



Food Safety Standard 3.2.1 *Food Safety Programs*

Chapter 3 (Australia only) Australia New Zealand Food Standards Code

NOTE: The Food Safety Standards do not apply in New Zealand. The provisions of the food standards treaty between Australia and New Zealand do not include food hygiene standards.

What is this standard?

This standard is based on the internationally accepted principle that the best way of keeping food safe is to control the hazards that can arise during the production, manufacture and handling of food. To that end, Standard 3.2.1 *Food Safety Programs* supports Standard 3.2.2 *Food Safety Practices and General Requirements* and Standard 3.2.3 *Food Premises and Equipment*. Under Standard 3.2.1 a business must be able to show that it complies with the other two standards through an independent audit process.

Food safety programs - a model standard

In October 1999, health ministers deferred a decision on the mandatory adoption of food safety programs and asked for more research into the efficacy and costs of these programs.

However, some States and Territories are planning to proceed with the introduction of food safety programs for some classes of business. Accordingly, in the interests of national consistency, State and Territory health ministers agreed, in November 2000, that Standard 3.2.1 *Food Safety Programs* should be adopted as a model standard.

Who must comply with this standard?

Standard 3.2.1 *Food Safety Programs* will not apply to food businesses unless a State or Territory government chooses to introduce a requirement for these programs for some or all types of food businesses. If a State or Territory does introduce a requirement for food safety programs, it must use this model standard.

State and Territory plans for the introduction of food safety programs are summarised in the fact sheet: *State and Territory enforcement of the Food Safety Standards*. Businesses should contact their local council to confirm the situation in their State or Territory.

What are the key provisions in this standard?

Where Standard 3.2.1 *Food Safety Programs* does apply to your food business you must examine your food handling operations to identify potential food safety hazards and prepare a written food safety program to control these hazards. This food safety program must stay on the premises and will be subject to a periodic audit or inspection by a suitably qualified food safety auditor or equivalent person to ensure that you have complied with the standard.

over...

Standard 3.2.1 defines the six core elements of a food safety program. These are:

- **Hazard identification:** the systematic identification of hazards that may be reasonably expected to occur in the food handling operations of the business;
- **Hazard control:** the identification of the control point and controls for each hazard;
- **Monitoring:** the systematic monitoring of the controls;
- **Corrective action:** the steps to be taken when a hazard is not under appropriate control;
- **Review:** regular reviews of the program to ensure that it is still effective; and
- **Record keeping:** the records made and kept by a food business to show the action taken to ensure that the business complies with the food safety program.

What is the priority classification system for food businesses?

The priority classification system for food businesses is a system based on the food safety risks presented by different types of business.

Where State and Territory governments do require food businesses to have a food safety program, they can use this national priority classification system to set the timetable for the development of food safety programs by different types and classes of businesses. The classification system also guides the initial frequency of audits or inspections for businesses that have a food safety program.

The priority classification system is available on the ANZFA website.

What is the audit system for food safety programs?

The national audit system includes criteria for the approval of auditors. It includes information on the management of audits and guidance on their frequency and duration.

The audit system is available on the ANZFA website.

Need more information?

Copies of the standards, the guides to these, and other supporting material can be found on the ANZFA website (www.anzfa.gov.au). A separate guide will be developed for Standard 3.2.1 *Food Safety Programs*.

As the standards are introduced through 2001, ANZFA will be developing other material to support the introduction of the standards. This information will be available from the ANZFA website and through State and Territory health departments.

Food businesses will also be able to seek advice directly from the Environmental Health Officers at their local council, or from their State or Territory health or health services department and Public Health Units.

Contact details for State and Territory health departments and local councils are included in a separate fact sheet *Food Safety Standards — Sources of information & advice*

Australia New Zealand Food Authority
P O Box 7186
Canberra MC ACT 2610
Tel: 02 6271 2222
Fax: 04 473 9855

Email: advice@anzfa.gov.au
Website: www.anzfa.gov.au
Advice Line: 1300 652 166

Australia New Zealand Food Authority
P O Box 10559
Wellington NZ 6036
Fax: 02 6271 2278 Tel: 04 473 9942

Email: nz.reception@anzfa.gov.au
Website: www.anzfa.govt.nz
Advice Line: 0800 441 571