

# Introduction to Food Safety Requirements for business



## **Correct Food Systems** *Your partner in food safety compliance*

### **Our Approach**

Correct Food Systems is your partner in food safety compliance. We can help your business meet its food compliance obligations.

At Correct Food Systems we make it our priority to help you identify and implement the necessary food safety requirements for your business in a practical effective manner. We can assist you in developing a food safety program or HACCP food safety management system to suit how you run and operate your business. We can advise you of potential food safety issues before they turn into costly and potentially damaging problems. Many small businesses have used our knowledge and experience to walk them through the initial stages of ensuring the systems and work procedures are producing safe and suitable quality food.

### **Food Safety Consulting**

Correct Food Systems can interpret legislative requirements for all Australian states and territories and major customer requirements and embed them into your system. Our qualified food technologists and food safety specialists work with clients in a wide range of businesses- large and small, all industry sectors, manufacturing, food service, healthcare and retail. We have extensive experience in the development of food safety programs, HACCP plans and Quality Management Systems.

### **HACCP Auditing and certification**

Correct Food Systems provide HACCP auditing and certification services for businesses as well as internal auditing services, gap analysis for a range of standards, regulations and requirements to ensure compliance. We can also perform food safety, GMP and quality audits on your suppliers. Our auditors are registered through Exemplar Global (RABQSA) the Australian personal certification body and are available nationally throughout Australia.

### **Training**



Our associate company Correct Training Systems is a specialist Registered Training Organisation (RTO) with experience in delivering practical, cost effective, quality training and development solutions across all sectors of the food industry. We can train you and your staff to implement and manage HACCP, and other food safety requirements.

**Contact Correct Food Systems on 1300 730 611 or visit our website  
[www.correctfoodsystems.com.au](http://www.correctfoodsystems.com.au)**



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## Initial Steps for food businesses

### Step 1. Identify Food safety requirements

Food safety requirements for your business will depend on range of factors:

- Location of business- different State Laws and Regulations apply
- Type of food business or process involved. Note There are also some extra requirements for specific industries that are regulated and need to be licenced.

Please refer to your state government authority and / or local council for information and assistance.

### Step 2. Notification or licence

Correct Food Systems advises you to ensure you have notified your relevant local or state authority that you intend on operating a commercial food business. This may involve providing details of the food processes undertaken at the address of the premises.

### Step 3. Development of Food Safety System for your workplace

The *Australia New Zealand Food Standards Code* requires every business to have a food safety program. Standards 3.2.1-3.2.3 are applicable to all food businesses within Australia and act as the baseline requirements for practices and premises. Businesses should ensure as a minimum:

- systematic examination all of its food handling operations in order to identify the potential hazards that may reasonably be expected to occur;
- development and implementation a food safety program to control the hazard or hazards;
- a food safety program in a written document and retained at the food premises;
- compliance with the food safety program; and
- a review of the food safety program at least annually to ensure its adequacy

Some businesses will require a more structured and detailed "HACCP" food safety system and certification in order to produce and supply food. This may be driven by the type of business and food processing undertaken, or by customer requirements for approved suppliers. Correct Food Systems can assist businesses to develop and document a food safety program or a HACCP Food Safety Management Systems.

### Step 4. Review Training requirements

There are some requirements for some sectors of the food industry to have at least one trained staff member, with the knowledge and skills to implement the food safety program and procedures. For example NSW Food Authority training requirement for Food Safety Supervisor requirement applies to businesses serving food that is: ready-to-eat, potentially hazardous, and not sold and served in its package.

There are a number of helpful user guides and industry assistance tools available from the government authorities responsible for food safety. Some useful resources are:

- FSANZ User guides- Safe Food Australia
- FSANZ User guides on Labelling
- FSANZ Guide- Microbiological Limits for Food.
- NSWFA -Guide to developing a Food Safety Program

To discuss your food safety and compliance needs further contact Correct Food Systems – your partner in food safety compliance.

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