



HUME CITY COUNCIL

Hume Food News

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State Government tobacco business licensing scheme

If you sell tobacco in Victoria—either to the public or to other businesses—you must have a tobacco licence.

What is the Victorian tobacco business licensing scheme?

The licensing scheme regulates the lawful supply of tobacco products in Victoria, including tobacco, cigarettes, cigars or any other product containing tobacco designed for human consumption. E-cigarettes and vapes are not included in the licensing scheme as they are regulated by the Commonwealth government, with state-based enforcement undertaken by Victoria Police and the Department of Health.

The scheme makes it illegal to sell tobacco products in Victoria without a licence and involves checks on the suitability of tobacco sellers before they are granted a tobacco licence. Once a licence is granted, licensees must comply with the requirements of the Tobacco Act and Regulations, including the conditions attached to their licence.

Who is responsible for the licensing scheme?

Tobacco Licensing Victoria (TLV) is responsible for administration of the licensing scheme. TLV are part of the Department of Justice and Community Safety. TLV are responsible for:

- licensing businesses that sell tobacco products
- investigating and enforcing the licensing scheme (from 1 February 2026).

Dedicated TLV licensing inspectors will check that businesses are complying with the law.

Who needs a licence to sell tobacco products?

Any person or business in Victoria that sells tobacco products must have a tobacco licence.

There are two types of tobacco licence:

- **Retail licence:** For any business where there are sales of tobacco to the public, including online or from vending machines. This includes supermarkets, grocery stores, convenience stores, liquor licensed premises, petrol stations, tobacconists and online retailers.
- **Wholesale licence:** For any business that sells tobacco to other retail or wholesale business.

A business that sells both retail and wholesale tobacco will need both licence types. A licence is required for every location where a business sells tobacco.

What are the timeframes for applying for a tobacco licence?

Businesses can apply for a tobacco licence from 1 July 2025.

If a business has not applied before enforcement of the licensing scheme commences on 1 February 2026, they cannot sell tobacco and will commit an offence if they continue to do so.

How does a business apply for a tobacco licence and what will be required?

Businesses can apply for a tobacco licence online through Service Victoria.

A link to the application form can be found on the Tobacco Licensing Victoria website:

 www.vic.gov.au/tobacco-licensing.

Where can I find more information about the licensing scheme?

A key source of information for businesses can also be found on the tobacco licensing website.

The website provides information about the application process, managing your licence and the obligations and conditions of a licence.

You can also subscribe to the mailing list to receive updates about the tobacco licensing scheme, including important announcements, reminders and key dates.

Third party audit reminder

All Class 1 and Class 2 food businesses that have implemented an independent Food Safety Program are required to be audited by a third party. The Food Act 1984 requires that the audit is conducted every 12 months by an approved Victorian food safety auditor.

If you haven't already had your audit conducted for 2025 and your business requires a third-party audit, then you must complete this audit and submit it to Council by 31 December 2025.

Council requires a Certificate of Compliance from the auditor to be able to renew your registration for 2026.

Further information on audit requirements and a list of Department of Health approved auditors:

 www.health.vic.gov.au/food-safety/food-safety-audits

 **or by contacting Council's Public Health Unit on 9205 2599.**

Keeping food at the right temperature

As a food business you need to keep potentially hazardous food at certain temperatures to make sure it stays safe to eat.

Potentially hazardous foods

Potentially hazardous foods are foods that need to be kept at certain temperatures to minimise the risk of dangerous microorganisms or toxins. They include:

- raw and cooked meat or poultry
- dairy products like milk, cream and fresh custard
- foods containing eggs (cooked or raw)
- seafood
- sprouted seeds (like beans and alfalfa)
- cooked rice, and fresh or cooked pasta
- sandwiches, pizzas and sushi

Keep it cold, keep it hot, or make it quick

If you need to have food at temperatures between 5°C and 60°C for any time (for example during preparation) then this should be done as quickly as possible. Food must be kept under temperature control at all other times including when it is received, stored, displayed or transported.

Safe temperature guide

Potentially hazardous food must always be at 5°C or colder, or 60°C or hotter to keep it safe. You can only keep food at another temperature if you can show it stays safe at that temperature.

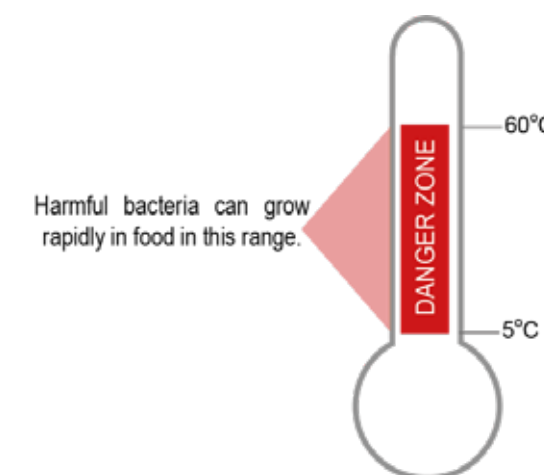
Checking the temperature

Use a thermometer to check the temperature of food to make sure it's at a safe temperature. The best way to check is to use a probe thermometer and insert it into the thickest part of the food.

If you can't insert the thermometer because the food is packaged, then lay the thermometer lengthwise along the package, or use a scanner-type thermometer to check the food's temperature.

The FSANZ Keeping Food At The Right Temperature Factsheet can be found at:

 https://www.foodstandards.gov.au/sites/default/files/2023-10/temperature%20of%20food_Final.pdf



Cooling & reheating food

When cooling or reheating food, it's important to do it right to keep it safe from harmful microorganisms and toxins that can cause food poisoning.s.

What are the requirements?

Under Standard 3.2.2 - Food Safety Practices and General Requirements, food businesses must make sure potentially hazardous food (such as egg or meat dishes) is cooled or reheated quickly, so harmful microorganisms don't get a chance to grow to unsafe levels.

Reheating

If you are reheating potentially hazardous food, you must heat it quickly to 75°C or hotter.

Cooling

When cooling cooked potentially hazardous food, it must be cooled from 60°C to 21°C in two hours or less, then cooled further from 21°C to 5°C in four hours or less.

Tips for cooling food quickly

- divide food into smaller portions in shallow containers to cool
- stir liquid foods such as gravy often, using a clean and sanitised utensil

- allow air to flow freely around the cooling container
- check temperature with a probe thermometer.

Tips for heating food quickly

- use a microwave, oven or stove top to rapidly reheat it to at least 75°C
- don't heat food using bain maries, pie warmers or other equipment designed to hold hot food
- heat food to 75°C or hotter before transferring to hot-holding equipment
- don't reheat potentially hazardous food more than once
- check temperature with a probe thermometer

The FSANZ Cooling and Reheating Food Factsheet of Food factsheet can be found at:



https://www.foodstandards.gov.au/sites/default/files/2023-10/Cooling%20and%20reheating_FINAL.pdf



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Hume City Council recognises the rich Aboriginal heritage within the municipality and acknowledges the Wurundjeri Woi-wurrung, which includes the existing family members of the Gunung-Willam-Balluk clan, as the Traditional Custodians of this land. Council embraces Aboriginal and Torres Strait Islander living cultures as a vital part of Australia's identity and recognises, celebrates and pays respect to Elders past, present and future.

