



Short Term Rental Accommodation and the provision of food

If you prepare food for your guests, you are required to be appropriately trained and registered as a food business with your local government.

If food is provided at your STRA property that has been prepared or cooked on the premises, or has not been commercially produced and packaged, you will need to undertake training and be registered as a food business.

Food handlers

All staff who handle the food must complete a food handler training course. Courses are available on-line and usually take about 2 hours to complete. Local government Environmental Health Officers can direct you to appropriate courses to meet this requirement.

The training includes:

- safe handling of food;
- food contamination;
- cleaning and sanitising of food premises and equipment; and
- personal hygiene.

Food Safety Supervisor

One member of the staff that handles the food must be nominated as a Food Safety Supervisor (FSS) and must complete additional training.

For someone to be an FSS they:

- should be in a position to oversee food handling and be involved in the day-to-day food handling operations; and
- must be reasonably available (working onsite overseeing food handling or can be easily contacted e.g. by phone), as a point of contact for food handlers and authorised officers.

An FSS must hold a current FSS certificate (within 5 years) which requires completion of two VET competencies specifically delivered for use in WA:

SITXFSA005 – Use hygienic practices for food safety

SITXFSA006 – Participate in safe food handling practices.

This training is available online, face-to-face or by a combination of both.

The training provides participants with a set of skills in hygienic practices and handling food safely during the storage, preparation, display, service and disposal of food.

Food business notification/registration

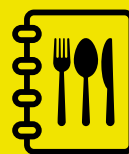
Each location where food is provided must notify their local government where the STRA is located.

You will need to check with your local government as to their requirements which may require registration of the food business. Food businesses must comply with the Food Standards Code and may need to keep records to substantiate food safety activities.

General food on the premises

If you have food on the premises, or provided as a guest gift, that is commercially prepared, shelf stable and pre-packaged, you are not required to undertake this training or be registered as a food business.

For example, if you provide welcome hampers or basic supplies such as pre-packaged soy sauce or honey, tea bags or coffee sachets, or single use condiments, unless they are homemade, you are generally not required to be registered by your local government.



Register your food business with the local government Environmental Health Services

Refer to the online
Local Government Directory
walgga.asn.au/your-local-government/local-government-directory

Disclaimer – The information contained in this fact sheet is provided as general information and a guide only. It should not be relied on as legal advice or as an accurate statement of the relevant legislation provisions. If you are uncertain as to your legal obligations, you should obtain independent legal advice.