

Setting up a Home-Based Food Business

The preparation of food for sale to the public in domestic/ home kitchens may be permitted, however the preparation and sale of food is governed by The Food Act 1984. The requirements for the sale of food are stringent and setting up a food business from home can cost a considerable amount of money.

The Food Act 1984 stipulates requirements that must be addressed before you can operate a food business in order to ensure food prepared and sold is safe and suitable for human consumption. The Food Act does not allow for changing the requirements for home based business.

1. Planning and Building regulations. There may be restrictions/structural requirements on operating your business from home.
 - To determine if you can conduct the business at your property, contact [Planning Department](#) on 5232 9400.
 - If you are changing the fit-out, intending structural change and to obtain requirements for staff and public toilets contact [Building Department](#) on 52329400.
2. Water Supply:
 - Food premises must have an adequate supply of potable water for washing food ingredients, cooking, adding to food or drinks, making ice, cleaning, sanitizing and personal hygiene. This is not a particular issue if your premise is provided with a reticulated water supply. However, if your premises is on a private water supply you will have to give particular thought to how you will treat the water to a potable standard. (www.health.vic.gov.au/foodsafety/bus/safe.htm)
3. Waste water disposal
 - If your property is in a sewerred township contact [Barwon Water](#) on 1300656007 for your trade waste agreement and requirements for a grease trap.
 - If your property is unsewered you will need to manage [Onsite Wastewater](#) (Septic) system. If your anticipated waste water is over 5000L/day (averaged over a week) then you will need to contact [EPA Victoria](#) on 1300 372 842 otherwise contact Environmental Health on 5232 9400 and/or complete a [Application to Install a Septic Tank System](#) form. If you are unsure of your anticipated waste contact Environmental Health on 52329400
4. Premises Construction, Fit Out and Set Up:
 - The premises must be set up in accordance with the Food Standards Code- Construction and Fit out of a Food Premises. [FoodStandards Australia New Zealand - Standard 3.2.3 Food Premises and Equipment](#).

- Food that is prepared for sale in the home must only be prepared or stored in an area designed and set aside for such a purpose. They must not be prepared or stored in any other room. Food and equipment for domestic use must be stored separate to food and equipment for commercial food production
- There must be an adequate supply of Potable hot and cold running water to meet both the demands of the business and domestic use
- All material used in the construction of any food premises and all equipment and appliances need to be durable and made of a material that is smooth, impervious and easily cleanable.
- Suitable floor coverings are to be provided in all food handling, preparation and storage areas. In these areas the floor must:
 - Be able to be effectively cleaned;
 - Not be able to absorb grease, food particles or water;
- The premises must have the ability to dispose of all waste water onsite via a cleaners sink or non food related sink
- The premise requires the provision of a designated hand basin/s with a continuous supply of hot and cold water, through a single outlet. A hand basin/s is to be installed within all food preparation/handling areas.
- Suitable washing facilities (double bowl sink or sink and dishwasher to accommodate all food utensils) must be provided for cleaning, rinsing and sanitizing of utensils and equipment and must be provided with hot and cold water. Note: some domestic dishwashers may not meet heat requirements for adequately sanitizing equipment and utensils.

5. Food Storage and Transportation:

- All food and equipment for domestic or home use must be stored separately from food for sale and be labelled accordingly.
- Food transportation vehicles used to store or convey food for sale, should not be used for any other purpose that may contaminate or affect the safety or quality of the food. The food to be transported must be packaged, wrapped or enclosed in containers, sealed bags or the like so that the food is protected from any contamination during transportation.
- Animals should NEVER be allowed in the room where food is prepared or stored or into a vehicle where food would be transported.

6. All packaged food prepared and offered for sale MUST be labelled correctly. Certain information is required on the label to ensure customers can make informed choices when purchasing food including persons with allergies. The following points must be included when labelling food products.

- Name and/or description of the food;
- Identification of the 'lot' number (Food Recall information);
- Name and Australian street address of the supplier of food (Food Recall Information);
- List of ingredients;
- Date mark;

- Nutrition information panel (NIP); For detailed information on food labelling including access to the FSANZ's Nutrition Panel Calculator (NPC), which helps food manufacturers calculate the average nutrient content of their food
- products, visit the following web site www.foodstandards.gov.au
- Country of origin of the food; and
- Warning and advisory statements

7. Cleaning and Sanitising:

- It is important that equipment and surfaces in your premises are cleaned and sanitized correctly to minimize the transmission of infectious diseases and protect food from contamination. A food grade sanitizer must be used

8. For [Class 1 and 2](#) (high risk) food businesses proposals;

- You or someone in your employ will need a [Food Safety Supervisor's](#) qualification.
- You will need to nominate which [Food Safety Program Template](#) you will be using. You will need to print and have a copy at the premises at all times.