



## Home-Based Food Businesses

# FACT SHEET

### What is a home-based food business?

A home-based food business involves the use of a home kitchen to prepare and/or cook food for sale. This includes preparing and/or cooking food for retail and online sales, local markets, school canteens and bed and breakfast accommodation.

All food businesses, regardless of what premises they are operating from, are required to comply with the requirements of the Food Safety Standards regardless of the size of the business or how often food is sold.

### What types of food can be prepared in a home-based business?

Traditionally small food businesses which produce low risk foods such as cakes, biscuits and jams are operated from home kitchens. Due to the small scale and low risk nature of these operations, they can manage their risks and comply with the requirements of the Food Safety Standards. Domestic kitchens are generally not designed and equipped for production of high-risk food/commercial food production (e.g., ready-to-eat meals), and therefore the safety and suitability of food being produced for sale may be compromised. More appropriate locations should be considered for high-risk activities.

### Assessing the suitability of food businesses' producing food from domestic kitchens:

Below are some of the risks and common non-compliance with the Food Safety Standards 3.2.2 and 3.2.3 identified with home-based businesses:

#### Risks:

- inadequate space and layout of the premises
- lack of provision of adequate and separate refrigeration and storage areas for the volume of PHF being produced
- risk of pets and children entering the kitchen
- higher risk of cross contamination

#### Non-compliances:

- inadequate hand washing facilities – exemptions cannot be granted due to the high-risk nature of food handling activities
- inadequate facilities for washing and sanitising
- lack of validation of process controls
- unsuitable food transport vehicles.

#### Other considerations:

- The existing wastewater system and the trade waste discharges into the system. Is it sized suitably for the additional load into the system? Changes to wastewater systems must be approved by Council prior to work commencing. E.g., a designated hand washing basin and a trade waste grease arrestor may be required.
- If you do not own the property, the property owner must consent to the proposed activities and to any required modifications.

### **Routine food inspections**

Home-based food businesses are required to have routine food inspections the same as a commercial food premise. The cost of these can be found under the 'Fees and Charges' on Council's website. The frequency of food inspections is based on the risk classification of the home-based food business.

### **Home activity development application**

Your home-based food business may also fall within the definition of a home activity as described in the Planning, Development, and Infrastructure Regulations. Further information can be found within Council's 'Home Activity' factsheet or contacting the Planning Officer.

### **Further information**

- [Safe Food Australia - A guide to the Food Safety Standards](#)
- [Home-Based Food Business - Safe Food Australia](#)
- [Food Standards Australia New Zealand](#)
- [Guide to the Labelling of Packaged Food](#)
- [Nutritional Panel Calculator](#)
- [DoFoodSafely - Online Food Safety Training](#)
- Council's Environmental Health Officer  
Telephone: 8584 8000 or Email: [council@lwdc.sa.gov.au](mailto:council@lwdc.sa.gov.au)