

# BYO Containers - Business Fact Sheet

All food stores may find this information useful, however it has been written particularly with Victorian based butchers, fishmongers, poultryers and delicatessens and their customers in mind.

## The Act, Code and Regulations

Food Standards Australia New Zealand (**FSANZ**) develops and maintains the Australia New Zealand Food Standards Code (**Code**) which is enforced by state and territory departments, agencies and local councils in Australia. Currently there is **no provision** under the Victorian Food Act 1984 (**Act**), the **Code** or the **Primesafe** or **Dairy Food Safety Victoria** Regulations (Regulations) **which expressly prohibits stores** from accepting reusable customer containers\*. Whether or not a business accepts customer containers is ultimately an individual management decision. For those businesses that choose to accept customer containers this can be done so safely, provided basic hygiene measures are followed in accordance with the relevant Act, Code and Regulations.

\*Note market stalls are an exception, as these may be required to package produce (such as meat) before transport to market.

## Safety

The **FSANZ Standards Appendix 6** outlines several effective methods for how to clean and sanitise utensils and food contact surfaces, such as containers. The simplest of which are outlined below and are readily achievable by customers in the home:

- Domestic dishwashers (Preferred method): Standard wash cycles and detergents are adequate, however longer and heavy-duty cycles produce the best results. Rinse heavily soiled items first to ensure food residue does not protect bacteria.
- Hand washing: Thoroughly wash in 54-60°C water with detergent, rinse, sanitise by immersing in 77-80°C hot water for at least 30 seconds, then air dry.

We recommend containers after cleaning, sanitising and drying are stored sealed with lid on until used to remain sanitised.

## Advice for Businesses

Primesafe regulated businesses are required to update their **food safety program** and **risk assessment** to accommodate the BYO containers practise. A Conformity Assessment Body can assess the risk and assist with this update. Primesafe also requires notification of the change. Other regulators may have similar requirements. Customers are then responsible to provide clean sanitised and non-porous containers free of visible debris, grease, odours and stains, which are fit for purpose and undamaged. We recommend containers made from durable materials (eg. plastic, metal or glass) construction which seal well and are easy to clean. Chapter 3, **item 23** of Standard 3.2.2 in the **Code** prohibits reuse of single use containers such as takeaway containers. If a customer provides a container that is non-compliant politely decline to accept it, advise them why and explain what types of containers are acceptable for next time. Please also refer them to our website for more information. Businesses should ensure they train staff how to accept customer containers safely, and to tare scales. We also recommend you have a good supply of tongs/scoops on hand.

Contact [info@byocontainers.org](mailto:info@byocontainers.org) or refer to [byocontainers.org](http://byocontainers.org) for more information.



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