

#### City of Wanneroo

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### Compliance with Food Act 2008 (WA and Australia New Zealand Food Standards Code.

If you intend to prepare food for sale in a residential premises you are required to comply with the *Food Act 2008 (WA)* and *the Australia New Zealand Food Standards Code*. A domestic kitchen does not generally comply with the Code and is only suitable for low risk food manufacturing activities.

To carry out the production of medium and high risk food activities you may wish to fit out a room within your premises to a commercial kitchen standard in compliance with Standard 3.2.3 of the Australian New Zealand Food Standards Code (this would be separate to your domestic kitchen) or hire a commercial kitchen to produce the medium and high risk activities. Please see the link below for further information regarding fit out requirements of a food business:

[https://www.wanneroo.wa.gov.au/downloads/file/1258/food\\_business\\_guidelines\\_-\\_design\\_operation\\_and\\_construction](https://www.wanneroo.wa.gov.au/downloads/file/1258/food_business_guidelines_-_design_operation_and_construction)

### What type of food can I make in a domestic kitchen?

Prior to submitting your application, please bear in mind the following before submitting your application:

The design and construction of food premises based in a residential kitchen is only appropriate for low risk food manufacturing activities, such as:

- Jams and marmalades
- Flour based products (such as biscuits, scones, buns, shortbread)
- Nougats
- Fudges
- Meringues
- Turkish delights
- Pickled onions
- Chutneys, relishes and sauces (that are heat treated by boiling or cooking) with a pH below 4.6.
- Herb vinegars (with a pH of less than 4.5)
- Dry curry powder mixes and all other spices and mixes (if ingredients are purchased from an approved food business)
- Cakes (which do not contain potentially hazardous foods such as cream, or do not require refrigeration, or do not require further food preparation activities such as cake decorating)
- Repacking of bulk packaged low risk confectionary products.

The above examples will still be subject to assessment by an authorised officer to determine the risk that may be associated with individual recipes.

## Details required with your application

Application Form can be found here: [Food Business Notification and Registration \(Food Act 2008\) - City of Wanneroo](#)

Please include the following information:

- A floor plan showing food preparation, cooking and storage areas
- A list of all food to be prepared and the ingredients to be used
- The volume of food to be prepared and the frequency of preparation
- Detailed information on the manufacturing process, including each cooking step with temperatures (°C) and times (min) noted
- The place of purchase of ingredients and the method of transportation
- The storage conditions for raw ingredients and finished products
- Examples of proposed labelling to be used
- Details of the proposed method of sale
- Details of how you will determine shelf life of each product (recommended to be done by a NATA Accredited Laboratory).
- How the food will be transported.
- Any further information considered relevant
- The application fee

**For further information please contact Health Services on 9405 5000  
or Email [health@wanneroo.wa.gov.au](mailto:health@wanneroo.wa.gov.au)**