

Food safety management

Background

Food businesses involved in the handling or sale of food, not primary food production, must comply with the Food Standards Code, Standard 3.2.2 – Food safety practices and general requirements. Food handling skills and specific food handling controls such as receipt, storage, processing, display, packaging, transportation, disposal and recall are included. Health and hygiene requirements for food handlers and businesses are specified as well as cleaning, sanitising and maintenance.

In Australia, local and state authorities publish guidelines or codes of practice for seafood retailers. This table includes useful links for food service, catering and retail sectors.

For Retailers / Caterers / Food service businesses

Source	Useful links
Food Standards Australia New Zealand	 Safe Food Australia - A guide to the Food Safety Standards
Food Standards Australia New Zealand	 Food Safety Programs - A guide to Standard 3.2.1
Food Standards Australia New Zealand	 Standard 3.2.2 - Food Safety Practices and General Requirements
Food Standards Australia New Zealand	 Standard 3.2.2A - Food Safety Management Tools
NSW Food Authority	 Guideline for seafood retailers - compliance with the Food Standards Code
Sydney Fish Markets	 Seafood Handling Guidelines
Department of Health, Victoria	 Food safety programs
Queensland Government	 The Food Pantry
SA Health	 Food Safety Management Tools - Standard 3.2.2A
Department of Health, Tasmania	 Food safety for businesses and community organisations
Department of Health, Western Australia	 Food safety management tools: Guide for food businesses on Food Safety Standard 3.2.2A



ACT Government, Health Protection Service	 Food Safety is Your Business: A guide for food businesses
Northern Territory Government	 Food Safety and Regulations