

Preparing food for sale from residential homes

All food businesses need prior approval

Where food is being prepared within the domestic home, it is necessary for the City of Cockburn's Health Services to ensure that the food produced will be appropriately handled and stored to ensure its safety and suitability.



Food for sale to the public must be handled with care

To prepare food for sale to the public from residential premises, it is necessary to first obtain approval from the City's Health Service.







An Environmental Health Officer will assess your proposed food handling activities and assess your kitchen to determine its suitability for the commercial preparation of food.

Dependent upon the type of food handling activity you propose, it may be necessary for you to utilise a separate commercial kitchen.

As with all other food businesses, you are also responsible for ensuring that the food you prepare for sale is safe to eat and suitably labelled.

What foods can I prepare for sale from my home kitchen?

Residential kitchens are designed for use by families preparing food for small numbers of people. To protect the public there are restrictions on the types of food that can be prepared within a home kitchen for sale to the public. The following food handling activities may generally be approved by the City of Cockburn:

-  Cakes, cake decorating, biscuits, flour products which do not contain potentially hazardous foods such as cream
-  Production of jams, chutneys, relishes and sauces that are heat treated by boiling or cooking, or which have a pH of less than 4.5
-  Pickled onions
-  Preparation of food for sale at charitable events. In the interest of food safety it is recommended that high-risk products such as meat pies, products containing cream and eggs are not sold from these stalls
-  Food provided at "home stay" and "farm stay" accommodation
-  Repackaging of bulk, low-risk confectionery.



What about labelling requirements?

The Department of Health website has information on the labelling requirements at https://ww2.health.wa.gov.au/Articles/F_I/Food-labelling

Food Standards Australia New Zealand sets the National requirements for food labelling in Australia.

Information on the requirements of the Food Standards Code may be viewed on the Food Standards Australia New Zealand website at www.foodstandards.gov.au

Additional information on food safety requirements in WA may be obtained from the Department of Health website at <http://ww2.health.wa.gov.au/Health-for/Environmental-Health-practioners/Food>



How do I apply for approval?

Contact the City of Cockburn's Health Services for further information and the necessary application forms. The application form must be accompanied by:

The recipes for all food products you wish to produce including a list of all ingredients, the manufacturing and processing methods for each food product, the cooking time and temperatures

Information on the storage arrangements for both raw ingredients and the finished food products

A copy of the label where the food is packaged.

Note: Submitting an application to the City's Health Service does not guarantee approval.



Disclaimer: This document is a guide only. It is not a legal document. For full details refer to the Food Act 2008, Food Regulations 2009, the Australia New Zealand Food Standards Code, the City of Cockburn (Local Government Act) Local Laws 2000 and the City of Cockburn Town Planning Scheme.

General Advisory Notice Public Health Service

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