

Fact Sheet



Class 2 Food Premises

All businesses that handle, pack, prepare or sell food must register with or notify their local council under the Food Act 1984. Businesses are classified either as a Class 1, 2, 3 or 4 food premises depending on their food safety risk.

What is a class 2 food premises?

Class 2 food premises are those whose main activity is handling unpackaged potentially hazardous foods which need correct temperature control during the food handling process, including cooking and storage, to keep them safe. This includes restaurants, fast food outlets, pubs, caterers, delicatessens, supermarkets, cafes and most manufacturers.

What are the regulatory requirements of class 2 food premises?

Class 2 food premises must:

- ensure that food that is sold or prepared for sale is safe to consume
- retain annual registration with the Shire of Campaspe (valid until 31 December each year)
- be inspected by the Council when initially registered, or on transfer of the food premises to a new proprietor, and annually thereafter as part of the registration renewal process.

- ensure the premises has a Food Safety Supervisor with the necessary skills and accredited training (for further information refer to Fact Sheet; Food Safety Supervisor Requirements)
- have a Food Safety Program:-
 - which uses a standard template registered with the Department of Health or;
 - a food safety program developed by the food proprietor that is
- tailored specifically for the food premises (an 'independent' or 'non-standard' program)
- keep the food safety program on site at the premises
- retain full audit reports about independent food safety programs for four years after they are prepared by the auditor (so that the report can be provided to Council if requested)
- undergo one mandatory compliance check per year
 - if using an independent food safety program, an audit by a Department of Health approved auditor, or
 - if using a standard food safety program, a Council assessment.

How can my class 2 food premises find out more about food safety?

To help maintain safe food handling practices, the Department of Health has also made available for your food premises and staff:

- the Department of Health Food Safety website with free guidance materials <http://www.health.vic.gov.au/foodsafety/index.htm>
- the 'Do Food Safely' program, a free online food handling learning program which is designed to improve basic knowledge of food safety. <http://dofoodsafely.health.vic.gov.au/>

Want more information?

If you require further information about any matters mentioned in this fact sheet please contact an Environmental Health Officer at Campaspe Shire Council toll free on 1300 666 535

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