

ADVICE TO FOOD BUSINESSES

In Victoria, there is currently no provision under the Victorian Food Act 1984 or Food Standards Code that prevents a registered food business from using a container provided by a customer to store or package food purchased.

Indigo Shire Council authorised Environmental Health Officers' do not have the power to make a food business undertake this initiative as it is outside the scope of The Victorian Food Act.

A food business is therefore entitled to make a business decision to either accept or refuse the use of customer containers.

A food business may also refuse to use a container supplied by a customer if it considers the quality of the container poses a food safety risk, compromising the quality of the food they are supplying.

This fact sheet is intended to be used as a guide only.



Guidelines for customers who choose to bring their own takeaway containers or cups

If you intend to use your own container when purchasing food or beverages, it is your responsibility to ensure the container is clean and sanitised. By adhering to the following rules you can minimise potential food safety risks to both yourself and members of the public:

- Only use containers which are in good condition with no visible cracks, chips, splits or pieces missing.
- The container must be clean and free of visible matter and objectionable odours.
- Wash the container after each use, using either a dishwasher or by hand.
- Dishwasher – use the hottest water cycle available.
- Hand wash - use hot, soapy water and detergent to remove grease and grime. Rinse with water to remove detergent residue and allow to air dry.
- Store clean container/s in such a way to protect from dirt, dust, pests and animals. Containers with lids should be stored with the lid firmly in position (to ensure the interior remains clean).
- Ensure clean containers DO NOT come into direct contact with foods that can cause allergies. These include – peanuts, tree nuts, milk, eggs, sesame seeds, fish and shellfish, soy and wheat.
- To prevent the spread of germs, wash hands thoroughly before handling a clean container.
- If either you or occupants of your residence are suffering from an illness or have recently been ill, DO NOT use your own container. You may place other consumers at risk of a food borne illness.