

This information sheet is to help residents who are interested in running a food business from home. This allows you to sell the food you make at markets and other retail outlets.

People often ask if it's allowed – and the answer depends on the type of food you're handling.

What food can I make at home?

The Shire of Chittering may allow certain low-risk food activities from a residential kitchen, including:

- Flour based products: cakes, biscuits, and similar goods that don't contain cream or custard
- Nougats, fudges, turkish delights, meringues
- Making jams, pickled onions, chutneys, relishes, and sauces (if they're heat-treated)
- Baking cakes, biscuits, and similar goods that don't contain cream or custard
- Making herb vinegars with a pH of less than 4.5
- Dry curry powder mixes and all other spices and mixes (if ingredients are purchased from an approved food business)
- Repackaging low-risk confectionery
- Any other food process the Shire assesses as low risk

What about Medium or High Risk Food?

The design and construction of food premises based in a residential setting would only be appropriate for low-risk food manufacturing activities.

Low risk activities may become high risk activities, if food recipes require food additives to be used. Additional considerations for the proposed business are to determine the suitability of it as a food premises. A domestic kitchen would not usually comply with the requirements to operate a medium or high risk food business unless suitable changes to design and construction are made.

What approvals might I need?

Development Approval

Businesses that operate at home will require Development Approval from the Shire's Planning department. Information about the requirements for Home Business approval is available at www.chittering.wa.gov.au/developmentapproval or refer to the Home Based Businesses Information Sheet.

Building Approval

If you're using your existing kitchen and not making any structural changes, you won't need building approval. If you're setting up a new facility with additions, you may need a Building Permit.

Contact the Building Services team at (08) 9576 4600 for guidance.

Health Requirements

Before you start operating, you need to complete and submit the Food Business Registration Form to the Shire of Chittering. An initial inspection is part of the application process and will be conducted prior to approval.

It is an offence to operate a food business without registration or to fail to notify the Shire. Once registered, you'll receive a certificate confirming your business is allowed to operate.

Even though residential kitchens get some exemptions, there are still basic expectations to keep food safe:

- Surfaces should be smooth, impervious, easy to clean, and pest-resistant
- A double sink setup is ideal: one sink for handwashing, one for food preparation
- Domestic exhaust hoods are suitable, only for low-risk food preparation.

What approvals might I need? (continued)

As outlined in the Australian New Zealand Food Standards Code, Standard 3.2.3 requires that the food premises:

- Be appropriate for the purposes which they are used
- Provide adequate space for food production and equipment
- Facilitate cleaning, sanitising and maintenance
- Prevent access by and harbourage of pests
- Keep out dust, dirt, fumes, smoke and other contaminants

What about labelling my low risk food products?

Something to consider when starting a food business is the labelling of your products. This must include at a minimum:

- Name of the food
- Identification (e.g. Batch number and date)
- Your name and street address
- Use By or Best Before date
- Ingredients list
- Allergen declarations (e.g. "Contains eggs, milk, nuts")
- Storage directions (e.g. "Keep refrigerated")

There may be additional requirements. Please contact the Shire's Health team on (08) 9576 4600 for guidance.

Will the Shire do inspections?

Even though your food business is home-based, it will still be inspected by the Shire's Health Officers. Inspections check whether your kitchen and processes meet food safety standards. You must allow access for these inspections and follow up on any recommendations or corrective actions.

An annual fee also applies to continue operating a food business from your home.



**Please contact the Shire
if you wish to obtain more
information on
(08) 9576 4600 or email
chatter@chittering.wa.gov.au**