

# Eat Safe

BRISBANE



## FOOD SAFETY MADE EASY GUIDE



*Dedicated to a better Brisbane*



# EAT SAFE BRISBANE – FOOD SAFETY MADE EASY GUIDE

Food safety is important for our city to protect the health and well-being of residents and visitors. Council is committed to ensuring and supporting ‘best practice’ safety standards within the food industry.

In 2010, Council is introducing a new food safety rating scheme called **Eat Safe Brisbane**. The scheme has been developed in partnership with food industry and will ensure Brisbane’s food continues to be among the world’s best in safety standards. **Eat Safe Brisbane** will promote a vibrant, healthy and world-class food sector as part of our shared vision for the city – *Living in Brisbane 2026*.

All licensed food businesses within Brisbane will be issued with a **food safety star ‘rating’** based on an assessment conducted by Council under the *Food Act 2006* and good management practices.

This *Eat Safe Brisbane Food Safety Made Easy* guide was developed to help food businesses in Brisbane comply with the *Food Act 2006*, *Food Safety Standards* and good food safety management practices in general. By following the food safety principles outlined in this guide, businesses will be able to enhance and maintain their food safety management processes. In doing so, you will put your business in a better position to achieve a high **Eat Safe Brisbane** star rating.

The guide contains two sections.

**Section A – Compliance Details** contains the food safety requirements outlined in

the *Food Act 2006* and the *Food Safety Standards*. It is the food business’s legal responsibility to comply with these. Any infringements of these provisions are noted and subsequently tallied to give an overall representation of the compliance against the *Food Act 2006*.

**Section B – Good Management Practices** contains a list of management documents that help identify and control food safety hazards in the handling of food in a food business. These documents are seen as effective tools in managing food safety risks associated with any food operation. If a business can provide examples of these documents, Council will maintain confidence that the food business can operate at a higher level of compliance and reward the business through higher overall ratings. The points associated with each management document kept are totalled to give the Section B rating. These documents must be maintained on a frequent basis and kept on site at all times.

Scores from both **Section A** and **Section B** are added together to calculate the overall **Eat Safe Brisbane** star rating.

For more information about the **Eat Safe Brisbane** food safety rating scheme, how it works, and what the star ratings mean please visit [www.brisbane.qld.gov.au/EatSafeBrisbane](http://www.brisbane.qld.gov.au/EatSafeBrisbane)

A range of food safety checklists that you can use to better manage risks accompany this guide.



# SECTION A

## CONTENTS

<b>FOOD SAFETY – GENERAL REQUIREMENTS</b> . . . . .	<b>5</b>
<b>Food Business Licence</b> . . . . .	<b>5</b>
Does my licence need to be displayed? . . . . .	5
What are site specific conditions? . . . . .	5
What should I do about any previous outstanding issues from the last audit? . . . . .	5
What details are required on my plan? . . . . .	6
<b>Food Safety Supervisors</b> . . . . .	<b>6</b>
Who is a Food Safety Supervisor? . . . . .	6
What is reasonably available? . . . . .	6
Do I need to notify Brisbane City Council about my Food Safety Supervisor? . . . . .	6
Where can I get more information regarding Food Safety Supervisors? . . . . .	6
<b>Food Safety Programs</b> . . . . .	<b>7</b>
What is a food safety program? . . . . .	7
Do I need a food safety program? . . . . .	7
Skills and Knowledge of Food Operators . . . . .	7
Why do I need skills and knowledge regarding food handling? . . . . .	7
What are some examples of the skills and knowledge I require for food safety matters? . . . . .	7
<b>FOOD SAFETY – FOOD HANDLING CONTROLS</b> . . . . .	<b>8</b>
<b>Receiving Food Products</b> . . . . .	<b>8</b>
How should my products be delivered? . . . . .	8
What temperatures should my products be at? . . . . .	8
What are my responsibilities as an operator to ensure food delivered is safe and protected? . . . . .	8
What should I do if the food is contaminated? . . . . .	8
<b>Food Storage</b> . . . . .	<b>9</b>
How do I store my food so it is protected from contamination and within the correct temperature zone? . . . . .	9
What temperatures should I store my food at? . . . . .	9

