

## **TITLE**

**E716 FOOD SAFETY POLICY – NON RESIDENTIAL PREMISES**

## **DEPARTMENT**

Environmental Services

## **POLICY DIRECTIVE**

To outline the manner in which council performs food safety functions as required under relevant Tasmanian legislation, Food Act 2003, building Act 2000.

## **HISTORY**

Council Resolution No 2250/11 adopted at the Ordinary Meeting of Council on 14 November 2011.

Introduced as an integrated part of a Risk Management review.

## **POLICY**

### **1. GENERAL**

Council will seek to ensure that the provision of food, particularly in non residential premises, is fit for human consumption, by supporting the following objectives:

- 1.1 Regulating Food Businesses to ensure a satisfactory level of compliance with legislative requirements.
- 1.2 Encouraging and assisting Food Business operators in gaining skills and knowledge to help ensure the safety and quality of food for sale.
- 1.3 Monitoring the safety and quality of food for sale.
- 1.4 Ensuring the proper investigation of food related complaints.

### **2. REGULATION OF FOOD BUSINESS PREMISES**

- 2.1 In accordance with the Food Act 2003, Council will maintain a register of Food Businesses operating on King Island.
- 2.2 The register will detail the business name and address, the name and address of the proprietor, the registration number and its expiry date.
- 2.3 At the end of each financial year, renewal application forms for the Registration of Food Business will be sent to all businesses on the register.
- 2.4 Upon receipt of an application, a registration inspection of the premises will be undertaken by Council's consultant Environmental Health Officer prior to a certificate being issued. Standard template forms will be completed during all registration inspections.

- 2.5 Council may issue a certificate subject to any conditions it considers necessary, including the undertaking of upgrading works and/or the observance of specific food handling practices.
- 2.6 Council may conduct follow up inspections to ensure conditions of Registration are being complied with.
- 2.7 Temporary Food Businesses will be assessed on a case by case basis, with observation of the statewide registration provisions of the Food Act 2003.
- 2.8 The Environmental Health Officer may provide a Building Surveyor with a report on proposals to construct new or alter existing Food Businesses as required by the Building Act 2000. The Food Standards Code and the Building Code of Australia (Tas Part H 102) will be taken into consideration during the assessment.
- 2.9 Enforcement action may be undertaken under the Food Act 2003 if required. Such action will be carried out in a fair, consistent and equitable manner.

### **3. FOOD HYGIENE EDUCATION**

- 3.1 The Environmental Health Officer will endeavour to provide operators with advice on food hygiene matters during inspections.
- 3.2 All operators will be encouraged to participate in the “Foodsafe” training program (published by Environmental Health Australia). Council provide this service free to Food Handlers via its web site.

### **4. FOOD QUALITY SURVEILLANCE**

- 4.1 Samples of food will be taken and analysed if contamination is suspected.
- 4.2 Food suspected of being contaminated or otherwise unfit for human consumption will be seized by the appropriately delegated person in accordance with the Food Act 2003.