



# HOME-BASED FOOD BUSINESS

## I would like to use my domestic kitchen for a home-based food business.

A domestic kitchen would not generally comply with many of the fit-out standards required of a commercial kitchen. The State Food Act 2006 makes allowance for the use of a domestic kitchen to prepare food for sale in some circumstances where the type and scale of the food produced is limited and presents a low food safety risk to consumers.

Weipa Town Authority (WTA) may grant a food licence to an operator to prepare food in the kitchen of a domestic or residential house in the following limited circumstances:

- Where the person is making only one line of non-potentially hazardous food (PHF). A non PHF is food that does not require to be kept under temperature control to ensure its safety, for example, cakes (without cream) or biscuits, fudge or chocolate, jams, chutneys and preserves, roasting or salting nuts, popcorn; AND
- Where the sale of food being made is not associated with a wholesale business. (i.e.. Is not made for supply to other retailers.

You must obtain approval to use your domestic kitchen and the approval process is the same as for other types of food businesses. You may be required to provide confirmation that the proposed food type is non PHF.

## What do I need to take into consideration?

To effectively manage the risk associated with even a single line of non PHF food and ensure the preparation and sale of safe food the following licence conditions may apply to the food licence of a domestic kitchen for a home-based food business.

- A separate area or clearly identifiable containers must be used for the storage of all ingredients;
- Separate and clearly identifiable utensils must be utilised for the manufacture and preparation of food for sale;
- A separate fridge and freezer is recommended otherwise clearly identified storage containers must be used to separate food for sale from domestic items;
- A separate storage area or clearly identifiable containers must be used for the storage of all final products;
- Household pets must be able to be excluded from the kitchen while food is being prepared; and
- Pest protection to windows and doors should be installed.

WTA may impose other conditions as it considers necessary.

Any home-based food business will need to satisfy the assessment criteria within the home based business code ([S.8.2.3-Weipa Town Planning Scheme](#)) and the [Trade Waste policy.](#)

Not for profit organisations are not required to hold a food licence but still need to comply with the food safety requirements of the national food standards.



## We are here to help!

Weipa Town Authority offers a free prelodgement meeting for those who may be interested in applying for a licence to operate a home-based food business. Prelodgement discussions are recommended for both food licence and planning scheme requirements. Please discuss your proposal before you submit an application.

Simply email us with the following information:

- 1) What food do you want to make?
- 2) What are the main ingredients?
- 3) What is involved in the preparation e.g. baking, frying, mixing, grinding, steaming?
- 4) The address from which you will be preparing the food?
- 5) The location from which you propose to sell the food?

Send your email to [eh@weipatownauthority.com.au](mailto:eh@weipatownauthority.com.au) and an officer from WTA will contact you to discuss your proposal further.

## Where can I find more information?

QLD Health Information – Home based food business -

<https://www.qld.gov.au/health/staying-healthy/food-pantry/starting-a-food-business/specific-requirements/home-based-food-business>

A guide to the Food Safety Standards (third edition, November 2023) – Appendix 10 – Home-based food business

<https://www.foodstandards.gov.au/publications/Documents/Safe%20Food%20Australia/Appendix%2010%20-%20Home-based%20food%20businesses.pdf>

For further information on Potentially Hazardous Foods (PHF) see the QLD Health website:

<https://www.qld.gov.au/health/staying-healthy/food-pantry/food-safety-for-consumers/potentially-hazardous-foods-processes/hazardous-foods>