

HUME CITY COUNCIL

Hume Food News

Spring 2026



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Third party audit reminder

All Class 1 and Class 2 food businesses that have 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 2026 and your business requires a third party audit, then you must complete this audit and submit it to Council by 31 December 2026.

Council requires a Certificate of Compliance from the auditor to be able to renew your registration for 2027.

Further information on audit requirements and a list of Safe Food Victoria approved auditors can be found at **[www.safefood.vic.gov.](http://www.safefood.vic.gov.au/food-safety-auditors)**

au/food-safety-auditors or by contacting Council's Public Health Unit on 9205 2599.

Avian Influenza (H5N1) Food Safety Update

Current situation

- H5N1 Avian Influenza has been detected in some wild seabirds in Australia.
- There is currently no evidence of H5N1 infection in Australian poultry or the wider agriculture industry.
- Poultry meat and eggs available for sale in Australia remain safe to eat.
- Australia's biosecurity, animal health, surveillance and food safety systems continue to support the safety of the food supply.

Food safety considerations

There are no changes to food safety advice for consumers or food businesses at this time.

Routine food safety practices remain appropriate and should continue to be promoted, including:

- only buying from reliable suppliers
- not purchasing cracked or dirty eggs
- maintaining good hand hygiene when handling raw foods
- preventing cross-contamination between raw and ready-to-eat foods
- cooking poultry meat thoroughly
- consider using pasteurised egg products in foods that will not be cooked, or that will only be lightly cooked; alternatively, use recipes that do not require raw egg

- cleaning and sanitising food preparation surfaces and equipment
- maintaining safe food storage and temperature control.

For food businesses, commercially produced poultry meat and egg products remain the preferred option. These products are produced within regulated systems that have established food safety, surveillance, traceability and biosecurity controls.

Food businesses must also ensure that food can be identified and traced to its source. Traceability is critical if food needs to be withdrawn or recalled because it is unsafe or unsuitable. Food that cannot be identified or traced should not be accepted.

Note that Standard 4.2.5 – Primary Production and Processing Standard for Eggs and Egg Products prohibits the sale of cracked or dirty eggs unless they are intended for pasteurisation and requires eggs to be marked with the producer's unique identification code to support traceability.

Latest information can be found on the Department of Agriculture website **www.agriculture.vic.gov.au**



Changing a food business

If you're changing or have changed the business name, location or activities of your current food business you must inform us.

What are the requirements?

Under Standard 3.2.2 - Food Safety Practices and General Requirements, if you're starting a new food business or changing the business's name, location or activities you must tell your local Council.

When do I need to notify Council?

- No matter how big or small your food business is, or if it's home-based, online, mobile, a 'once only' activity, or you are using a permanent or temporary premises, you must tell authorities about your business.
- Even if you're not a typical food business i.e. a chemist, cinema or petrol station - you need to notify authorities if you sell any food.
- Charities and community organisations also need to tell authorities when planning events that involve selling food.

What information does Council need to know?

- contact details including the business's name, address and owner's name
- business type and size
- foods you make or supply
- details who you are supplying food for – especially people most at risk of becoming ill (e.g. children or elderly)
- location of all your food premises in the enforcement agency's area
- for mobile businesses, all sites you work at and/or where you house your van.

How often should I be in touch?

- You generally only need to tell authorities about your business once, as long as the information you gave is still correct.
- If there are any changes you must tell the authorities **before** these changes happen.

Visit **www.foodstandards.gov.au** to download the 'Notification of a new business factsheet.'

Safe Food Victoria

Safe Food Victoria commenced on 1 July 2026 under the Safe Food Victoria Act 2026.

The organisation consolidates Dairy Food Safety Victoria, PrimeSafe and some functions of the Department of Health, into a single regulator to enable more efficient food safety compliance and better protection for public health.

Safe Food Victoria is a consolidated regulator designed to reduce red-tape and streamline regulatory processes for stakeholders.

Mike Gooley who brings over 20 years of agricultural and regional public sector experience, has been appointed inaugural Chief Executive Officer. The Safe Food Victoria board is chaired by Luke Wilson.

Staff from Dairy Food Safety Victoria, PrimeSafe and the Department of Health transitioned into Safe Food Victoria.

Current compliance, audit and enforcement arrangements will continue as normal.

Safe Food Victoria's new website address is **www.safefood.vic.gov.au**



2026 World Food Safety Day

Science and data play a critical role in keeping food safe across Australia and New Zealand.

This year, Food Standards Australia New Zealand (FSANZ) highlighted how they use scientific evidence, data and consumer insights to identify risks and develop food standards that protect public health.

FSANZ CEO, Dr Sandra Cuthbert said this evidence-based approach underpins the work of FSANZ, drawing on the latest science here and internationally.

“By combining our scientific expertise with research, data and food supply monitoring, we can identify emerging risks and ensure food standards continue to protect people across Australia and New Zealand,” Dr Cuthbert said.

“Science and data are at the heart of our work, underpinning every decision we make when developing new or updated standards.”

This evidence-based approach to standards development extends to projects, studies and

surveys FSANZ conducts to better understand and respond to food safety risks and trends, including:

- The **Australian Total Diet Study** monitors the levels of chemicals, nutrients and other substances in a range of foods typical to the Australian diet. We use these data to estimate Australian consumers' exposure through food to ensure it is safe to eat.
- **Australia's largest survey of antimicrobial resistance (AMR) in raw retail meat**, providing a national benchmark and supporting future monitoring and surveillance activities.
- The annual **Consumer Insights Tracker** survey, which collects valuable data on how people use and interpret food labels, as well as consumers' food safety behaviours and knowledge, helping support more effective food standards and trust in the food system.

World Food Safety Day is held on 7 June each year to raise awareness of the importance of safe food and the role everyone plays in preventing foodborne illness.

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.

