

Introduction

There are six national food safety standards that apply in Australia:

- 3.1.1 — Interpretation and Application
- 3.2.1 — Food Safety Programs
- 3.2.2 — Food Safety Practices and General Requirements
- 3.2.2A — Food Safety Management Tools
- 3.2.3 — Food Premises and Equipment
- 3.3.1 — Food Safety Programs for Food Service to Vulnerable Persons.

These standards provide a risk-based, preventative approach to providing safe and suitable food. They are based on the principle that food safety is best ensured by implementing food hygiene controls at each stage of food handling and that additional risk management tools, such as food safety programs, may be required for high-risk food industry sectors.

Of the six standards, Standards 3.1.1, 3.2.2 and 3.2.3 apply to all Australian food businesses and establish fundamental requirements for minimising food safety risks. Standard 3.2.2A applies to food service and retail businesses that handle unpackaged, potentially hazardous food that is ready to eat food. Safe Food Australia provides information to assist with understanding the intent of these four standards, including the food safety outcome(s) intended.

The information in this document is primarily intended to assist regulatory authorities but it may also be useful for food businesses. Safe Food Australia includes clarifications, examples and recommendations based on scientific evidence and industry best practice. It is not an interpretation of the *Australia New Zealand Food Standards Code* (Food Standards Code) and is not a legally binding document. The Food Standards Code is enforced in all Australian jurisdictions through state and territory Food Acts. Food businesses needing information on complying with the food safety standards should contact their local food regulatory agency for advice.

Food safety risks will vary from business to business depending on the nature of the food business and the food handling operations undertaken. For example, factors such as inherent hazards in the food, the potential for contamination during food handling and how the food is processed contribute to food safety risks. Information provided in Safe Food Australia highlights factors that may contribute to these risks at each step of the food handling process. Appendices also provide technical and practical information.

Using this guide

- The text of the standards is included in bold type throughout the explanatory sections of the document for convenient reference. The authoritative versions of these standards are on the Australian Government Federal Register of Legislation, accessible from the FSANZ website.
- The intended outcome for each clause of the standards is set out in the lightly shaded box that precedes the explanation for that clause.
- Examples aim to highlight key principles and illustrate the intent of the requirements. However, they are examples only and the options provided are not exhaustive.