

Fact Sheet



Class 3 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 3 food premises?

Class 3 food premises are those whose main activities involve the sale of foods not commonly associated with food poisoning. This includes the supply or handling of unpackaged low risk foods, or sale of pre-packaged potentially hazardous foods which simply need refrigeration to keep them safe. Premises expected to fall into class 3 include home-based manufactures making cakes/biscuits or preserves/condiments, milk bars, convenience stores, fruit stalls selling cut fruit and wholesalers distributing pre-packaged foods.

What are the regulatory requirements of class 3 food premises?

- 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.

- keep completed Minimum Records about your food handling practices on site at your food premises – these record templates can be obtained the Environmental Health Department, or the Department of Health website. You are not required to maintain a full Food Safety Program.

Do I need to complete an approved Food Safety Supervisors training course?

Given the low food safety risk associated with class 3 activities, you are not required to have a qualified Food Safety Supervisor. Nevertheless, if you are interested in completing an approved food safety supervisor's training course or similar please refer to Fact Sheets; Food Safety Supervisor Requirements; Skills & Knowledge for Food Handlers.

How can my class 3 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:

- free guidance materials explaining the changes including the new minimum records that apply to class 3
- 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/>

What if we change the types of food we sell?

Please note that if you plan to alter the type of food you will be selling to include higher risk activities (such as unpackaged high risk food, eg meats, small goods, seafood, salads, sandwiches, cooked rice, pasta, casseroles) then you must notify Councils Environmental Health Department.

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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