



## Food Business Guidelines for Tour Boat Operators

The Food Standards Code requires that persons preparing food, display knowledge of food handling procedures, therefore as a minimum persons preparing food at home are required to complete the "I'm Alert Food Handling Training Program".

This program can be completed on-line at the Shire of Exmouth's website. When successfully completed, "I'm Alert" will produce a "Training Acknowledgement Form" of which a copy shall be forwarded to the Shire's Environmental Health Services.

The operator is also to prepare a cleaning schedule outlining daily, weekly and monthly requirements. The schedule is to be displayed in the food preparation area.

The operators may:

1. Have all the food prepared in an established food premises that has been registered with the Shire and then simply serve the food on board the boat, or
2. Prepare the food in the galley on board the boat, or
3. Prepare the food in a domestic kitchen.

### Food from Approved Premises

Ready to eat foods purchased from an approved/ registered food business shall be pre-packaged and be transported and stored in approved food containers at appropriate temperatures. All potentially hazardous foods must be kept at  $<5^{\circ}\text{C}$  or  $>60^{\circ}\text{C}$ .

### Food Prepared in Galley

If the food is prepared in the galley then the galley must be fitted out in accordance with the requirements of the following legislation:

1. Food Act 2008,
2. Food Regulations 2009, and
3. Food Standards Code

The above legislation requires that:

1. An application is to be made to the Shire for the "Registration of a Food Business".
2. A Food for Sale Notification Form is to be submitted to the Shire, and
3. A detailed floor plan of the food preparation area is to be submitted, and depending on the nature of the food to be prepared, sectional elevations and mechanical exhaust ventilation plans may also be required.

The operator must also prepare a cleaning schedule outlining daily, weekly and monthly requirements. The schedule is to be displayed in the food preparation area.

### Food Prepared in Domestic Kitchen

Where food is prepared in a domestic kitchen, the food preparation area must have the following:

1. A refrigerator that is fitted with a temperature gauge that has a display dial showing the current temperature of the cabinet, and
2. A cleaning schedule is submitted outlining daily, weekly and monthly requirements,



Where food is prepared in a home kitchen, the applicant is to provide detailed procedures to be adopted when handling potentially hazardous foods such as pre-cooked chicken & prawns, processed meats and dairy products.

The preparation of food in a home kitchen is to be limited to the:

1. Cutting up and cooking of vegetables for salads and the application of dressings that are purchased in packaged containers from the supermarket i.e. oils, vinegar, juices, salt pepper, garlic, ginger etc. There is to be **no cooking of food** other than vegetables or preparation of salad dressings, and
2. Cutting up of fruit for fruit salads.

The breaking up of pre-cooked chickens and the plating up of pre-cooked prawns and cold processed meats is to be carried on board the boat ready for the customers to make their selection of food and serve themselves or for a crew member to serve them.

Adequate hand washing (warm running water, hand soap dispenser, disposable hand towels and a nailbrush) and sanitising (hand sanitizer pump) facilities must be available on the vessel for the food handler for use prior to and during the service of food.

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