



Food Business Responsibilities

General

The *Food Safety Standard 3.2.2 Food Safety Practices and General Requirements* sets out specific requirements regarding the duties of food businesses. These are outlined as follows: A food business **MUST** inform all food handlers of their health and hygiene obligations (Refer Food Fact Sheet – Food Handler Responsibilities);

- A food business **MUST** take all practicable measures to ensure all people on the food premises do not contaminate food, do not have unnecessary contact with ready-to-eat food and do not spit, smoke or use tobacco in areas where food is unprotected or there are food contact surfaces;
- A food business **MUST** only use the information provided by a food handler regarding the health of that food handler, for the purpose of addressing the risk of food contamination;
- The food business **MUST NOT** disclose any information regarding the health of a food handler to any person except the proprietor and an authorized officer, without the food handlers consent.

Health of Food Handlers

- A food business **MUST** ensure that a person who is suffering or is reasonably suspected to have symptoms of a food borne illness (ie: vomiting) does not engage in the handling of food for the food business.
- A food business **MUST** ensure that a person who is suffering or is reasonably suspected to have a symptom of a condition (i.e.: skin lesion) and who continues to engage in activities in the food business takes all practicable measures to prevent food contamination.
- A food business may allow a person who was suffering or was reasonably suspected to have symptoms of a food borne illness to resume food handling for the food business **ONLY** after receiving advice from a medical practitioner that the person is no longer suffering from or a carrier of a food borne illness.

Hygiene of Food Handlers

A food business **MUST**:

- Maintain easily accessible hand washing facilities.
- Maintain at each hand washing facility warm running water and soap.
- Ensure hand washing facilities are only used for the washing of hands, arms and face.
- Provide at each hand washing facility single use towels and a container for used towels.

Main Points – Food Business Responsibilities

- A food business **MUST** inform all food handlers of their health and hygiene obligations (Refer Food Fact Sheet – Food Handler Responsibilities).
- A food business **MUST** take all practicable measure to ensure all people on the food premises do not contaminate food, do not have unnecessary contact with ready-to-eat food and do not spit or smoke in areas where food is unprotected or there are food contact surfaces.
- A food business **MUST** ensure a person who is suffering or is reasonably suspected to have symptoms of a food borne illness does not engage in the handling of food for the food business.
- A food business **MUST** maintain easily accessible hand washing facilities supplied with warm water, soap and single use towels and ensure it is only used for the washing of hands, arms and face.

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