cleaning.
3. Stick to the rules of the retailer, for example, some retailers won't accept glass or ceramic containers for safety reasons.
4. If you are purchasing hot food or taking a 'doggy bag' of leftovers home from a restaurant, transport the food in an insulated bag and use or refrigerate within 2 hours.
5. Discard your plastic container once it shows signs of wear and tear

Finally, don't forget to empty and wash your reusable water bottles daily after use to prevent bacteria, and even fungi, growing inside the bottle from it touching your mouth or even leaving a half-finished bottle lying about at room temperature.

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 health@livingstone.qld.gov.au

Prepared Fruits and Vegetables

Prepared fruits and vegetables (for example cut rockmelons or salads) should be treated as potentially hazardous food due to their potential to support the growth of pathogenic microorganisms or the production of toxins.

Food businesses who are handling or displaying cut fruits and vegetables out of temperature control, should follow the 2-hour/4-hour rule to ensure the food is safe and suitable for consumption. This may be achieved when there is a high turnover of product (sold in less than four hours of food preparation).

If the 2-hour/4-hour rule is not adhered to, food businesses may be able to demonstrate an alternative method of compliance, as provided for in clause 25 of Standard 3.2.2.



Food Business' Obligation - Pests and Animals

The [Food Standards Code 3.2.2](#) Clause 24 deals with animals and pests. The Code states a Food Business must:

- Not permit live animals in areas where food is handled, other than live seafood; and
- Permit assistance animals only in dining and drinking areas; and take all measures to prevent pests entering any part of the food premise; and
- Take all measures to eradicate and prevent the harbourage of pests at the food premise.

If you have identified a pest infestation, consult your Pest Control Technician, they will have practical solutions to eradicate and prevent entry. If a pest infestation is identified during an inspection Council is obliged to ensure the safety of the food and public health risk of consumers.

Australia Food Safety Week - 11 - 18 November 2023

The theme for this year's Food Safety Week is Food Safety – Dollars and sense. The 2023 campaign will focus on adapting to the increasing cost of living by making savings through reducing food waste and growing your own food while ensuring the food you provide to the public to eat remains safe. Keep an eye on Council's Website, as Food Safety week gets closer, Council will provide resources on our website.

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 there to ensure food business comply with the Food Act and Food Safety Standards. They can also 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