

Amendments to Safe Food Australia Edition 4

Date	Section	Amendment
15/5/2023	Appendix 5: Cooling of meats after cooking	Table amended for clarification of cooling requirements: the cooling to 5°C must be within 24 hours <i>of completion of cooking</i> and is in addition to cooling from 52°C to 12°C within the specified time.
	Appendix 8: Template 5 - Log for 2-hour/4-hour rule	Fix typo error: the time in line 1, column 5 corrected to <i>11am</i> .
27/7/2023	Chapter 3.3.2A, food safety supervisor	Training.gov.au link amended to go to home page https://training.gov.au/
27/11/2023	Chapter 3.2.2A definition of ready-to-eat	Fix typo error: Ready-to-eat food means food that is ordinarily consumed in the same state as that in which it is <i>sold</i> ...
28/11/2024	Copyright page and final page	Addresses updated
28/11/2024	Std 3.2.2 20(1) (a) and (b) guidance on cleaning and sanitising of specific equipment	To clarify a business is not required to clean or sanitise customer-supplied utensils, BYO containers etc and may use their discretion to refuse them – the business is not obliged to allow customers to use their BYO items. The business should consider food safety risks posed by customer items, particularly cross contamination of the business's food and equipment.
28/11/2024	Resources and references	Web sites and hyperlinks updated