

## Food safety requirements for Out of School Hours (OOSH) children's services

## OOSH services that provide meals are considered food businesses in NSW and certain requirements apply.

The requirements are outlined in the Australia and New Zealand Food Standards Code (the Code), NSW *Food Act* and NSW Food Regulation. Which requirements apply depend on the business's food handling activities and the level of risk involved.

Requirements for OOSH services providing meals as part of their service include:

- notifying their business details to the local council
- ensuring food handlers can demonstrate food safety and hygiene skills appropriate to their duties
- making sure food areas and equipment can be easily cleaned and sanitised
- providing adequate separate hand washing facilities for staff
- controlling, and keeping food protected from, pests
- ensuring adequate refrigeration capacity so food is kept at the correct temperature.

If the service provides unpackaged, ready-to-eat, <u>potentially hazardous food</u> – that is, ready-to-eat food that needs to be kept either hot or cold to stay safe – additional requirements apply from 8 December 2024 under Standard 3.2.2A:

- appointing a <u>Food Safety Supervisor</u> someone trained in food safety through an approved registered training organisation
- making sure food handlers have appropriate skills and knowledge in food safety and hygiene
- being able to show you are monitoring and managing key risks related to food temperature control, food processing, and cleaning and sanitising by either keeping records or established processes.

## **More information**

The NSW Food Authority has a range of resources to help OOSH services comply:

- read the Food safety requirements for children's services in NSW guide (PDF, 544 KB)
- visit foodauthority.nsw.gov.au/retail/childrens-services
- phone the Food Authority helpline on 1300 552 406 (8:30am to 5:30pm, NSW business days)
- email food.contact@dpird.nsw.gov.au.

Please note: The requirements do not apply to services where children bring their own food, if food is provided for free, if food handling is part of an educational (non-commercial) program, if the only food served is milk or handling food is for fundraising solely for community or charitable causes.