

## ENVIRONMENTAL HEALTH FACT SHEET

No. 208

### ***FOOD SAFETY LEGISLATION***

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The Northern Territory *Food Act 2004* takes a preventative approach to reducing food-borne illness, which enhances the Northern Territory's reputation for clean and safe foods, and assists businesses to provide food that is safe.

The legislation requires all food businesses to be registered. This registration allows the Department of Health and Families to identify the risks of the business, provide them with information about food safety including recalls, identify sources of food-borne illness, target inspections and to respond to complaints more effectively.

Special arrangements apply to charitable events such as sausage sizzles and school fetes. In general, registration is not required.

The National Food Safety Standards are adopted by the *Food Act 2004*.

There are four national standards, which set down the rules for how food must be handled and how premises and equipment must be appropriate for maintaining food safety.

These standards are:

- Standard 3.1.1 Interpretation and Application.
- Standard 3.2.2 Food Safety Practices and General Requirements.
- Standard 3.2.3 Premises and Equipment.
- Standard 3.3.1 Food Safety Programs for Service to Vulnerable Persons.

The Standards can be found at [www.foodstandards.gov.au](http://www.foodstandards.gov.au)

Need more information?

If you have questions regarding food safety legislation, please call 1800 095 646 or email the program at [envirohealth@nt.gov.au](mailto:envirohealth@nt.gov.au).

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