

### **Food Safety News – Catering operations serving food to the general public**

In December 2003 the Australia New Zealand Food Ministerial Council endorsed the Policy Guidelines on Food Safety Management in Australia: Food Safety Programs (Ministerial Policy Guidelines). The guidelines identified those food businesses that should be required to have a food safety program as defined in **Standard 3.2.1** based on the food safety risk they pose. The following four food industry sectors were identified as being high risk:

1. food service in which potentially hazardous food is served to vulnerable populations;
2. catering operations serving food to the general public;
3. the harvesting, processing and distribution of raw oysters and other bivalves; and
4. the production of manufactured and fermented meat.

### **Who must comply with Standard 3.2.1 and by when?**

#### **High-risk sectors**

In accordance with the Ministerial Policy Guidelines, FSANZ has developed standards requiring food safety programs in three of the four high-risk sectors identified above. A standard for the remaining high-risk sector, catering, is still under development. For further information in relation to identified risk sectors 3 and 4 above, please refer to [www.foodstandards.gov.au](http://www.foodstandards.gov.au).

#### **Food service in which potentially hazardous food is served to vulnerable populations**

On 5 October 2006, FSANZ gazetted Standard 3.3.1 *Food Safety Programs for Food Service to Vulnerable Persons*. This standard requires food businesses that prepare food for service to vulnerable persons to implement a food safety program in accordance with Standard 3.2.1. This will normally include food businesses providing food to hospital patients, aged care residents and children in child care centres. It will also normally apply to businesses that deliver meals, that is, organisations that prepare food for delivery to vulnerable persons. Food businesses required to comply with this standard have until 5 October 2008 to have a food safety program in place.

### **Contact us**

Please contact us for a discussion of your **Food Safety Management** needs on 02 9986 3166, email us at [administration@rthospitality.com](mailto:administration@rthospitality.com) or visit our website at [www.rthospitality.com](http://www.rthospitality.com).