

# Standard 3.2.2A in childcare and education

## Purpose

Many educational institutions sell or provide food as part of their day-to-day operations or on occasions bases. The purpose of this document is to clarify whether food related activities undertaken in childcare and educational settings are captured by Standard 3.2.2A.

## Background

[Standard 3.2.2A](#) is a new national Food Safety Standard to assist food businesses in handling and processing food in a way to ensure it is safe to eat.

It requires category one and two food businesses to implement up to three new Food Safety Management Tools:

- > **Food handler training** – making sure food handlers complete a food safety training course in, or be able to show they understand, safe handling of food, food contamination, cleaning and sanitising equipment, and personal hygiene.
- > **Food safety supervisor** – appointing a qualified food safety supervisor to oversee food handling activities.
- > **Evidence of key food safety controls (category one only)** – showing they're meeting the food safety standards for temperature control, food processing and cleaning and sanitising of food preparation surfaces and utensils.

## Application of Standard 3.2.2A in childcare and education settings summary table

Setting	Activity	Std 3.2.2A category	Does Std 3.2.2A apply?
Childcare centre	Lunch box centre (parents provide main meals), may provide medium-low risk snacks	N/A	No
Childcare centre	Providing meals and/or potentially hazardous snacks	Category 1	Yes
Family day care	Lunch box facility (parents provide main meals), may provide medium-low risk snacks	N/A	No
Family day care	Providing meals and/or potentially hazardous snacks	Category 1	Yes
OSHC	Providing medium-low risk snacks	N/A	No
OSHC	Providing meals and/or potentially hazardous snacks	Category 1	Yes
School	Fundraising event (fete/fair, Mother's Day breakfast)	Either	No
School	Canteen/café selling potentially hazardous foods (handled unpackaged)	Either	Yes
School	Canteen/café selling low risk and/or packaged foods	N/A	No
School	*Home economics classes	N/A	No
School	*Free Breakfast Program	N/A	No

\* where food is provided free of charge or food is not for sale the activity is not a food business as defined by the *Food Act 2001* (the Act) therefore the activity is not required to comply with the Food Standards Code or the Act.



## Definitions

### Category one business

Under Standard 3.2.2A-6 a category one business means a food business that:

- (a) is a \*caterer or a food service; and
- (b) processes unpackaged potentially hazardous food into a food that is:
  - (i) potentially hazardous food; and
  - (ii) ready-to-eat food.

### Category two business

Under Standard 3.2.2A-7 a category two business means a food business that offers for retail sale a food that is:

- (a) potentially hazardous food; and
  - (b) ready-to-eat food; and
- where that food:
- (i) was received unpackaged by the food business or was unpackaged by the food business after receipt; and
  - (ii) was not made or processed (other than slicing, weighing, repacking, reheating or hot-holding the food) by the food business.

### Fund raising event

Under the Food Standards Code, [Standard 1.1.2](#) a **fund raising event** is an event 'that raises funds solely for a community or charitable cause and not for personal financial gain'. An event is considered to be a once-off or infrequent occurrence.

### Potentially hazardous foods

Are food that must be kept at certain temperatures to minimise the growth of any pathogenic microorganisms that may be present in the food or to prevent the formation of toxins in the food. Examples of foods that are normally considered potentially hazardous include:

- > raw and cooked meat/poultry or foods containing raw or cooked meat/poultry e.g. curries, kebabs, pâté and meat pies
- > foods containing eggs (cooked or raw), beans, nuts or other protein-rich food e.g. batter, mousse, quiche and tofu
- > dairy products and foods containing dairy products e.g. milk, dairy-based desserts, fresh cream or custard filled bakery products (exc. yoghurt as it is acidified)
- > seafood (exc. live seafood) and foods containing seafood e.g. sashimi, cooked prawns
- > sprouted seeds e.g. alfalfa
- > prepared fruits and vegetables e.g. sliced fruits, salads and unpasteurised juices
- > cooked rice and fresh and cooked pasta
- > foods that contain any of the above foods, e.g. burgers, sandwiches, pizzas and sushi rolls.

## For more information

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