

HOME BASED FOOD BUSINESS

In General

To take advantage of the home-based food business opportunity, you need to understand the fit-out requirements.

As a general guide, your business will need:

- Planning approval from Council.
- To separate food business activities from household food preparation (usually means a separate kitchen).
- Commercial-grade surfaces and appliances.
- To secure the kitchen from children and pets.

Unless the food being handled is low risk!

Normally CCRC will only consider applications for home-based food businesses if the nature of the food prepared and handled is low-risk. This includes baked goods such as cakes, cupcakes and other prescribed foods that are **not potentially hazardous**. (ie: refrigeration or heating is not required). Applications are assessed on a case-by-case basis, taking into consideration the individual risks of the proposal.

Further requirements for a licensed kitchen are detailed on the Queensland Health website in the [Design and fit-out guide for food businesses](#). The guide is also accessible on the How to start a food business page of the [Local Government Toolbox website](#).

When you need a licence

Home-based food businesses that need a licence include:

- home-based preparation of food for sale at a market or fete
- bed and breakfast accommodation
- home-based catering
- motel kitchens that also serve as kitchens for owners or on-site managers
- cooking demonstrations where the demonstrator supplies the ingredients and the participants consume the prepared food.


When a licence is not needed

You do not need a food licence for food prepared in the home on a commercial basis for:

- cooking demonstrations where the participants supply the ingredients, help with the food preparation and then consume it
- in-home support services for an individual.

What is Potentially Hazardous?

Potentially Hazardous food is food that is required to be stored below 5 degrees Celsius or above 60 degrees Celsius to minimise the growth of bacteria in the food.



Examples of potentially hazardous food include:

- raw and cooked meat or foods containing meat, such as casseroles, curries and lasagne
- dairy products (e.g. milk, custard, dairy-based desserts)
- seafood (excluding live seafood)
- processed fruits and vegetables (e.g. salads)
- cooked rice and pasta
- foods containing eggs, beans, nuts or other protein-rich foods, such as quiche and soy products
- foods that contain these foods such as sandwiches and rolls.

What fees and charges will apply?

To view Council's fees and charges for a food business licence visit www.cassowarycoast.qld.gov.au/fees-charges.

Further Information

For further information contact Council at 1300 763 903 or email enquiries@cassowarycoast.qld.gov.au.