

Class 3 food premises

Classification changes effective 2 August 2022

OFFICIAL

Introduction

Victoria classifies food premises according to the level of food safety risk and the type of food handling activities occurring at the premises.

A review of the premises classification system has resulted in a new declaration of *Classes of Food Premises and Requirements*, Government Gazette. The new gazette comes into effect on 2 August 2022 for all new food premises and all existing food premises.

The declaration of classes of food premises and requirements establishes the definitions for each class and the legislative requirements. Food premises are classified according to the highest risk activity occurring at the premises.

Class 3 definition

A food premises at which one or more of the following food handling activities occurs:

- (a) the handling of unpackaged low risk food
- (b) the warehousing or distribution of pre-packaged foods
- (c) the sale of pre-packaged potentially hazardous food
- (d) the sale of shell eggs
- (e) offering members of the public a free sample of a potentially hazardous food for immediate consumption if that food is, or will be, available for sale at the premises in a packaged form
- (f) the sale of ready-to-eat, potentially hazardous food by a community group if –
 - (i) all of the food is cooked on site with the intention of being served immediately and
 - (ii) the majority of persons involved in the handling of the food are volunteers and
 - (iii) this activity takes place at the premises for a maximum of two consecutive days at any one time
- (g) making of sweet or savoury foods which do not require temperature control for food safety, for a minimum period of 24 hours that are:
 - (i) uncooked and that may or may not contain dry nuts (whole or crushed), seeds, dry fruits, protein powder (or similar supplement), and other low risk ingredients or
 - (ii) after baking, are a low-risk food, (includes but not limited to cakes (including fruit cakes), cupcakes (with or without icing), bread, biscuits, crackers, muffins, croissants, and other pastry where all the ingredients are cooked) and
 - (iii) have no potentially hazardous foods added to the product after baking (e.g., fresh cream, custard)

but does not include a food premises at which the only handling of food is of a kind which renders the premises a class 4 food premises.

Legislative requirements

Class 3 food premises requirements:

- registration under the provisions of the *Food Act 1984*
- class 3 food premises are exempt from the requirement to keep minimum records except:
 - warehouses and distribution centres, where the food is transported from a central location to food outlet premises independently owned, that sell direct to the public
 - warehouses and distribution centres are required to keep a food suppliers record only; no other minimum records are required
- class 3 food premises are not required to have a nominated food safety supervisor.

Further information

Please email the [Food Safety Unit](mailto:foodsafetyreforms@health.vic.gov.au): <foodsafetyreforms@health.vic.gov.au>.

To receive this document in another format, phone 1300 364 352, using the National Relay Service 13 36 77 if required, or email the [Food Safety Unit](mailto:foodsafetyreforms@health.vic.gov.au) <foodsafetyreforms@health.vic.gov.au>.

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