



# 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 two or three food management tools, depending on their activities:

- 

**1** Have a qualified **Food Safety Supervisor** reasonably available to supervise food handlers
- 

**2** Ensure all **food handlers are trained** in food safety and hygiene, or can demonstrate adequate skills and knowledge
- 

**3** **Keep a record** of important food safety information or be able to show their food is safe

## 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 food they have not made or processed (except for only slicing, weighing, repacking, reheating or hot-holding) that is potentially hazardous and ready to eat



### Examples

Delis, supermarkets, service stations and seafood retailers.

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

## Next Steps

The new requirements apply from **Friday 8 December 2023** - act now to ensure compliance. Visit [foodauthority.nsw.gov.au/safetytools](https://foodauthority.nsw.gov.au/safetytools) or scan the QR code for more information.

FA419/2303

