

Class 4 food premises

Classification changes effective 2 August 2022

OFFICIAL

Introduction

Victoria classifies food premises according to the level of food safety risk and the type of food handling activities occurring at the premises.

A review of the premises classification system has resulted in a new declaration of *Classes of Food Premises and Requirements*, Government Gazette. The new gazette comes into effect on 2 August 2022 for all new food premises and all existing food premises.

The declaration of classes of food premises and requirements establishes the definitions for each class and the legislative requirements. Food premises are classified according to the highest risk activity occurring at the premises.

Class 4 definition

A food premises at which the only food handling activities are one or more of the following:

- (a) the sale to members of the public of:
 - (i) pre-packaged low risk food or
 - (ii) sausages that are cooked and served immediately, with or without onions cooked at the same time, and bread and sauce – when cooked and sold at a temporary food premises or by a non-profit body or
 - (iii) packaged or covered cakes (other than cakes with a cream filling) at a temporary premises by a community group or
 - (iv) biscuits, tea, or coffee (with or without milk, soy, almond, or any other liquid) at a temporary premises by a community group.
- (b) a wine tasting for members of the public, which may include the serving of cheese or low risk food that has been prepared and is ready to eat
- (c) the sale to members of the public or the wholesale of whole (uncut) fruit or vegetables
- (d) the handling of low-risk food or cut fruit or vegetables and the serving of that food to children at an education and care service premises within the meaning of the **Education and Care Services National Law Act 2010 (Victoria)**, and children's services within the meaning of the **Children's Services Act 1996**
- (e) offering members of the public a free sample of a low-risk food for immediate consumption if that food is, or will be, available for sale at the premises in a packaged form
- (f) serving of coffee, tea (with or without milk, soy, almond, or any other liquid), alcohol (including the addition of sliced fruit, pasteurised dairy products), water, soft drink (except fermented soft drinks containing a live culture) intended for immediate consumption, but does not include unpasteurised processed fruit or vegetables (e.g., fresh juice) or any drink which has any other potentially hazardous food added, such as unpasteurised egg
- (g) the handling and serving of food at a family day care service premises, residence, and approved family day care venue within the meaning of the **Education and Care Services National Law Act 2010 (Victoria)**.

Legislative requirements

Class 4 food premises requirements:

- notification under the provisions of the *Food Act 1984*.

Further information

Please email the [Food Safety Unit](mailto:foodsafetyreforms@health.vic.gov.au): <foodsafetyreforms@health.vic.gov.au>.

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