

Summary of FSANZ Food Safety Standards

Standard	Description
<i>Standard 3.1.1.</i> Interpretation and Application	This standard sets out the interpretation and application provisions that apply to the other food safety standards. The objective of the food safety standards is to ensure that only safe and suitable food is sold in Australia.
<i>Standard 3.2.1</i> Food Safety Programs	This Standard requires a food business to develop a food safety system which identifies and controls food safety hazards based on Hazard Analysis Critical Control Point concepts for the production, manufacturing and handling of food.
<i>Standard 3.2.2</i> Food Safety Practices and General Requirements	<p>This standard sets out specific requirements for food businesses and food handlers to minimise the likelihood of food becoming unsafe or unsuitable. The standard specifies process controls needed at each step of the food handling process. These include:</p> <ul style="list-style-type: none"> • receiving, • storing, • processing, • displaying, • packaging, • distributing, • disposing and • recalling food <p>Other requirements relate to the skills and knowledge of food handlers and their supervisors, the health and hygiene of food handlers, and the cleaning, sanitising, and maintenance of premises and equipment.</p>
<i>Standard 3.2.3</i> Food Premises and Equipment	<p>This standard sets out requirements for food premises and equipment that will facilitate compliance by food businesses with the food safety requirements of Standard 3.2.2.</p> <p>The objective of this standard is to ensure that the layout of the premises minimises opportunities for food contamination. Food businesses are required to ensure that their food premises, fixtures, fittings, equipment and transport vehicles are designed and constructed to make cleaning and sanitising easy. Businesses must ensure that the premises have water, waste disposal, lighting, ventilation, cleaning and personal hygiene facilities, storage space and access to toilets.</p>