



Home-Based Food Businesses FACT SHEET

What is a home-based food business?

A home-based food business involves the use of a home kitchen to prepare and/or cook food for sale. This includes preparing and/or cooking food for retail and online sales, local markets, school canteens and bed and breakfast accommodation.

All food businesses, regardless of what premises they are operating from, are required to comply with the requirements of the Food Safety Standards regardless of the size of the business or how often food is sold.

What types of food can be prepared in a home-based business?

Traditionally small food businesses which produce low risk foods such as cakes, biscuits and jams are operated from home kitchens. Due to the small scale and low risk nature of these operations, they can manage their risks and comply with the requirements of the *Food Safety Standards*.

Domestic kitchens are generally not designed and equipped for production of high-risk food/commercial food production (e.g. ready-to-eat meals), and therefore the safety and suitability of food being produced for sale may be compromised. More appropriate locations should be considered for high-risk activities.

What is required to start a low-risk home-based food business?

If you are considering a home-based food business, please contact Council's Environmental Health Officer (EHO) early to discuss your business proposal. The EHO will arrange a time to visit your property to ensure your food preparation areas meet the Food Safety Standards and that you have the correct design requirements and equipment for the type of food you will prepare.

The following checklist can be used to review your home kitchen to ensure it meets the Food Safety Standards:

- ☐ Adequate skills and knowledge
- ☐ Dedicated hand washing sink with warm running water out of a single outlet and supplied with soap and paper towel
- ☐ Dishwasher or double bowl sink
- ☐ Dedicated equipment and tools used only in activities relating to your food business
- ☐ Separate fridge to store potentially hazardous foods (considered best practice)
- ☐ Dedicated cupboard space to store food and equipment
- ☐ Digital probe-type thermometer that can measure the internal temperatures of food to $\pm 1^{\circ}$
- ☐ Area free from pests, children, pets and smoking when food preparation and/or cooking occurs
- ☐ Area not exposed to possible contaminants from adjacent rooms (e.g. toilets)
- ☐ Use of reputable businesses to obtain your food supplies
- ☐ Food is transported under temperature control in a vehicle that is free from pets and smoking



- ☐ Develop labels in accordance with the labelling requirements within the Food Safety Standards, including a nutritional panel and allergen information, if your product is to be packaged
- ☐ Develop a Food Recall Plan if your product is being supplied to other food businesses
- ☐ Notify Council of your home-based food business using the mandatory food business notification form that be found under 'Food Safety' on Council's website

What if I want to operate a high-risk food business?

Home kitchens are not equipped for the preparation and/or cooking of high-risk foods (e.g., ready-to-eat meals) and more appropriate locations should be considered. It is recommended that all high-risk food businesses operate from a commercial kitchen, whereby the food safety risks can be adequately managed, unless the business can demonstrate compliance with the Food Safety Standards.

Before potentially hazardous foods (PHF) is produced the food safety risks and suitability of the premises must be assessed. The suitability of the premises with regard to the size, the type of food produced, and the processes undertaken; and whether the issues listed below can be effectively managed.

Assessing the suitability of food businesses' producing food from domestic kitchens:

Below are some of the risks and common non-compliance with the Food Safety Standards 3.2.2 and 3.2.3 identified with home-based businesses:

Risks

- ☐ inadequate space and layout of the premises
- ☐ lack of provision of adequate and separate refrigeration and storage areas for the volume of PHF being produced
- ☐ risk of pets and children entering the kitchen
- ☐ higher risk of cross contamination

Non-compliances

- ☐ inadequate hand washing facilities – exemptions cannot be granted due to the high-risk nature of food handling activities
- ☐ inadequate facilities for washing and sanitising
- ☐ lack of validation of process controls
- ☐ unsuitable food transport vehicles.

Other considerations

- ☐ The existing wastewater system and the trade waste discharges into the system. Is it sized suitably for the additional load into the system? Changes to wastewater systems must be approved by Council prior to work commencing. E.g. a designated hand washing basin and a trade waste grease arrestor may be required.
- ☐ If you do not own the property, the property owner must consent to the proposed activities and to any required modifications.

Routine food inspections

Home-based food businesses are required to have routine food inspections the same as a commercial food premise. The cost of these can be found under the 'Fees and Charges' on Council's website. The frequency of food inspections is based on the risk classification of the home-based food business.

Home activity development application

Your home-based food business may also fall within the definition of a home activity as described in the Planning, Development and Infrastructure Regulations. Further information can be found within Council's 'Home Activity' factsheet or contacting the Planning Officer.

Further information

- Home-based food business factsheet – Safe Food Australia
https://www.foodstandards.gov.au/foodsafety/standards/Documents/Home-based%20food%20business_FINAL.pdf
- Food Safety Standards - Food Standards Australia New Zealand
<http://www.foodstandards.gov.au/>
- Home activity fact sheet -
https://www.renmarkparinga.sa.gov.au/_data/assets/pdf_file/0022/509530/RPC-Application-Home-Activity.pdf
- South Australian Labelling guidelines -
<https://www.sahealth.sa.gov.au/wps/wcm/connect/ad44f2804376365396b5dfc9302c1003/Final+Version-+Guide+to+Labelling+2016+Update.pdf?MOD=AJPERES&CACHEID=ROOTWORKSPACE-ad44f2804376365396b5dfc9302c1003-nKNcqqU>
- Nutritional Panel Calculator - <https://www.foodstandards.gov.au/industry/npc/Pages/nutrition-panel-calculator.aspx>
- Free on-line food safety training - <https://www.renmarkparinga.sa.gov.au/services/health-services/foodsafety>
- Council's Environmental Health Officer
Telephone: 8580 3000 or email: council@renmarkparinga.sa.gov.au