



Changes to the Food Standards Code for food businesses




There are new food safety requirements for Australian food service, caterer and related retail businesses from **Friday 8 December 2023**.

Under Standard 3.2.2A - Food Safety Management Tools, businesses will need to implement 2 or 3 food management tools, depending on their activities:

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1 Have a qualified **Food Safety Supervisor** to supervise food handlers
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2 Ensure all **food handlers are trained** in food safety and hygiene, or can demonstrate adequate skills and knowledge
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3 Be able to **demonstrate safe food practices** or keep records.

Category one

Businesses that process and serve food that is potentially hazardous and ready-to-eat



Examples

Restaurants, takeaways, cafes, mobile food vendors, caterers, bakeries, child care centres and school canteens.

Tools required: **1** **2** **3**

Category two

Businesses that sell potentially hazardous ready-to-eat food they did not make or process themselves (other than only slicing, weighing, repacking, reheating or hot-holding)



Examples

Delis, supermarkets, service stations and seafood retailers.

Tools required: **1** **2**

Next Steps

FA419/2303

The new requirements apply to most businesses from **Friday 8 December 2023**. In NSW School canteens, children's services, supermarkets, greengrocers, delis, coffee vendors that sell food, correctional centres and boarding schools have until **8 December 2024** to comply.

Visit foodauthority.nsw.gov.au/safetytools or scan the QR code for more information.

