

INFORMATION SHEET HOME FOOD BUSINESS

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To operate a food business from a residential premises there are requirements that need to be addressed. Certain food businesses may not be approved to operate at home because residential kitchens are not suitable for that purpose. Approval will be required from both planning and health departments.

Development Approval

Businesses that operate at home will require Development Approval from the Shire's Planning department. Information about the requirements for Home Business approval is available at: www.chittering.wa.gov.au/developmentapproval

Health Requirements

A domestic kitchen would not usually comply with the requirements to operate a medium or high risk food business unless suitable changes to design and construction are made. The design and construction of food premises based in a residential setting would only be appropriate for low-risk food manufacturing activities, such as:

- Jams and marmalades
- Flour based products (such as biscuits, scones, buns, shortbread)
- Nougats, fudges, turkish delights, meringues
- Chutneys, relishes, pickled onions and sauces (that are heat treated by boiling or cooking)
- Herb vinegars (with a pH of less than 4.5)
- Dry curry powder mixes and all other spices and mixes (if ingredients are purchased from an approved food business)
- Cakes (which do not contain potentially hazardous foods such as cream, or do not require refrigeration, or do not require further food preparation activities such as cake decorating)
- Repacking of bulk packaged low risk confectionary products.

Low risk activities may become high risk activities, if food recipes require food additives to be used. Additional considerations for the proposed business are to determine the suitability of it as a food premises.

As outlined in the Australian New Zealand Food Standards Code, Standard 3.2.3 requires that the food premises:

- Be appropriate for the purposes which they are used
- Provide adequate space for food production and equipment
- Facilitate cleaning, sanitising and maintenance
- Prevent access by and harbourage of pests
- Keep out dust, dirt, fumes, smoke and other contaminants

Please contact the Shire if you wish to obtain more information on (08) 9576 4600 or email chatter@chittering.wa.gov.au



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