



# FOOD BUSINESS LICENSING FOR HONEY PRODUCERS

## Food Business Licences

Operating a food business comes with legislative responsibilities and a requirement to provide safe and suitable food for consumption. The correct construction, maintenance and operation of a food premises ensures the general community is protected from food that is not safe to eat.

The *Food Act 2006* requires Council to monitor the standard of operations in food premises. This monitoring is achieved through the licensing and inspection of certain food businesses.



## When is a Food Business Licence required?

Businesses that harvest and sell honey may require a Food Business Licence if they are harvesting honey for human consumption.

Your business will require a Food Business Licence if you are:

- Processing raw honey after harvesting; and/or
- Packaging raw or processed honey for retail sale.

Businesses that only receive and on-sell packaged honey do not require their own Food Business Licence. Businesses that only harvest and wholesale raw (unprocessed) honey that isn't packaged for retail sale do not require a food business licence.

All honey producers still need to ensure that they are complying with the Food Safety Standards to ensure that any honey produced for human consumption is safe and suitable. For further information on the Food Safety Standards and Food Business Licensing please visit Council's website.



## What does honey processing mean?

Honey processing includes, but is not limited to, the following activities:

- Heating - which destroys yeast, dissolves crystals and decreases viscosity prior to filtration;
- Filtration - which produces a clearer product than straining;
- Pasteurising - to make it suitable for consumption;
- Ultrasonication - which can reduce yeast cells;
- Creaming - which produces fine crystals in the honey; and
- Dehydrating - to reduce the moisture content.



Honey processing also includes adding any ingredients or flavours to the honey. Honey processing does not include extracting, settling or initial straining of the honey.

## Labelling

When packaging honey for retail or wholesale it must also meet the labelling requirements specified in the *Food Act 2006*. Labelling of Food is regulated by Queensland Health.

For further information about labelling requirements please contact Queensland Health at 13 QGOV (13 74 68) or visit their website:

[qld.gov.au/health/staying-healthy/food-pantry](http://qld.gov.au/health/staying-healthy/food-pantry).

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