



Food Hygiene Assessment Guide

This guide is to assist in the completion of the Shire of Exmouth's Food Hygiene Assessment for food handlers applying for a Food Hygiene Licence under the Food Act 1981.

Food Storage

Potentially hazardous foods are foods that have to be kept at certain temperatures (temperature control) to minimise the growth of any pathogenic micro-organisms that may be present in the food or to prevent the formation of toxins in the food.

Examples of potentially hazardous foods are meat, cheese, milk, rice and pasta.

To reduce the growth of pathogenic micro-organisms potentially hazardous foods must be stored at or below 5 degrees Celsius when kept in cold storage and 60 degrees Celsius when kept in hot storage.

A food business must, when storing food, store the food in such a way so that it is protected from the likelihood of contamination.

A food business must, when storing potentially hazardous food:

- Store it under temperature control;
- And if it is food that is intended to be stored frozen, ensure the food remains frozen during storage.

Food Safety Standard 3.2.2 Section 6

Temperature Measuring Device

A food business must, at food premises that handle potentially hazardous food, have a temperature-measuring device that is readily accessible and can accurately measure the temperature of potentially hazardous food to +/- 1 C.

Food Safety Standard 3.3.3 Section 22

Food Display

A food business must when displaying unpackaged ready-to-eat food for self service:

- Ensure the food on display is effectively supervised so that any food that is contaminated by a customer or is likely to have been so contaminated is removed from display without delay;
- Provide separate serving utensils for each food to minimise the likelihood of the food being contaminated; and
- Provide protective barriers that minimise the likelihood of contamination by customers.
- A food business must, take all practicable measures to protect the food from the likelihood of contamination.

Food Safety Standard 3.2.2 Section 8

Hygiene of Food Handlers

A food handler must, when engaging in any food handling operation:

Take all practicable measures to prevent unnecessary contact with ready-to-eat food;



Only use on exposed body parts of his or her body bandages and dressings that are completely covered with a waterproofed covering;

1. Not eat over unprotected food or surfaces likely to come into contact with food; and
2. Not sneeze, blow or cough over unprotected food or surfaces likely to come into contact with food.

A food handler must wash his or her hands:

1. Whenever his or her hands are likely to be a source of contamination of food;
2. Immediately before working with ready to eat food after handling raw food; and immediately after using the toilet.

Food Safety Standard 3.2.2 Section 15

Health of Food Handlers

A food handler who has a symptom that indicates the handler may be suffering from a food-borne disease, or knows he or she is suffering from a food-borne disease, or is a carrier of a food-borne disease, must, if at work:

Report it to his or her supervisor;

Not engage in any handling of food where there is a reasonable likelihood of food contamination as a result of the disease; and

If continuing work on the food premises – take all practicable measures to prevent food from being contaminated as a result of the disease.

Food Safety Standard 3.2.2 Section 14

Hygiene of Food Handlers – Duties of Food Business

All hand washbasins at food businesses must be provided with a supply of soap, single use paper towel and warm running water.

Hand washbasins must only be used for the washing of hands, arms and face.

Food Safety Standard 3.2.2 Section 17

Animals and Pests

A food business must;

- Not permit live animals in areas in which food is handled, other than seafood, fish, shellfish or an assistance animal in the dining and drinking areas:
- Take all practicable measures to prevent pests entering the food premise; and
- Take all practicable measures to eradicate and prevent the harbourage of pests on the food premises.

Food Safety Standard 3.2.2 Section 24

Food Handling Skills and Knowledge

A food business must ensure that persons undertaking or supervising food handling operations have:

- Skills in food safety and food hygiene matters; and
- Knowledge of food safety and food hygiene matters, related to their work activities.

Food Safety Standard 3.2.2 Section 3

Food Transportation

A food business must, when transporting food;

- Protect all food from the likelihood of contamination

- Transport potentially hazardous food under temperature control; and
- Ensure potentially hazardous food, which is intended to be transported frozen remains frozen during transportation.

Food Safety Standard 3.2.2 Section 10

Storage facilities

- Food premises must have adequate storage facilities for the storage of items that are likely to be the source of contamination of food, including chemicals, clothing and personal belongings.
- Storage facilities must be located where there is no likelihood of stored items contaminating food or food contact surfaces.

Food Safety Standard 3.23 Section 15

Food Packaging

A food business must, when packaging food;

- Only use packaging material that is fit for its intended use;
- Only use material that is not likely to cause food contamination; and
- Ensure that there is no likelihood that the food may become contaminated during the packaging process.

Food Safety Standard 3.2.2 Section 9

Licence and Registration Requirement

Under the Food Hygiene Regulation 1989 all food business of a class or description as classified in Schedule 1 of the Food Hygiene Regulation 1989 must hold a current licence and registration with their local government. This licence and registration must be renewed annually prior to its expiration on the 30th of June.

Please note that it is an offence under the Food Hygiene Regulation 1989 to operate a food business without a current food hygiene licence and registration.