

Food safety and hygiene in school canteens

Canteen/food services (canteens) must be operated on the basis that the Department of Education's Healthy Food and Drink in Public Schools Procedures (HFDP) are implemented, including food safety and hygiene requirements.

Principals must ensure the canteen:

- a) understands their obligations to sell food in accordance with the Food Act 2008 (WA) including but not limited to:
 - ensuring the canteen applies for registration with the local council as a food business
 - canteen workers and volunteers have completed FoodSafe Food Handler training or its equivalent
 - schools notify the local council prior to conducting a charitable or community event involving food
 - food prepared for sale is only made in approved premises; food prepared in a home that has not been approved as a food business must not be sold in a canteen.
- b) complies with the requirements under the Australia New Zealand Food Standards Code, including Food Safety Standards:
 - 3.2.2* - Specifies the requirements for food safety and general practices
 - 3.2.3 - Specifies the requirements for food premises and equipment
 - 1.2.3* - Information regarding mandatory food allergen declarations

* Covered in FoodSafe Food Handler Training, or its equivalent; Food Safety Standard 3.2.3, detailed below.

Food Safety Standard 3.2.3 requirements

- Food premises must:**
- have enough space for their equipment and the work that they do
 - be protected from pests and other contaminants such as dirt and fumes
 - be easy to clean and keep clean
 - have enough clean water available at the right temperature for the work to be done
 - have a disposal system for garbage, sewage and waste water
 - have sufficient lighting and ventilation
 - have adequate equipment for the production of safe and suitable food

- Fixtures, fittings and equipment must be:**
- appropriate for the work of the business
 - suitable for the jobs they are used for
 - easy to clean and, if necessary, sanitise
 - be made of material that does not contaminate food

- Food businesses must make sure they have:**
- hand basins in work areas so staff can wash their hands in warm running water if their hands are likely to contaminate food
 - access to toilets; and hand basins near the toilets
 - storage areas for personal belongings and clothing, office equipment, papers and any chemicals used by the business

- Vehicles used to transport food must:**
- protect the food they are carrying from contamination
 - be designed and constructed to ensure that food contact surfaces can be cleaned and, if necessary, sanitised



Department of **Health**
Department of **Education**



Contact your Local Council
Environmental Health Officer
for further advice or visit
foodstandards.gov.au