



# Cuisine in Ku-ring-gai

Issue 4

This newsletter is to inform food business operators of changes to NSW food legislation, Council's role in food business inspections and important food safety messages.

## Food safety training

From **8 December 2024** all venues that handle potentially hazardous food for sale must have at least one Food Safety Supervisor.

Venues include:

- Childcare services (including after school care)
- School canteens
- Not-for-profit organisations and charities
- Delicatessens

The only exception is occasional charity fund raising events such as fund-raising sausage sizzles.

Potentially hazardous food is food that must be kept cold (5 degrees Celsius or less) or kept hot (60 degrees Celsius or above).

Some examples are:

- Sandwiches
- Meat products (raw and cooked)
- Dairy (including cheese and yoghurt)

- Processed salads and vegetables
- Cooked pasta and rice
- Seafood
- Sushi



A Food Safety Supervisor is someone who:

1. Holds a valid NSW Food Safety Supervisor Certificate
2. Is not a Food Safety Supervisor for any other premises
3. Has the authority and ability to supervise, manage and give directions on the safe handling of food



Venues that handle potentially hazardous food must have at least one Food Safety Supervisor for each location. Each location must have their own Food Safety Supervisor, so you cannot be a Food Safety Supervisor for multiple locations.

Food Safety Supervisor training can generally be completed in one full day. TAFE NSW or private colleges provide the training in person or online. For a list of training providers and fees visit the NSW Food Authority's website at

[www.foodauthority.nsw.gov.au](http://www.foodauthority.nsw.gov.au)

If your Food Safety Supervisor leaves the business, a new supervisor must be appointed within 30 days.



All businesses must keep a copy of their Food Safety Supervisor certificate on the premises and make it available upon request.

Your Food Safety Supervisor certificate is valid for five years from the date of issue. Once your certificate expires,

you have 90 days to complete a recertification course. After 90 days the full course must be completed again.

The Food Safety Supervisor does not need to be at the venue at all times.

However they must be able to supervise and manage food handling at the premises.

If your Food Safety Supervisor is sick or on leave, supervision can be done by other food handlers who have knowledge of safe food handling. Written



instructions should also be available for other staff to use.



Larger businesses or those that operate for long hours may have several staff trained as Food Safety Supervisors.



### Have your business details changed?

The operator of a food business is responsible for notifying Council of any change to their business details. These include your postal address, ABN or other contact details. You can do this at:

[www.krg.nsw.gov.au/Business/Business-permits-and-regulation/Food-businesses](http://www.krg.nsw.gov.au/Business/Business-permits-and-regulation/Food-businesses)