







General guidelines and information related to food safety programs and handling seafood

Background

The Australia New Zealand Food Standards Code details the specific regulations for food in Australia and New Zealand. Australian state and territory authorities and the New Zealand Ministry for Primary Industries are responsible for compliance monitoring and implementation of the code. The following links include general guidelines and information related to food safety programs and handling seafood.

Source	Useful links	
Food Standards Australia New Zealand	Food Safety Programs - A guide to Standard 3.2.1	
Food Standards Australia New Zealand	Safe Food Australia - A guide to the Food Safety Standards	
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 Health	The Food Pantry	
Queensland Health	Food safety information sets	
SA Health	Food Safety Management Tools - Standard 3.2.2A	
SA Health	<u>Food businesses resources</u>	
SA Health	<u>Sushi Food Handling Practices</u>	
SA Health	Food Safety in an Emergency - Food Businesses	











SA Health	•	Guideline for control of <i>Listeria</i> in food service to vulnerable persons
Department of Health, Tasmania	•	Food safety for businesses and community organisations
Department of Health, Tasmania	•	Food Safety Program templates
Department of Health, Western Australia	•	Food safety management tools for food businesses
ACT Government, Health Protection Services	•	Food Safety is Your Business: A guide for food businesses
Northern Territory Government	6	Food safety and regulations
New Zealand Ministry for Primary Industries	•	Seafood processing, storage, and testing
New Zealand Ministry for Primary Industries	6	Food safety toolkit



