



Frequently Asked Questions

Is my domestic kitchen suitable?

Council's Environmental Health Officer will assess the food safety risk of food for sale that you handle, store and/or prepare from your home-based business. The South Australian Food Business Risk Classification System is used to determine whether your business sells high, medium or low risk foods.

The table below provides an overview of the food business risk and the corresponding suitability as a home-based activity. Priority 3 and 4 businesses are generally suitable as home-based businesses, priority 2 businesses may be suitable depending on scale, but priority 1 businesses are not suitable.

Food Business Risk Classification	Suitability of Domestic Kitchen
PRIORITY 4 (P4) LOW RISK FOODS	
<ul style="list-style-type: none"> Unlikely to contain food poisoning bacteria or toxins and will not support their growth. Low contamination risk as no direct food handling. Examples of P4 food businesses: storage of pre-packaged dry goods or beverages. 	<ul style="list-style-type: none"> Domestic type kitchen acceptable provided foods are stored protected from contamination.
PRIORITY 3 (P3) MEDIUM TO LOW RISK FOODS	
<ul style="list-style-type: none"> Unlikely to support the growth of food poisoning bacteria. Risk of contamination as some food preparation will occur but final products are shelf stable. Examples of P3 food businesses: biscuits, basic cupcakes, confectionery, potato crisps, popcorn. 	<ul style="list-style-type: none"> Domestic type kitchen likely acceptable depending on design/fit out.
PRIORITY 2 (P2) MEDIUM TO HIGH RISK FOODS	
<ul style="list-style-type: none"> Likely to support the growth of food poisoning bacteria. Increase in food processing, contamination and storage risks. Examples of P2 food businesses: spices and herbs, ice-cream/ gelato and juice bar 	<ul style="list-style-type: none"> Designated/ separate commercial grade kitchen may be required. Domestic type kitchen may be acceptable depending on design/fit out.
PRIORITY 1 (P1) HIGH RISK FOODS	
<ul style="list-style-type: none"> Support the growth of food poisoning bacteria and need to be stored under temperature control. Foods or processes commonly associated with bacteria growth e.g. raw eggs, bean sprouts, cooling, texture modifying. Examples of P1 food businesses: sushi making, catering, bakery products with fresh cream/custard/meat fillings, sandwiches, dips, salads, and raw products. 	<ul style="list-style-type: none"> Designated/ separate commercial grade kitchen required. Use of domestic kitchen not suitable.

What facilities will I need?

Facilities must be designed and constructed to minimise the opportunity for food contamination.

As a minimum the following must be met:

- A separate room or building must be provided exclusively for the handling, storage and preparation of food for sale and must be physically separated by a wall or self-closing lockable door from the rest of the domestic premises/environment.
- Surfaces including walls, floors, ceiling and equipment must be designed to be smooth, impervious and able to be easily and effectively cleaned and sanitised.
- Equipment used should be of commercial design and of sufficient capacity to cope with requirements of the activity.

- Hot and cold water must be connected to required sinks and designated hand wash basin.

Where a domestic kitchen is approved for use the following conditions also apply:

- A separate area or clearly identifiable containers must be used for the storage of all ingredients for the business.
- Separate and clearly identifiable utensils must be utilised for the manufacture and preparation of food for sale.
- A separate fridge and freezer are required from those used for domestic items.
- Designated hand wash only facilities with warm running portable water are required.

What health and Hygiene requirements do I need to comply with?

Every person in the food preparation or food storage area must comply with the requirements of the Food Act 2001, Food Regulations 2002, the Food Safety Standards and the Public Health Act, with particular attention to the following:

- Family members or other persons not directly connected with food preparation are restricted in their access to the area where food is handled or stored.
- No person shall smoke in the food preparation or storage area.
- No food intended for home domestic use is to be stored or prepared in the home catering kitchen.
- Household pets of all kinds are not to have access to, or be in the food preparation or storage area at any time.
- Decorations, pot plants and curtains, which render various surfaces incapable of being adequately cleaned, must be avoided.
- Garden fertilisers, household insecticides, chemicals and medications must not be kept in the food preparation or storage area.
- All food manufactured or stored intended for sale must comply with the requirements of the Food Act and Food Regulations, and the National Food Authority Food Standards Code.

Once approved will I be subject to inspections?

All food businesses within South Australia are subject to routine food inspections by an Environmental Health Officer. The frequency of the inspections are determined using a risk rating approach.

Who can I speak to for further clarification?

To avoid non-compliance and associated penalties, it is strongly advised that you consult Council's Environmental Health Officer prior to starting a home based food business. It is also highly recommended that you read Chapter 3 of the Food Safety Standards which details specific requirements of food businesses in general. Further enquiries can be made by calling 8623 0600 or via email at development@dclep.sa.gov.au.