



Compliance Auditing & Training Australasia Pty Ltd

Auditing, Training & Consulting to Hospitality & Business Management

Do I Require a Food Licence & Documented / Audited Food Safety Program for My Child Care Centre?

Food Standards Australia New Zealand, Standard 3.3.1, is quoted below:

'This Standard requires food businesses that process food for service to vulnerable persons to implement a documented and audited food safety program.

Food businesses that process or serve potentially hazardous food for hospital patients, aged care recipients, children in child care centres and vulnerable people receiving other services will generally, fall within the requirements of this Standard, provided the food is intended for six or more vulnerable persons'.

It is a common misunderstanding amongst operators of Child Care Centres that a Food Licence and a documented Food Safety Program is not required, when food is prepared / cooked on premises or sourced from a supplier providing ready to eat meals which need to be further processes or re-heated.

The only reason you have not had to comply, is because your Local Council is very likely unaware that you do provide food.

So, what will happen if the Local Council finds out you are preparing & serving food at your Child Care Centre?

In most cases the Local Council will request you to commence the process of compliance with the application for a Food Licence, within a prescribed timeframe (at the discretion of your Local Council).

This will include the implementation of a **customised Food Safety Program** documenting the processes undertaken at **your** Child Care Centre.

The Food Safety Program will then undergo a **Desktop Review** by a Queensland Health Approved Food Safety Auditor, from which a '**Notice of Written Advice for Accreditation**' is issued for submission to your Local Council, along with the Food Safety Program for final accreditation, by the Local Council.

You will also need to comply with all the other requirements of the Food Standards Code as listed in the Council Application.

The next step in the process is the on-premise **Food Safety Audit** by a Queensland Health Approved Food Safety Auditor, **within 6 months of the date of accreditation of a Food Safety Program**. The ongoing audit frequencies are then set by the Local Council.

Compliance Auditing & Training Australasia Pty Ltd provides a comprehensive service to Child Care Centres, Australia wide, and will be able to assist you.

If you wish to discuss any aspect of Food Safety Compliance, please contact us on:

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Reference Sources:

Food Standards Australia New Zealand (FSANZ)

<http://www.foodstandards.gov.au/code/userguide/Pages/aguidetostandards3314569.aspx>

&

<https://www.legislation.gov.au/Details/F2011C00592>