



Starting Your Food Business

Do I need a food registration?

A business that sells food in Victoria must register the place where they sell and/or prepare the food - their 'food premises' - with Council.

This applies even if you do not charge directly for the food, but include it as part of another service, such as for promotional purposes, tourist packages, or at a bed and breakfast.

Making and selling food carries with it certain responsibilities. The food must be safe to eat and free of any contamination. Poisoning your customers is no way to stay in business!

Victoria's food laws are part of a national food safety strategy that aims to have consistent food safety standards across Australia.

What is a Food Business Registration?

In Nillumbik, any business that sells food or drink must be registered with Council and follow regulations to ensure that the food they sell is safe to eat.

Under the *Victorian Food Act 1984* you must register the premises where your food is prepared for sale (or provided as part of a service).

This includes:

- cafes,
- restaurants,
- domestic kitchens,
- mobile food vehicles,
- food stalls,
- grocers,
- supermarkets,
- child care centres; and
- aged care facilities.

What classification is my food business?

Class 1

Businesses that handle food that may be potentially hazardous, and/or is served to vulnerable groups. These food premises are deemed to have the highest risk.

Examples include hospitals, aged care facilities and child care centres.

Class 2

Businesses whose main activity is handling unpackaged, potentially hazardous foods which need correct temperature control to keep them safe.

Examples include restaurants, caterers, cafes and most manufacturers.

Class 3

Businesses whose main activity involves the handling or sale of unpackaged low-risk foods, or pre-packaged potentially hazardous foods that are not commonly associated with food poisoning.

Examples include milk bars, convenience stores, wholesalers and water carters.

Class 4

Businesses that pose a low risk to public health. Generally, this includes the sale of pre-packaged shelf-stable foods.

Examples include uncut fruit and vegetables, bottle shops, simple sausage sizzles.

Can I run a food business from home?

Depending on your activities, you must either be registered with - or notify - Council to operate a food business from home.

If you are thinking about running a food business from home, Council's Environmental Health Officer (EHO) can advise you how to comply with the Code.

Do I need to register if I am operating a mobile / temporary food premises?

Yes, temporary and mobile food premises such as food vans, caravans, trucks, coffee vans, trailers, as well as tents, stalls and marquees are required to have a Food Act registration before selling food.

You are required to use 'Streatrader' to manage your food business registration. This can be done by contacting Council.

For more information about setting up a food business, contact the Environmental Health team, phone: **9433 3340** or email: health.services@nillumbik.vic.gov.au

Visit nillumbik.vic.gov.au