

## Home Based Food Business

A food business must, before the business commences any food handling operations, notify the appropriate enforcement agency.

- Australia New Zealand Food Standards Code.

A food business or activity, of any commercial, charitable or community nature which involves the *handling* (e.g. cooking, thawing, serving, storing of food) or sale of food must notify Council and comply with:

- South Australian Food Act 2001 & Regulations 2002
- Australia New Zealand Food Standards (ANZFS) Code

### WHAT IS REQUIRED?

- Submit a completed Food Business Notification (FBN) form to Council.
- This will be forwarded to SA Health for processing.
- Council will supply your FBN Number and arrange an appropriate time for a food safety inspection.
- Please note it is a legal requirement to keep your food business contact details up-to-date.
- By submitting an FBN you will receive Council's food safety newsletters. These include updates on local training options, fact sheets and current local issues.
- If you are a mobile food vendor (MFV) notification for each food activity is required with the Council in which you operate. See the SA Health Food Safety Passport System Guide ([www.sahealth.sa.gov.au](http://www.sahealth.sa.gov.au)) or from Council for further information and full definition.

### INSPECTION

- Home based inspections are conducted to ensure compliance with the Food Act and the ANZFS.
- Inspections are done by appointment where appropriate for home based inspection.
- Family members and friends can be present.
- The aim of the inspection is to check; fridge temperatures, sight probe thermometers and food grade sanitising equipment, sight cleanliness and food storage areas.
- Have a discussion about the food activity being undertaken and talk through processes, preparation, cooking, cleaning and transport procedures.
- Provides an opportunity for you to ask Environmental Officers food safety questions related to your activity.

### FREQUENTLY ASKED QUESTIONS

#### Do I need a FBN to sell cakes/biscuits at markets?

Yes, as food is being sold a FBN is required for the activity. A home based inspection is required to sight premise, equipment and discuss preparation/cooking processes and an operating inspection as a MFV.

#### Do I need planning approval for a home based food business?

This is assessed by Council's Planning Officers. See Development Leaflet Home Activities - Home Based Business for further information.

#### Do I need to have a food safety certificate?

No, however, you must have adequate food safety skills and knowledge for the food activity being undertaken and training is an option available to help meet this requirement. See separate Food Safety Training fact sheet. Various local and online options are available.

#### Do I need a commercial kitchen to operate a food home based business?

All food businesses, regardless of what premises they are operating from, are required to comply with the requirements of the ANZFS. SA Health has recommended via Issue 32 Communication (see Food Safety web page) that those food activities that are P1 or P2 risk rated operate from a commercial kitchen.

#### Do I need a dishwasher?

No. You must, however, ensure that all surfaces that have direct contact with food (chopping boards, utensils, bowls, pots, benches etc) undergo a compliant food grade sanitising process. This can be done with heat (65°C or above in a dishwasher) or a compliant chemical usually using a 3 step process. A food grade sanitising chemical can not, be purchased at a supermarket usually.

#### Do I need to label food?

Packaged foods are subject to some labelling requirements that are regulated by SA Health. Please see the Guide to the Labelling of Packaged Food available on Council's website for further information.

#### Are there any SA Water Requirements?

Some requirements may be applicable depending on your activity. It is recommended to contact SA Water before commencing a home based food business.

Contact via email: [TradeWasteBranch@sawater.com.au](mailto:TradeWasteBranch@sawater.com.au), Phone (08) 7424 1336 or visit [www.sawater.com.au](http://www.sawater.com.au)

### FORMS AND LEAFLETS

Forms and leaflets are available on Council's website: [www.mountgambier.sa.gov.au](http://www.mountgambier.sa.gov.au) (Services – Regulatory – Food Safety).

### COUNCIL CONTACT DETAILS

Please contact Council's Environmental Health Officer's with any other queries (08) 8721 2555 or email [city@mountgambier.sa.gov.au](mailto:city@mountgambier.sa.gov.au)

Council endeavours to provide comprehensive advice, but the onus is on the food proprietors to familiarise themselves with their legal obligations and act accordingly.

