

What is a Food Business Registration?

- ✓ All food businesses need to comply with the Food Act 2008 and Food Standards Code
- ✓ To make sure food for sale in the LGA is safe and suitable for consumption.
- ✓ Environmental Health Officers play an educational role, providing guidance and resources to food business
- ✓ Penalties apply for food business operating without registration

What is the process?

- ✓ Planning approval
- ✓ Health Dept. approval
- ✓ Inspection
- ✓ Certificate of registration
- ✓ Open for business

What are council looking for?

- ✓ Sealed benches/floors
- ✓ Clean kitchen in good order
- ✓ Store ingredients separately
- ✓ Keep pets & kids out of 'production zone' AKA your kitchen during bakes
- ✓ No evidence of pests

No need for Council:

- ✓ Commercial kitchen
- ✓ Stainless steel bench tops
- ✓ Find new homes for your pets
- ✓ Turn your house into a factory!
- ✓ Kitchen reno!!!

Council considerations

- ✓ Renting? No extra 'wear & tear' no traffic issue
- ✓ Is a necessary process
- ✓ Correct application, attitude and approach
- ✓ Common to get an initial 'no'
- ✓ 78% of Primalistas said getting approval was a fairly straight forward process
- ✓ A lot of the 'battle' has been taken out of developing a brand such as compliant labels

Labels

- ✓ Fines & penalties for inaccurate, false or misleading labels
- ✓ Food must be packaged and labelled correctly
- ✓ Primal Alternative uses Compostable cellophane packaging
- ✓ Primal Alternative uses Authentic GSI barcodes

Resources you get with the Primalista Licence for your compliance:

- ✓ Food Safety Program
- ✓ EHO Letter Template
- ✓ EHO Checklist - trouble shooting
- ✓ Homework - check your council website
- ✓ Check a council website

PRIMAL ALTERNATIVE FOOD SAFETY PROGRAM

- A food safety program is a documented program that identifies and controls food safety hazards in the handling of food in a food business.
- This Primal Alternative Food Safety Program (FSP) was written and researched by the Primal Alternative (PA) Founder Helen Marshall ,external food safety consultancy and Health Department.
- The purpose of this document is to assist Primalistas to obtain and maintain your food business registration, to meet requirements of the relevant State Food Act and Legislation including the Australian New Zealand Food Safety Standards (ANZFA) and to ensure food safety, quality and consistency across the brand.
- The FSP is available to all Primalistas with the Primal Alternative Licence.
- The FSP is a living document that applies a proactive approach to food safety across the business. It is based on the Hazard Analysis Critical Control Points (HACCP) system as recommended by the ANZFA Standard
- 110 page document with lab tests

Do your own research



ACTION:

Check your council website search "[your council] home based Food Business Registration" in your browser

Doubts & fears

- ✓ Shine a light on your doubts and fears
- ✓ Write a list of what could go wrong
- ✓ Can you live with that?
- ✓ Help mitigate risk