



Starting a home-based food business



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What is a home-based food business

A home-based food business uses a residential home to prepare food for sale.

This includes preparing food for local markets or school canteens, catering for events, B&Bs, farm-stay, childcare businesses and online food sales from home.

It includes selling food, as well as giving away food for advertising or fund-raising.

Starting a home-based food business safely

You will need to separate your food business preparation from your normal household food preparation – this could mean you need a separate kitchen that is set up to handle food safely.

Food businesses can be operated safely from your home, but there are some things you need to do before you start.

Ensure you have:

- Surfaces and appliances that can be easily cleaned, impervious and fit for purpose.
- Secured the kitchen from other people living in the house, visitors and pets.
- Enough space for people to work without contaminating food.
- Convenient hand wash basin(s) with warm running water, soap and single use towels
- Fridges that are big enough and powerful enough to keep food at 5° or colder, and frozen food frozen solid.
- Enough storage to protect food and packaging.
- Floors, walls and benches that can be easily cleaned.
- A supply of safe, drinkable water.
- Good light and ventilation.
- A system to safely store and dispose of waste.

You may need development approval to run a business from your home or to make changes to your property. Please contact our Planning and Development team on 8203 7185 to see if approval is required.



Home-based food business assessment

We recommend you contact City of Adelaide's Community Safety and Health team on 8203 7405 to discuss your business and to arrange an assessment from an Environmental Health Officer.

The Officer will ask you some questions, may visit and will advise you if you are ready to operate your food business from home. Each case is looked at individually and the risks associated with the type of food being handled are assessed.

It may be possible to use a shared domestic kitchen for some low-risk foods. Higher-risk foods or potentially hazardous foods will likely require a dedicated separate kitchen. We can help you identify what risks are associated with your home-based food business.

While these assessments are not mandatory, it is recommended you take part in them to ensure you're operating your business correctly and safely.

Food safety standards

Home-based businesses must comply with relevant parts of the Food Standards Code, including:

- Standard 3.2.2 - Food Safety Practices and General Requirements
- Standard 3.2.3 Food Premises and Equipment
- Part 1.2 - Labelling and Other Information Requirements

Some brief information is provided below on items in the Code. For all information within the Code, visit [foodstandards.gov.au/foodsafety](https://www.foodstandards.gov.au/foodsafety).

Safe food handling practices

It's important to keep your kitchen clean and sanitised and to follow a few simple steps to prevent contamination:

- Always wash and dry your hands and do not work if you're sick or feeling unwell.
- Always protect food and make sure to keep raw food separate from food that is ready to eat.
- Keep food away from pets, children, visitors, sick people, waste, chemicals, pests and dirt.
- Keep the area clean and clear of rubbish, food waste, dirt and grease.
- Have a supply of commercial food-grade sanitiser and use it to clean and sanitise all food contact surfaces like benches, utensils and containers.
- Sanitise all items being washed by hand or, use a dishwasher on longest hottest cycle.
- Have a thermometer accurate to $\pm 1^{\circ}$ to monitor temperatures in fridges, freezers and other areas where food is kept.

Wastewater disposal

Wastewater must go into a waste system such as a sewer; it cannot go into stormwater.

You may need a trade waste permit to dispose of water from your business into a sewer. For more information please contact SA Water on 1300 650 950.

Product labelling and recall

You must provide labels on packaged products. This includes a 'use by' or 'best before' date, address of manufacture, ingredient list and nutrition information panel.

If you will be preparing food to sell to another food business, you may need a recall plan. For more information on label requirements and recall plans, please contact SA Health on 8226 7100 or visit sahealth.sa.gov.au.

Food safety skills and knowledge

Everyone in your business who handles food must know how to keep it safe to eat. Food safety training for food handlers is highly recommended and can be completed for free online at cityofadelaide.com.au/food-safety

Other options to home-based food business

There are other options available if you don't think you can run your food business from home:

- Subleasing an existing commercial kitchen, such as a restaurant.
- Operating a food stall at events or markets and do all preparation and cooking on-site at the stall.





Contact us

Call our Community Safety and Health team on
8203 7405 or email health@cityofadelaide.com.au



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