



Fact Sheet 8

Domestic Kitchen

Licensing

All food businesses are required to have a food business licence.

Domestic kitchens can be licensed to undertake some food operations; however, this excludes commercial quantities!

Typical domestic operations include such activities as bed & breakfasts, home-stays, and the preparation of foods sold at markets, e.g. cakes, jams & preserves.

Domestic kitchens are still required to comply with the provisions of the *Food Act 2006*, and the Food Standards Code.

Application forms can be located at <http://www.wdrc.qld.gov.au/food-hygiene>

Minimum Requirements for a Domestic Kitchen Fit-out

- A designated hand wash basin with a warm water supply
- Continuous supply of soap & paper towel
- Smooth & impervious food preparation surfaces able to be easily & effectively cleaned
- Smooth & impervious walls, floors and ceilings
- A potable water supply; if on tank water, conditions apply
- A double bowl sink, or a single bowl sink & a dishwasher
- Insect screens on all windows & doors
- Adequate refrigeration and dry storage that allows for separation of foods used in the licensed premises and those used in the home.

Additional Requirements

- A continuous supply of soap & paper towel at the designated hand wash basin
- A digital probe thermometer
- Food Grade Sanitiser
- Food labelling if packaging goods, visit <http://www.health.qld.gov.au/ph/documents/ehu/28009.pdf>

** Domestic kitchen are only permitted to prepare domestic quantities; if the business grows you will be required to upgrade to a commercial kitchen.*

Food Safety Supervisor

You must have a Food Safety Supervisor that holds the correct food safety training and is reasonably available when cooking commercially.

For further information, contact Council:

Customer Service

1300 COUNCIL
www.wdrc.qld.gov.au

