

Home-based Food Businesses

Domestic kitchens are not designed to meet the standard requirements of a commercial food premises. As such, licensable food handling in domestic kitchens is limited to:

- Manufacturing non-potentially hazardous food (e.g. chutneys, jams, biscuits, cakes [no fresh cream or custard], repackaging grains/nuts/spices/coffee).
- This does not include wholesale to retail businesses.

If the proposed licensable food handling activities exceed the above definitions, the use of a compliant commercial kitchen will be required.

Before you start

Before you start a new business, you will need to consider council's planning requirements, and obtain relevant building and plumbing approvals. Please contact the planning, building and plumbing sections of council before submitting your application for a food business licence.

Kitchen fit-out minimum requirements

Domestic kitchen fit-out is subject to the minimum requirements set out in the Food Safety Standard 3.2.3 - Food Premises and Equipment of the *Australia New Zealand Food Standards Code*. Fit-out and design requirements for domestic kitchens include the following:

- a designated hand wash basin within the food preparation area (not in a near-by bathroom or laundry) and to be used only for that purpose;
- a double-bowl sink; or
- a single-bowl sink and a dishwasher capable of running a final rinse cycle hot enough and long enough to be an effective sanitizer (66°C or higher);



- separate food preparation equipment (only to be used for food business);
- a designated dry food storage space away from items intended for domestic use;
- a designated refrigerated and/or frozen storage space;
- potable water (if using rainwater, it must be treated to meet the *Australian Drinking Water Guidelines 2011*);
- effective sewerage disposal (if using septic system, check that it can handle the added load of wastewater);
- sufficient light and ventilation for the food handling activities;
- pets are not to have access to or be in the food preparation or storage area at any time.

Food Recall Plan

A written recall plan is required for all businesses manufacturing food to be sold elsewhere, for example, jams sold at the markets or distributed to retailers.

Food recall is initiated when the business or government agency is notified that the food is not safe.

There are many reasons for food to be recalled. It could be due to physical contamination (a piece of metal), chemical contamination (detergent in food), microbiological contamination (bacterial growth) or undeclared allergen.

The written recall plan must include the following:

- internal procedures and responsibilities for conducting a recall;
- contact details of market organisers e.g. Facebook;
- contact details for your local Queensland Health Public Health Unit and Food Regulation Unit;
- list of markets that products are sold at;
- procedures for food retrieval and assessing any returned product.

Labelling

All food that is manufactured for sale needs to be labelled in accordance with the *Australia New Zealand Food Standards Code*. General labelling and information requirements will include, but are not limited to, the following:

- wording in English, legible and prominent so as to contrast distinctly with the background of the label;
- list of ingredients;
- mandatory declarations about allergens such as egg products, cereals containing gluten, fish products, crustacea (shellfish) products, milk products, peanuts, soybeans, tree nuts, sesame seeds, lupin, etc;
- lot or batch number or it can be date marked;
- name and business address of the manufacturer;
- 'use by'/'best before'/'baked on' date;
- directions for use and storage.

Any questions in relation to labelling please contact [Queensland Health](#).

Additional information

Queensland Health - Home-based food businesses -
Home-based food businesses - Queensland Health

[FSANZ Food Recall templates](#)

Queensland Health – Label Buster – [A guide to the labelling requirements of the Food Standards Code](#)

[Gympie Regional Council – Health and rainwater tanks](#)



Contact us

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