

Appendix E:

Assessment and inspection of food premises

Food premises class structure and assessment or inspection requirements

Legislative requirements

Council must inspect all class 1, 2 and 3 premises, to assess whether they comply with all relevant requirements in the Food Act, before making a decision on the registration application. Additionally, councils do annual assessment or inspections depending on the class. Prior to 1 July 2022:

Class 1 food premises that use a ...	Must have ...
standard FSP	2 food safety assessments conducted within the registration period.
non-standard FSP	one food safety audit and one food safety assessment conducted within the registration period.

Class 2 food premises that use a ...	Must have ...
standard FSP	a food safety assessment conducted once within the registration period.
non-standard FSP	a food safety audit conducted once within the registration period.

Councils must inspect all Class 3 food premises annually.

Class 4 food premises do not require an inspection.

Following July 2022 and August 2022 regulatory changes DH introduced a new class 3A, which require an annual inspection, and removed the requirement for an FSP for most class 2 food premises – such as restaurants and cafes – depending on the food handling activities occurring at the premises. The changes do not impact class 1 food premises.