Am I a home-based food business?

Home-based food businesses use a residential kitchen to handle food to sell or donate. This includes preparing food for local markets, schools or childcare centres, canteens, catering for events, bed and breakfasts, farm-stay and or online food sales from home.

Food Standard Codes

Home-based businesses must comply with the relevant parts of the Food Standards Code below, regardless of the size of your business or how often you sell food.

- Standard 3.2.2 - Food Safety Practices and General Requirements
- Standard 3.2.3 Food Premises and Equipment
- Standard 3.2.2A Food Safety Management Tools (starts 8 December 2023)
- Part 1.2 - Labelling and Other Information Requirements
- Environmental Health Officers conduct routine inspections of home-based businesses to make sure these requirements are being met.

Getting started

Before you start your business, you must notify Council by completing a Food Business Notification form which can be found on Council's website.

If your business changes name, location, owner and/or food service you need to inform Council before these changes are made.

Food safety skills and knowledge

- Everyone in your business who handles food must know how to keep food safe to eat.
- Food handlers in your business may need formal training e.g. a certified food safety supervisor. Check with Council to confirm what training applies to your business.

Top food safety tips for home-based businesses

Prevent contamination

- Protect food at all times during storage, processing, transport and display.
- Thoroughly wash and dry hands before handling food. Use warm running water and soap – scrub wrists, palms, backs of hands, between fingers and under nails, and then dry hands using single-use towels.
- Do not handle food if you are ill.

Cleaning and sanitising

- Keep the premises clear of rubbish, food waste, dirt and grease.
- Keep food contact surfaces like benches, utensils and containers clean and sanitary.
- Clean before you sanitise.

- Sanitise using bleach, a commercial food-safe sanitiser or a dishwasher on the longest and hottest cycle.

Food traceability

- Keep records of your ingredients and suppliers, and businesses you've sold to.
- If you are a food manufacturer, wholesale supplier or importer, have a written recall plan and follow it if a recall is needed.

Safe food temperatures and processing

- Potentially hazardous foods (like those containing meat, egg and dairy) need to be kept cold (at 5°C or colder) or kept hot (at 60°C or hotter) during receipt, storage, display (or hot holding) and transport.
- Prepare food quickly to minimise time out of the fridge (e.g. when making sandwiches).
- Cook food to safe temperatures (e.g. 75°C for poultry and minced meat).
- Cool cooked food quickly to store in the fridge (e.g. by dividing into smaller portions in the fridge) within required timeframes.
- Check temperatures with a food thermometer.
- Know the critical limits for safety (e.g. acidity, water activity) for processes you use.

More information

- *Safe Food Australia* is a guide to the food safety standards in Chapter 3 of the Food Standards Code. Home-based businesses are covered in Appendix 10.
- Copies of the guide, some translated fact sheets and a full set of infoBite fact sheets is available at www.foodstandards.gov.au/safefood or email information@foodstandards.gov.au.