

Food Act Classification

Class 1

What is a class 1 food business?

Class 1 food premises are those whose main food handling activities include handling unpackaged potentially hazardous foods for vulnerable populations. They include premises that undertake the following food activities:

- Hospitals
- Aged Care Centres
- a multipurpose service (within the meaning of s. 3 of the Health Services Act 1988)
- businesses that provide meals to children in child services
- businesses that provide meals to patients in hospices
- businesses whose main activity is to provide meals to aged persons

Class 2

What is a class 2 food business?

Class 2 food businesses are those whose food activities include handling unpackaged potentially hazardous foods which need correct temperature control during the food handling process, including cooking and storage, to keep them safe. This includes restaurants, fast food outlets, pubs, caterers, delicatessens, supermarkets with delicatessens, cafes and most manufacturers (including home-based manufacturers).

Class 3

What is a class 3 food business?

Class 3 food premises are those whose food activities involve the sale of foods not commonly associated with food poisoning. This includes the supply or handling of unpackaged low risk foods, or sale of pre-packaged potentially hazardous foods which simply need refrigeration to keep them safe. Premises expected to fall into class 3 include milk bars, convenience stores, fruit stalls selling cut fruit and wholesalers distributing pre-packaged foods.

Class 4

What is a class 4 food business?

Class 4 food premises are those whose food handling activities pose low risk to public health. They include premises that only undertake the following:

- the sale of shelf stable pre-packaged confectionery at newsagents, pharmacies and video stores
- Shops that only sell self-stable pre-packaged foods
- bottle shops
- sale of uncut fruit and vegetables at farmers markets or by greengrocers (whether retail or wholesale)
- wine tastings
- stalls with packaged cakes (excluding cream cakes), bottled jams or honey
- sessional kindergartens serving low risk food including cut fruit, and
- simple sausage sizzles at stalls, where the sausages are cooked and served immediately. This means sausages, sauce, onions and bread. (This does not include hamburgers or other high risk foods).