



A NEW FOOD SAFETY STANDARD - WHAT YOU NEED TO KNOW ABOUT 3.2.2A

From 8 December 2023, food businesses across Australia will need to meet new food safety requirements in the Australia New Zealand Food Standards Code.

These new requirements apply to businesses in food service, catering and retail sectors that handle unpackaged, potentially hazardous food that is ready to eat.

Classification of Food Businesses:

Food businesses will be classified as either a Category 1 (higher risk) or Category 2 business, depending on the business type.

Category 1 - A caterer or food service business that processes unpackaged, potentially hazardous food into food that is both ready-to-eat and potentially hazardous. The food is then served to a consumer to eat without any further processing.

Generally speaking, a Category 1 business includes (but is not limited to) restaurants, cafes, takeaway outlets, caterers and bakeries.

Category 2 - A retailer of potentially hazardous, ready-to-eat food, where the food is handled unpackaged, but not made or processed onsite (other than slicing, weighing, repacking, reheating, or hot-holding).

A Category 2 business might include (but is not limited to) delicatessens, market stalls, supermarkets (with delis), service stations, convenience stores and other food retailers.

Food Safety Management Tools:

The new requirements involve three Food Safety Management Tools.

If you are a **Category 1 business**, you will need to have the following Food Safety Management Tools:

- Food Safety Supervisor (FSS)
- Food handler training; and
- Substantiation of critical food safety controls (evidence tools).

If you are a **Category 2 business**, you will need to have the following Food Safety Management Tools:

- Food Safety Supervisor (FSS); and
- Food handler training.

What is a Food Safety Supervisor?

- A Food Safety Supervisor (FSS) is a person who has recognised, formal certification as an FSS, obtained in the past five years. They should have recent, relevant skills and knowledge to handle food safely, particularly high-risk food.

Some businesses already require an FSS. The change means that these businesses will also require food handler training (for food handlers) and if they conduct higher risk activities, the evidence tools as well.

For other businesses, the FSS requirement will be new. Standard 3.2.2A extends the FSS requirement to most food services. These businesses will now require an FSS and food handler training.

Examples of businesses these requirements will be new to include School canteens, childcare services (including out-of-school hours care), delicatessens, supermarkets, charities and not-for-profit organisations that prepare and sell food on an on-going basis, and institutional settings such as jails.

One-off not-for-profit events will be exempt from the new requirements.

Businesses with several premises cannot use the same FSS for each premises - they must nominate a different FSS for each premises.

What is Food Handler Training?

- Food handler training must include training on:
 - safe handling of food; food contamination; cleaning and sanitising of food premises and equipment; and personal hygiene.
- Food businesses must ensure all food handlers have completed a food safety training course, or have appropriate skills and knowledge, before they start handling high-risk foods.
- The NSW Food Authority website at [Food Handler Basics training | NSW Food Authority](#) provides Food Handler Basics training. Food Handler Basics is a free, non-accredited, online training course that covers the basic knowledge requirements for food handlers in 3.2.2A of the Food Standards Code.

Participants work through seven food safe handling modules, and an assessment at the end. Those who achieve a score of 100% can receive a certificate of acknowledgement.

It is important to note that a certificate is not a proof of skills under the Food Standards Code and food handlers must also be able to demonstrate they know how to handle food safely in the food business.

What is Substantiation of Critical Food Safety Controls?

- Businesses must keep records or demonstrate that requirements for safely receiving, storing, processing, displaying, and transporting potentially hazardous food, and for cleaning and sanitising, are being met. These are called 'prescribed provisions'. The business must show how these have been achieved or verified.
- The business must make a record, unless it can show in another way that it is meeting requirements and can demonstrate this to an authorised officer.

Where can I find out more Information?

The NSW Food Authority, with the assistance of Food Standards Australia New Zealand, has developed some free online tools to assist businesses with this new food safety standard. These include:

- a short quiz to find out which Food Safety Management Tool applies to your business;
- a series of FAQs; and
- guidance materials on the new Standard 3.2.2A.

This information is available on the NSW Food Authority website at: [Standard 3.2.2A Food Safety Management Tools | NSW Food Authority](#)

The Department of Health Victoria has a free online learning program called DoFoodSafely. It is available in seven (7) different languages and is designed to enable you to understand how to safely work with and handle food in commercial settings.

By reading through the information in the seven topics, you will be ready to undertake the assessment quiz and gain your DoFoodSafely Certificate of Completion.

This information is available on the Victorian Health website at: [Home - DoFoodSafely \(health.vic.gov.au\)](#)