

A national food safety standard for caterers

Food Standards Australia New Zealand (FSANZ) is developing a national Food Safety Standard for Catering Operations to the General Public, for inclusion in the *Australia New Zealand Food Standards Code*. The standard is proposing that catering businesses must comply with Standard 3.2.1 *Food Safety Programs* in Chapter 3 of the Code.

At what stage is the project?

FSANZ has produced a report – a **Draft Assessment Report** – which describes the progress of the project to date, addresses the issues raised at Initial Assessment¹ and presents a draft version of the proposed standard.

The report is now available for public comment and input into the assessment process. Through this feedback, we aim to produce the final standard that takes into account advice and information received.

We have provided a detailed explanation of each clause of the draft standard in Attachment 2 to the report. This explanation may help with any comments you provide.

Can I make an input into the proposed catering standard?

Yes. The Draft Assessment Report is available from our website at www.foodstandards.gov.au/standardsdevelopment/. We invite individuals or organisations with an interest in this project to provide information on issues raised in the paper, respond to questions where appropriate and comment on the proposed draft standard.

The deadline for submissions is **5 March 2008**. Details of how to make a submission are given in the report and at the above web address.

Additionally, you can contact FSANZ, or members of the Catering Advisory Group², to discuss the development of the new standard. Members of this committee are listed at www.foodstandards.gov.au/standardsdevelopment/proposals/proposalp290foodsafep2451.cfm.

¹ The Initial Assessment Report was released for public consultation in May 2004. A copy of the Report can be found on the FSANZ website:

www.foodstandards.gov.au/standardsdevelopment/proposals/proposalp290foodsafep2451.cfm

² The Catering Advisory Group represents stakeholder views and provides FSANZ with expert advice to the standard development process. The Advisory Group comprises representatives of the relevant industry, governments, consumers and FSANZ.

What will happen with my submission?

We will acknowledge all submissions received and refer issues that you raise for consideration at the next meeting of the Catering Advisory Group. Relevant issues will be taken into consideration when finalising the proposed standard and will be addressed in the Final Assessment Report.

Where to from here?

FSANZ will take into consideration all comments received on the Draft Assessment Report, and in consultation with the Advisory Group, finalise the proposed catering standard.

In consultation with the Advisory Group, we will also develop a 'template' as a support tool to assist businesses affected by the standard to develop their food safety program. This is discussed in the Draft Assessment Report.

The final proposed standard, and the accompanying Final Assessment Report, will be presented to the FSANZ Board for approval, followed by notification of the Australia and New Zealand Food Regulation Ministerial Council. If both committees are satisfied with the proposed standard, we will publish it in the Food Standards Code. Businesses will have two years to comply with the standard.

Where can I obtain further information?

You can obtain general information about food safety standards on the FSANZ website at www.foodstandards.gov.au.

The FSANZ switchboard is (02) 6271 2222.

The Information Officer can be contacted on (02) 6271 2241 or email info@foodstandards.gov.au.

Alternatively, contact Liz Dean on (02) 6271 2627; elizabeth.dean@foodstandards.gov.au or Christina Belperio (02) 6271 2276; christina.belperio@foodstandards.gov.au in the FSANZ Food Safety Section.