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Food Act 1984

SECTION 19C

Revocation of Declared Classes of Food Premises and Food Vehicles

I, Patricia Faulkner, Secretary to the Department of Human Services, acting under section 19C of the **Food Act 1984**

1. Revoke the declaration published in the Government Gazette on 24 June 1999, in relation to Class A, B1, B2, C1, C2, D and E food premises and Class A, B1, B2, C1, C2, D and E food vehicles;
2. This declaration takes effect on 2 January 2002.

Dated 14 November 2001

P. M. FAULKNER

Secretary to the
Department of Human Services

Food Act 1984

SECTION 19C

Declaration of Classes of Food Premises

I, Patricia Faulkner, Secretary to the Department of Human Services, under section 19C of the **Food Act 1984**, declare the Class 1 and Class 2 food premises as indicated in the Table below as declared food premises which must have a food safety program.

Class Profile

1 All food premises operated by a food business where food is handled or sold that is high risk and ready to eat; and handled prior to sale; and to be consumed predominantly by at-risk/vulnerable populations.

2 All food premises operated by a food business other than

(a) Class 1 food premises; and

(b) retail food premises at which only pre-packaged low risk food is handled or sold.

Note: Definitions of the terms used in the Table are found in Attachment 1 to this Declaration.

This declaration takes effect on 2 January 2002.

Dated 14 November 2001

P. M. FAULKNER

Secretary to the Department of Human Services

Attachment 1 to Declaration under 19C of the Food Act 1984

Definitions

“**at-risk/vulnerable populations**” means:

children aged five and under, adults aged 65 and over, in-house patients of a hospital and the immunocompromised.

“food business” means:

a business, enterprise or activity (other than primary food production) that involves the handling of food for sale or the sale of food, regardless of whether the business, enterprise or activity concerned is of commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only.

“handling” in relation to food means:

the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

“high risk food” means:

food that may contain pathogenic microorganisms and will support the rapid formation of toxins or growth of pathogenic microorganisms unless kept at controlled temperatures to minimize the growth of pathogenic organisms or the formation of toxins in the food.

Examples are raw meat, fish, oysters, poultry and milk. Other examples include tofu, fresh filled pasta, meat pies, frankfurts, salami, cooked rice and lasagne (these foods pose a particularly high risk if they are not processed or cooked adequately).

“low risk food” means:

food that is unlikely to contain pathogenic microorganisms and will not normally support their growth due to food characteristics. Examples are grains and cereals, bread, carbonated beverages, sugar-based confectionery, alcohol and fats and oils.

“medium risk food” means:

food that may contain pathogenic microorganisms and will not normally support the formation of toxins or growth of pathogenic microorganisms due to food characteristics

or

food that is unlikely to contain pathogenic microorganisms due to food type or processing but may support the formation of toxins or growth of pathogenic microorganisms.

Examples are fruits and vegetables, orange juice, canned meats, pasteurised milk, dairy products, ice cream, peanut butter and milk based confectionery.

“prepackaged” means:

food that has been sealed within a package prior to entering the business and remains in that package until sale.

“pathogenic micro- organisms.” means:

any bacteria, viruses, yeasts, and moulds that are capable of causing disease.

“pathogen reduction step” means:

a processing step that significantly reduces the microbial population present in a food material.

This may be canning, cooking, fermentation or pasteurisation or any other processing step that is capable of significantly reducing the level of pathogens present.

“ready-to-eat food” means:

food that is ordinarily consumed in the same state as that in which it is sold.

“retail” means:

a sale of goods in the reasonable expectation that the goods will be used or consumed and not resold.

Registration of a Food Safety Program Template

I, Patricia Faulkner, Secretary to the Department of Human Services, under section 19DB of the **Food Act 1984** notify that the Generic Food Safety Program Template for Food Service and Retail

Businesses is registered for use by the class of food businesses that operate a Class 2 food premises

as declared under section 19C of the **Food Act 1984**.

Dated 22 November 2001

P. M. FAULKNER

Secretary to the Department of Human Services

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