



## Food Safety Standard 3.2.3 Food Premises and Equipment

(Updated June 2004)

*Note: The Food Safety Standards do not apply in New Zealand. The provisions of the food standards treaty between Australia and New Zealand do not include food hygiene standards.*

### What is this standard?

Standard 3.2.3 *Food Premises and Equipment* sets out the requirements for food premises, fixtures, fittings, equipment and food transport vehicles. Food businesses that comply with these requirements will find it easier to meet the requirements of Standard 3.2.2 *Food Safety Practices and General Requirements*.

### Who must comply with this standard?

Food businesses must comply with this standard, unless they fall under the definition of 'primary food production'. See the fact sheet on Standard 3.1.1 *Interpretation and Application* or more information on this subject.

If you are a food business, whether operating from a permanent building, a vehicle or from a stall at a market, then Standard 3.2.3 *Food Premises and Equipment* applies to you. It also applies if you are selling food for a charity or for any other community fundraising project, and if you are at home and preparing food that will be sold.

However, if you are handling food in temporary premises or from home you may be able to seek an exemption from some of the requirements in this standard. For information on these exemptions you should contact your State or Territory health department or local council.

For existing premises: If you are producing food safely in your existing premises, and they met the requirements in the old food legislation or regulations for your area, it is unlikely that you will have to make any changes.

For alterations: If you are altering existing food premises any council requirements for new work will apply to your alterations and the requirements in the new standard must be taken into account.

For new premises: If you are designing and building a new food premises, you must do this in accordance with Standard 3.2.3 *Food Premises and Equipment* to ensure the food business complies with the standard when it opens and if in doubt about whether your premises complies, seek advice from your local council.

### What are the key provisions in this standard?

Food business premises must:

- have enough space for their equipment and the work that they do;
- be protected from pests and other contaminants such as dirt and fumes;
- be easy to clean and keep clean;
- have enough clean water available at the right temperature for the work to be done;
- have a disposal system for garbage, sewage and waste water;
- have sufficient lighting and ventilation; and
- have adequate equipment for the production of safe and suitable food.

#### Food business fixtures, fittings and equipment must be:

- appropriate for the work of the business;
- suitable for the jobs they are used for;
- easy to clean and, if necessary, sanitise; and
- be made of material that does not contaminate food.

#### Food businesses must make sure that they have:

- hand basins in work areas so staff can wash their hands in warm running water if their hands are likely to contaminate food;
- hand basins near the toilets;
- access to toilets; and
- storage areas for personal belongings and clothing, and also for the office equipment and papers and any chemicals used by the business.

#### Vehicles used to transport food must:

- protect the food they are carrying from contamination; and
- be designed and constructed to ensure that food contact surfaces can be cleaned and, if necessary, sanitised.

### **What are the new national requirements in this standard?**

Standard 3.2.3 *Food Premises and Equipment* is based on the requirements in the previous State and Territory hygiene regulations. These regulations differed from place to place so some of the requirements may be new in your State or Territory. Contact your local council for information on requirements that may be new for your area.

### **When will this standard come into force?**

This standard applies from 24 February 2001. However, the standards do not come fully into force until State and Territory food laws and regulations are amended to enact the standards in each jurisdiction. A separate fact sheet for *Food Safety Standards for Australia* sets out the situation in each State and Territory.

### **Need more information?**

Copies of the standards, the guides to these and other fact sheets and supporting material can be found on the FSANZ website [www.foodstandards.gov.au](http://www.foodstandards.gov.au)

As the standards come into force in each State and Territory, food businesses will also be able to seek advice directly from the Environmental Health Officers at their local council, or from their State or Territory health or health services department and Public Health Units.

Contact details for State and Territory health departments and local councils are included in a separate fact sheet *Food Safety Standard- Sources of information & advice*.

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