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Response to Tammy Logan 'Gippsland Unwrapped' blog

Food Standards Code Australia New Zealand details a number of definitions in relation to safe food, one of which relates to the definition of clean – ie. “being clean to the touch and free of extraneous visible matter and objectionable odour”.

When packaging food for sale the packaging material must not pose a risk to the safety of the food being placed into that packaging. This means the packaging must be free from microbiological, chemical and physical contamination.

Although the national *Food Standards Code and Victorian Food Act 1984* does not specifically prohibit customers from taking their own packaging to a business to have food placed into it, the business must consider possible risks to the food that is placed into the packs. This may include the risk to the business reputation if the person having food placed into their own packaging gets sick or becomes injured by the food.

Therefore, it is a business decision to refuse customers the ability to bring their own packaging to contain food they may purchase.

It may be more likely for businesses, such as those that sell fruit and vegetables, to be more supportive of customers bringing in their own packaging, as compared to a food business selling sandwiches, cooked foods and/or hot foods, that are in themselves 'higher risk' food types.