



## **HOME BASED FOOD BUSINESS – DOMESTIC KITCHEN**

Domestic kitchens are generally not designed to meet the Standards required in a Commercial Food Premise. Often people believe that starting a business from home would be a cost effective and convenient way to set up. However, when it comes to Food Licensing requirements it can often be more costly. It is important to take into consideration the structural and food safety requirements that are legislated in the Qld Food Act and the Australian Food Safety Standards. For example:

- Separation of food business activities from the household food preparation, which usually means having a separate kitchen
- Commercial grade surfaces and appliances
- Equipment and items to be secured from children and pets

South Burnett Regional Council will only consider Home Based Food Business using a Domestic Kitchen if the nature of the food being prepared and handled is low-risk and not at a commercial level. For example baked goods such as cakes and foods that are not potentially hazardous to be sold at a Local market within South Burnett.

The nature of undertaking food handling for sale at home is restricted because:

- No designated separate hand wash basin for the kitchen,
- Kitchens may not be adequately sealed to prevent access of pests,
- Domestic range hoods do not comply with the Australian Standards for mechanical ventilation (AS 1668),
- The combined use of a kitchen for domestic and commercial food preparation purposes can increase the risk of food contamination,
- Domestic dishwashers may not be capable of effectively sanitising equipment and utensils,
- Limited storage space (dry storage, refrigerator/freezer),
- Domestic refrigerators may struggle to maintain correct temperatures.

You may wish to consider utilising an existing, approved commercial kitchen to avoid having to go through the entire structural approval process. Keep in mind you will still be required to obtain your Own Food License.

Council Town Planning and Trade Waste approvals may also affect the feasibility of establishing a home-based food business. Contact should be made with these departments to discuss these legislative requirements prior to lodging a Food Business License.

You may wish to lodge an enquiry to Council via letter or email [info@southburnett.qld.gov.au](mailto:info@southburnett.qld.gov.au) . Please ensure you provide details about the activity, property address and scale of the proposed business, as this will assist Council in providing a more informative response to you.

Please see below Tables which may assist what type of a License is Applicable to your proposed activity:

**What food preparation can be undertaken from a Domestic Kitchen**  
(does not include food handling & repackaging)

Food Type	Category	Preparation & Sell @SB Markets	Preparation & Sell @ Markets outside of SB	Preparation & Sell to Commercial Retail (within or without the SB)	Preparation & Sell on line
Low Risk	Non Profit	✓ Home Based Market Licence	✗ Commercial Kitchen required	✗ Commercial Kitchen required	✗ Commercial Kitchen required
	Commercial	✓ Home Based Market Licence	✗ Commercial Kitchen required	✗ Commercial Kitchen required	✗ Commercial Kitchen required
High Risk	Non Profit	<b>Not permitted from a Domestic Kitchen</b>			
	Commercial				

**What food licence is required based upon food preparation being carried out at a particular Premise Type**

Premise Type	Food type (not food classification)	Frequency	Commercial	Non Profit	Fees
<b>Domestic Kitchen</b>	Low Risk (Non potentially hazardous cakes, preserves/conserves, slices and biscuits)	Less than < 12 times a yr	Home Based Business - Market Licence (with Licence assessment) \$81 + \$62	Licence not required - Only for donating to ie. Church or Soccer Club fundraising (Nil Fee)	Contact Council
	High risk (potentially hazardous food items)	< 12 times a yr	<b>Not permitted from a Domestic Kitchen</b>		<b>NA</b>
		> 12 times a yr			<b>NA</b>
<b>on site @ Markets</b>	Low to High risk	= or < 12 times a yr	Market Licence (with Licence assessment)	Market Licence (no Licence fee)	Contact Council
<b>B&amp;B &amp; Farmstay (Domestic Premise)</b>	Low to High risk	Open	Food Business Licence (Low risk Category)	Food Business Licence (Low risk Category)	Contact Council
<b>Commercial Food Premise</b>	Low to High risk	Open	Food Business Licence	Food Business Licence (Low, Med, High Risk)	Contact Council
<b>Supermarket</b>	Medium	Open	Food Business License		Contact Council
<b>Temp Food stall (e.g. Event/Market) on site</b>	Low to High risk	1-3 days max.	Temporary Food Business Licence (\$38)	Temporary Food Business Licence (\$Nil)	Contact Council