

# Home-Based Food Businesses

## Your Food Safety Obligation

Home-based food businesses must be registered in accordance with the *Food Act 2001*. Food business registration forms are available through the ACT Health [Starting a Food Business](#) webpage or the Access Canberra [Food Business webpage](#) hard copies can be obtained from the Health Protection Service in Holder between 9.00am and 4.30pm weekdays. Once you have submitted your application you will be contacted by a Public Health Officer who will organise an inspection of your kitchen. You must have your food business registration approved before you can commence operating.

## Domestic Kitchen Suitability

Domestic kitchens are only suitable for low risk food preparation activities. The food safety risks of producing potentially hazardous foods are largely unable to be managed in a domestic kitchen setting. There is a greater risk of non-compliance with the requirements of the *Food Act 2001* and an increased food safety risk to consumers where potentially hazardous foods are produced from domestic kitchens.

Food business registration will be approved for a home-based domestic kitchen only where low risk foods are handled. Low risk foods are shelf-stable and do not need to be stored in the fridge to ensure their food safety. Examples of low risk foods that are permitted from domestic kitchens include:

- Biscuits
- Cookies
- Cooked cakes
- Cupcakes
- Muffins
- Brownies
- Cereals
- Breads
- Popcorn
- Hard candies
- Jam
- Honey

Only non-potentially hazardous icings, fillings and decorations are permitted. Icing sugar, fondant, or commercially produced shelf-stable ingredients (once open) are accepted. Cut fruit, fruit purees, cream, custard, and curds are not permitted to be used. Dairy, egg-based icings, and ganache are likely to require you to submit your recipe and laboratory results demonstrating the product is shelf-stable with your registration application.

Potentially hazardous foods and some higher risk shelf-stable foods are generally not permitted to be handled from a home-based domestic kitchen. This includes meat products, fermented meats, dairy products, cooked rice or pasta, chopped fruits or vegetables, juices, preserving in oil or brine, cheese and gourmet platters, relishes, kombucha, raw egg products, seeded sprouts, ready to eat meals, infant foods, and foods made specifically for aged-care facilities. For any of these food types you will require a commercial kitchen. For more information on potentially hazardous foods and foods requiring special care please see the [Safe Food Australia Guide](#).

Commercial kitchens are able to be operated from a residential premises where the correct approvals are in place and where the commercial kitchen is completely separate from the domestic kitchen and activities. When considering starting a home business, proprietors must consider other approvals that may be needed. By engaging early with other regulators, you reduce the possibility of expensive mistakes and breaches of legislation. Proprietors should contact Access Canberra on 13 22 81 to discuss other relevant approvals. It is

recommended you contact Icon Water before installing a commercial kitchen. Commercial kitchens for hire are generally suitable but you will need to demonstrate the kitchen suits your food business needs and allows you to adequately manage food safety risks.

## Home-based (Domestic Kitchen) Food Business Planning Checklist

Before submitting a Food Business Registration application please ensure you have:

1.	Decided what food you want to make/sell	<input type="checkbox"/>
2.	Read the Domestic Kitchen Suitability section of this Guide to confirm that a home-based domestic kitchen is suitable for the food you intend to make/sell	<input type="checkbox"/>
3.	Read the Access Canberra <a href="#">Home-based Business Approval Guide</a>	<input type="checkbox"/>
4.	Completed or commenced <a href="#">food safety supervisor training</a>	<input type="checkbox"/>
5.	The right setup and equipment: <ul style="list-style-type: none"> <li>• Hand wash basin – this can be a single side of a double bowl kitchen sink or a separate sink</li> <li>• Dishwasher or double bowl sink for washing and sanitising of food contact surfaces</li> <li>• <a href="#">A digital probe thermometer</a> accurate to +/- 1°C if you store foods in the fridge</li> <li>• <a href="#">Food grade sanitiser</a></li> <li>• <a href="#">Food grade packaging materials</a></li> </ul>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
6.	Processes to prevent contamination of the food: <ul style="list-style-type: none"> <li>• A way to restrict pets from food handling and processing areas</li> <li>• A way to restrict non-food business use of the kitchen when the kitchen is being used for the handling of food for sale</li> <li>• Provisions to separate business food storage from personal food storage (dedicate storage)</li> <li>• A way to transport food protected from contamination if transport is required</li> </ul>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
7.	Product labels if you package food and sell it from a market stall, via an online retail store, and/or to other businesses for further retail sale: <a href="#">Food Labelling, getting it right?</a>	<input type="checkbox"/>
8.	A food recall plan if you sell your products to or via other businesses, or if you import and on-sell food products: <a href="#">Food Recall Information</a>	<input type="checkbox"/>
9.	A compliant market stall set up if you are planning to sell food at markets: <a href="#">Food Stall Guidelines</a> Note: Your market stall will require its own food business registration if you handle unpackaged food at your stall <u>and</u> you operate it more than five times a year	<input type="checkbox"/>

Additional Useful Information Weblinks:

[Contact Us](#) - You can contact the Health Protection Service on 02 5124 9700 or [hps@act.gov.au](mailto:hps@act.gov.au)

[Food Act 2001](#)

[Access Canberra Setting Up a Small Business Guidance](#)

[Food Safety Australia New Zealand Food Safety InfoBites](#)

### Accessibility

If you have difficulty reading a standard printed document and would like an alternative format, please phone 13 22 81.



If English is not your first language and you need the Translating and Interpreting Service (TIS), please call 13 14 50.

For further accessibility information, visit: [www.health.act.gov.au/accessibility](http://www.health.act.gov.au/accessibility)

[www.health.act.gov.au](http://www.health.act.gov.au) | Phone: 132281 |

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