



# FOOD SAFETY

## Information kit for charities and community groups

### Introduction

This Information Kit has been developed by the Department of Health to assist **charities and community groups (C&CGs)** that may act as a 'food business' to implement the requirements that are contained in South Australian food law. C&CGs that sell food are food businesses under the law. The definition of "sell" includes activities such as a sports club selling cakes or pies, or a church group's annual stall selling donated food. "Sell" includes requesting a donation for a food or charging for food as part of a service, such as supper provided at a cabaret.

The preparation of food by volunteers in their homes for sale at a fund raising event is not covered by food law, though volunteers may nonetheless find the food safety information in this kit useful.

If you are not certain whether your Group operates as a food business, check with your local Council or the Department of Health.

### How to use this Kit

The kit contains 10 fact sheets prepared by Food Standards Australia New Zealand (FSANZ). The first fact sheet, 'An Introduction to the Food Safety Standards', provides background and a guide to the use of a further 9 fact sheets. Depending on the activity, only some of these fact sheets may be relevant. For example, the 'Introduction' fact sheet advises that, for a sausage sizzle, only fact sheets 1 ('Notification') and 5 ('Sausage Sizzles and Barbeques') are relevant.

Additionally the kit contains the following information developed by the South Australian Department of Health to assist food handlers to acquire the knowledge required to produce safe food:

- 'Food Safety Fundamentals' – an easy to read brochure that covers important food safety information.
- Posters covering Personal Hygiene, Temperature Control, Cross-Contamination and the need for staff to notify if they have a food-borne illness.
- 'Bug Busters' DVD – a 20 minute video on food handling.
- '2 Hour 4 Hour Guide' – a fact sheet that explains how long foods can be out of temperature control.

### The role of Local Councils

Food businesses, including C&CGs, must 'notify' their presence to an enforcement agency, which in most cases is the local Council. For businesses in remote areas the Department of Health is the relevant enforcement agency. There is no charge for Notification which can be made on line ([www.fbn.sa.gov.au](http://www.fbn.sa.gov.au)) or by submitting forms supplied by your Council.

Depending on the nature of the activity the Council may want to conduct an inspection and, depending on individual Council policy, may want to charge an inspection fee.

## Where to find more information

### Your Local Council

The key contact for Notification and general advice about food safety.

### South Australian Department of Health - Food Section

*Website:* [www.health.sa.gov.au/pehs/](http://www.health.sa.gov.au/pehs/) click on 'Food Safety'. Contains the Food Act 2001 and the Food Regulations 2002, which call up the Food Standards Code into law.

*Email:* food@health.sa.gov.au

*Telephone:* 8226 7100

### FSANZ

*Website:* [www.foodstandards.gov.au](http://www.foodstandards.gov.au). Contains the Food Safety Standards within the Food Standards Code. The relevant standards are 3.1.1, 3.2.2 & 3.2.3. The site also contains the fact sheets included in this kit and a broad range of food safety information.

### Information in other languages

The posters and fact sheets in the kit are available in a number of languages from your local Council or the Food Section of the Department of Health.

*Posters:* Greek, Italian, Khmer, Mandarin, Turkish, Vietnamese.

*Fact Sheets:* Arabic – Cambodian – Chinese – Croatian – Filipino – Greek – Hindi – Italian – Indonesian – Macedonian – Serbian – Spanish – Thai – Turkish – Vietnamese