

Food Safety Standard 3.2.2A

Checklist for Food Business

This checklist has been developed to assist food businesses in the preparation for the commencement of the new Federal Government Food Safety Standard 3.2.2A – Food Safety Management Tools. Council’s Environmental Health Officers will assess compliance throughout the year during normal Food Business inspections. Although the deadline for compliance is 8 December 2023, Council’s EHO’s will be flexible in enforcement of this date.

Category One Food Businesses

Food businesses that make and serve potentially hazardous foods to consumers for immediate consumption. This includes businesses such as cafes, restaurants, takeaways, pubs, some childcare centres, some mobile food businesses and some temporary food stalls.

Category Two Food Businesses

Food businesses that minimally handle, but do not make, potentially hazardous ready-to-eat food before its retail sale. This includes businesses such as service stations that reheat and sell unpackaged food such as pies or sausage rolls and delicatessens that do not also cook chickens.

	Category One	Category Two
Food safety training	✓	✓
Food safety supervisor	✓	✓
Evidence of safe food processes	✓	-

Food Handler Training

Food handlers should have appropriate and adequate food safety skills and knowledge to handle potentially hazardous food and to keep them safe to eat.

	Completed
Confirm that all food handlers have completed food handler training. Such as I’m Alert - https://www.cassowarycoast.qld.gov.au/downloads/file/1793/im-alert-information-flyer	<input type="checkbox"/>
Is evidence available to support this (i.e. Certificate of completion for each food handler)?	<input type="checkbox"/>
For internal food handler training, does it consider the following topics: <ul style="list-style-type: none"> ○ Safe food handling – including temperature control for potentially hazardous food and the temperature danger zone. ○ Food contamination – keeping raw and cooked food separate, allergen management, food storage, use of separate utensils and chopping boards. ○ Cleaning and sanitising of food premises and equipment – correct procedures for cleaning and sanitising, using food-safe chemicals, using heat as a sanitiser. 	<input type="checkbox"/>
Evidence should be kept of which food handlers have completed the training and you must be able to demonstrate what the food handler training content contains.	

Food Safety Supervisor

Food handlers should be adequately supervised by a trained and competent supervisor.

	Completed
The person designated as the food safety supervisor has completed training in the last 5 years.	<input type="checkbox"/>
The training that the food safety supervisor has completed is one of the modules listed in the QLD Health guidance material and completed at a Registered Training Organisation. <u>Modules:</u> <u>Retail and Hospitality</u> (restaurants, takeaway, café, caterer, delicatessen) SITXFSA005 – Use hygienic practices for food safety SITXFSA006 – Participate in safe food handling practices OR SIRRFSA001 – Handle food safely in a retail environment <u>Health and Community Services</u> (hospital, childcare centre, care facility) HLTFSE001 – Follow basic food safety practices HLTFSE007 – Oversee the day-to-day implementation of food safety in the workplace HLTFSE005 – Apply and monitor food safety requirements	<input type="checkbox"/>
Evidence of completion, such as a certificate is available to provide to an authorised officer upon request.	<input type="checkbox"/>
The person designated as the Food Safety Supervisor is reasonably available when food is being handled.	<input type="checkbox"/>
The person designated as the Food Safety Supervisor has the ability and the authority to supervise staff and provide direction.	<input type="checkbox"/>

Evidence of safe food processes

A category one food business must actively monitor and manage key food safety risks. Food businesses need to be able to show how they are achieving the requirement of Food Safety Standard 3.2.2.

	Completed
Are you confident that your processes for food handling meet the requirements of Food Safety Standard 3.2.2 – Food Safety Practices and General Requirements:	<input type="checkbox"/>
○ Receipt of food under temperature control.	<input type="checkbox"/>
○ Storage of food under temperature control.	<input type="checkbox"/>
○ Food Processing – pathogen reduction step.	<input type="checkbox"/>
○ Food processing – when not undergoing a pathogen reduction step, the amount of time that food is kept out of temperature control is minimised.	<input type="checkbox"/>
○ Food processing – potentially hazardous food is cooled to prescribed temperatures within the required timeframes.	<input type="checkbox"/>

<ul style="list-style-type: none"> ○ Food processing – cooked and cooled potentially hazardous food is reheated rapidly (within 2 hours) to 60oC or above. ○ Food display – food on display is kept under temperature control. ○ Food transport under temperature control. ○ Cleaning and sanitising. 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
It is recommended that you review procedures for the above listed activities to ensure time and temperature requirements are being met.	<input type="checkbox"/>

Note – If you are unable to demonstrate that you comply with Standard 3.2.2 – Food Safety Practices and General Requirements you will be asked to keep records.

More Information

The Food Safety Standards, including the new 3.2.2A can be viewed online for free at <https://www.foodstandards.gov.au/publications/Pages/safefoodaustralia3rd16.aspx>

Information is available on Council’s website by visiting www.cassowarycoast.wld.gov.au searching “Food Safety Standard 3.2.2A”

Information on the new standard is also available on Queensland Health’s website <https://www.qld.gov.au/health/staying-healthy/food-pantry/running-a-food-business/other-requirements/food-safety-tools-standard>

If you have any questions about what you might need to do to be prepared for the new standard commencing on 8 December 2023, please contact Council’s Environmental Health Team on 1300 763 903.

