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| Introduction of new Standard 3.2.2A  |
| Frequently asked questions |
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# Introducing Standard 3.2.2A

Food Standards Australia New Zealand (FSANZ) has gazetted a new standard in the Australia New Zealand Food Standards Code (the Code), ‘*Standard 3 2.2A Food safety management tools*’ (the Standard). The Standard will become part of the Code and Australian food law on the 8 December 2023.

## Why has FSANZ brought in the Standard?

The Standard is designed to enhance regulatory measures taken to address unique risks associated with food service and food retail businesses that handle unpackaged, potentially hazardous food that is ready-to-eat (RTE).

There are three new food safety management tools in the Standard. They are:

**Tool 1:** food handler training

**Tool 2:** food safety supervisor (FSS) training

**Tool 3:** evidence to substantiate food safety management of key processes.

The new standard contains extra requirements for skills and knowledge, including mandatory training for food handlers and food safety supervisors and additional requirements for substantiating food safety controls when processing potentially hazardous food.

## What type of businesses are captured by the standard?

The standard **applies to** some food service and closely related retail businesses.

The standard **does not** **generally apply** to one-off fundraising activities, businesses that manufacture or wholesale food, or food businesses that are not serving or retailing unpackaged food that is potentially hazardous and RTE or may otherwise be exempted by the Victorian Minister for Health.

Under the Standard, food businesses that prepare and serve RTE food will be required to implement all three tools, while related food retail businesses (those who handle unpackaged RTE food) will only be required to implement the FSS and food handler requirements.

## What is the food handler training requirement (Tool 1)?

It is intended that the Standard will ensure that food handlers have appropriate and adequate food safety skills and knowledge to handle potentially hazardous foods and keep them safe to eat.

Before engaging in food handling, an employee must have:

1. completed a food safety training course; or
2. skills and knowledge of food safety and hygiene matters commensurate with that specific prescribed activity.

Businesses can choose how food handlers are trained; they may use:

* free online food safety training programs, such as [DoFoodSafely](http://www.dofoodsafely.health.vic.gov.au) <www.dofoodsafely.health.vic.gov.au>, which is supported and recognised by regulatory agencies/health departments across Australia
* courses from vocational training providers, or training developed by the business or other food businesses where the employee worked previously
* internal training tailored to suit the business’s own activities and procedures, but it must cover safe handling of food, understanding of food contamination, cleaning and sanitising of food premises and equipment, and personal hygiene.

Businesses may choose to keep a record of the training food handlers have completed. This will enable them to be sure everyone has completed the training they need and easily demonstrate to an authorised officer that they have met the requirements of this clause.

No specific time limit or refresher period has been set for food handler training. However, businesses need to ensure their food handlers’ skills and knowledge are adequate and up to date. It is best practice to schedule regular refresher training.

## What is the FSS training requirement (Tool 2)?

The new Standard states that an FSS must hold a food safety supervisor certificate[[1]](#footnote-2) that has been issued within the immediately preceding period of five years and that they have the authority and ability to manage and give direction on safe handling of food.

This change reflects the importance of an FSS having recent, relevant, and consistent skills and knowledge to handle food safely, particularly high-risk food, and be able to recognise, prevent and fix food safety problems.

In Victoria, the FSS requirement will have an implementation lead-in time of five years. This means that by 8 December 2028, all FSSs must have a food safety supervisor certificate issued no earlier than 8 December 2023 and must renew their certification every five years from their certification date.

For information on FSS training competencies, please go the [health.vic](https://www.health.vic.gov.au/food-safety/food-safety-supervisors) <https://www.health.vic.gov.au/food-safety/food-safety-supervisors>.

## Who will enforce the training rules for food safety supervisors and food handlers?

Local council authorised officers will routinely check that the business has appointed an FSS:

* who has completed a relevant, certified training program with a registered training authority
* who has been certified within the previous five years or establish whether the Victorian exemption to the standard applies.

Authorised officers will also check that businesses have food handlers that meet the food handler training requirements.

## What evidence will be needed to substantiate key food safety management processes (Tool 3)?

You will need to be able to substantiate your safe food management and ability to take corrective actions when handling potentially hazardous and/or RTE food.

The Standard prescribes the following activities for substantiation:

1. temperature control during food receipt
2. temperature control during food storage
3. pathogen reduction during food processing
4. minimising time during food processing
5. cooling food
6. reheating food
7. temperature control during food display
8. temperature control during food transport
9. cleaning and sanitising.

Class 1 and class 2 food businesses in Victoria that are required to have a food safety program (FSP) will be exempt from this requirement in the Standard. These businesses are exempt because safe food management processes are covered in their FSP.

For food businesses in class 2 that are not required to have an FSP; that is, they are not undertaking any of the eight high-risk food processes[[2]](#footnote-3) that require them to have an FSP, will need to be able to substantiate their food safety management processes. Substantiation may be written procedures that staff follow, records compiled regularly, or by demonstrating to your local council authorised officer or a mixture of the three.

For more information on substantiation for food businesses that do not require an FSP, please go to ‘*Recipe for food safety’* on the department’s website, [health.vic](http://www.health.vic.gov.au/food-safety/food-safety-library) <https://www.health.vic.gov.au/food-safety/food-safety-library>.

# For more information

[**Explaining the new Standard from FSANZ**](https://www.youtube.com/watch?v=BJoeovZnPWM)



To read Standard 3.2.2A directly, go to page 208 of the [Safe Food Australia 4th edition](https://www.foodstandards.gov.au/publications/Pages/safefoodaustralia3rd16.aspx) available from <https://www.foodstandards.gov.au/publications/Pages/safefoodaustralia3rd16.aspx>.

The Victorian Department of Health website, [health.vic](https://www.health.vic.gov.au/public-health/food-safety) <https://www.health.vic.gov.au/public-health/food-safety>.

[FSANZ](https://www.foodstandards.gov.au/Pages/default.aspx) <https://www.foodstandards.gov.au/Pages/default.aspx>.

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1. Details of FSS competency units are available on the national register of vocational education and training website at [training.gov.au](https://training.gov.au/Training/Details/SITSS00069) <training.gov.au - SITSS00069 - Food Safety Supervision Skill Set>. [↑](#footnote-ref-2)
2. To see the eight high-risk activities go to [health.vic](https://www.health.vic.gov.au/food-safety/frequently-asked-questions-about-the-food-classification-and-regulatory-changes) <https://www.health.vic.gov.au/food-safety/frequently-asked-questions-about-the-food-classification-and-regulatory-changes> [↑](#footnote-ref-3)