

Food Regulation 2026

Consultation Paper – March 2026

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Purpose

The purpose of this Consultation Paper is to seek stakeholder feedback on the proposed Food Regulation 2026, which remakes and replaces the *Food Regulation 2016*.

It is not intended that the remake will include any significant policy changes.



If you have feedback on the Food Regulation 2026, please email:

legislationconsultation@health.qld.gov.au

All submissions must be received by:

5pm, Thursday 16 April 2026

Your views are valuable and may be referred to in material provided to Government in considering the Food Regulation 2026. Your feedback may also be referred to in public documents, for example, as part of the Explanatory Notes.

If you have any questions or require further information about the Food Regulation 2026, please email your queries to the email address above before the closing date and an officer from Queensland Health will contact you.

The paper is for consultation purposes only and does not represent Queensland Government policy.

Background

The proposed Food Regulation 2026 (2026 Regulation) is intended to remake and replace the existing *Food Regulation 2016* (2016 Regulation).

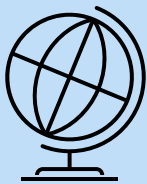
How is food safety regulated in Australia?

Foodborne illness is a serious health problem that is largely preventable. The annual cost of foodborne illness in Australia, from sickness, health care and premature death, is estimated to be \$3 billion.

In November 2000, the Commonwealth and all States and Territories entered into the Food Regulation Agreement. Under the Agreement, jurisdictions committed to pursuing a nationally consistent approach to food regulation. This included adopting the national Model Food Provisions, which are annexed to the Agreement.

Model Food Provisions

The Model Food Provisions in the Food Regulation Agreement are comprised of 'core' and 'non-core' provisions.



The core provisions (Annex A of the Agreement) include the sale of unsafe food, handling of food in an unsafe manner and false descriptions of food. The core provisions also include compliance with the *Australia New Zealand Food Standards Code* (Food Standards Code).

The non-core provisions (Annex B of the Agreement) include inspection and seizure powers, improvement notices, food safety auditors and the registration or licensing of food businesses.

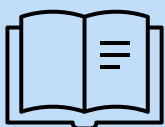
Each jurisdiction must uniformly adopt the core provisions in their respective food legislation.

How is food safety regulated in Queensland?

In Queensland, the primary food safety legislation is the *Food Act 2006* (Act). The main objects of the Act include:

- ensuring that food for sale is safe and suitable for human consumption;
- preventing misleading conduct relating to the sale of food; and
- applying the Food Standards Code in Queensland.

Food Standards Code



The Food Standards Code was developed by Food Standards Australia New Zealand (FSANZ).

The Food Standards Code sets legal requirements for the safety, handling, processing, labelling and advertising of food. The Code also regulates the composition of food, including contaminants and additives.

All food sold in Australia and New Zealand must comply with the Food Standards Code.

The Act is supported by the 2016 Regulation, which prescribes:

- exemptions from the requirement to have a food business licence;
- requirements for display of food business licence details at mobile premises;
- food businesses that are required to have a food safety program;
- food businesses that are exempt from the requirement to have a food safety program;
- requirements for the display of nutritional information for food;
- food businesses that are required to display nutritional information;
- prescribed contaminants in food;
- definition of prescribed food; and
- fees for food safety auditors.

Queensland Health and local governments share responsibility for enforcing the Act. However, local governments are solely responsible for licensing food businesses and conducting food business inspections.

Why is the 2016 Regulation being remade?

The *Statutory Instruments Act 1992* requires that all regulations automatically expire after ten years. This means the 2016 Regulation will expire on 1 September 2026.

The 2016 Regulation must be replaced before the expiry date. This will ensure the matters in the regulation are retained and legally effective to support the operation of the Act.

The remake will align the 2026 Regulation with contemporary food safety requirements and modern drafting practice.

It is not intended that the remake will include any significant policy changes.

Unless specified, each provision in the 2026 Regulation will have the same meaning as the corresponding provision in the 2016 Regulation. However, to reflect modern drafting practice or update references to contemporary food safety requirements, there may be minor wording changes to some provisions.



Food Regulation 2016

As the 2026 Regulation is still being drafted, a copy is not available for comment. However, as this is mostly a like-for-like remake, the 2016 Regulation is indicative of how the 2026 Regulation provisions should look. The 2016 Regulation may be found on the Queensland Legislation website, at: [Food Regulation 2016 - Queensland Legislation - Queensland Government](#)

It is anticipated that the 2026 Regulation will commence on 1 September 2026.

Proposed Food Regulation 2026

As noted above, the 2026 Regulation will be very similar to the 2016 Regulation. As such, the following proposed provisions of the 2026 Regulation are presented in the same order as they appear in the 2016 Regulation.

Definition of supermarket

The 2026 Regulation defines the term ‘supermarket’, which is used in several other provisions. It means premises in which a specified amount of the floor area is used for the retail sale of food items. The definition lists examples of food items that may be sold at a supermarket.



Recent changes

On 1 January 2026, the definition in the 2016 Regulation was amended by the *Health Legislation Amendment Regulation 2025*.

The amendment clarified that for premises to be a supermarket, not all the listed food items must be sold at the premises. The definition in the 2026 Regulation reflects the existing definition, as amended.

Licensing exemptions for low-risk activities

Under the Act, most food businesses in Queensland must be licensed. However, section 48(2) of the Act provides an exemption for a food business that only undertakes one or more activities set out in subsections (a) to (k) of that section.

For the exempt activities in sections 48(2)(b) and 48(2)(k) of the Act, the 2026 Regulation prescribes additional details about the scope of the exemptions and the activities they cover.

Exemption for selling unpackaged snack food

The activity exempted by section 48(2)(b) of the Act is the sale of unpackaged snack food.

Section 48(3) of the Act provides an exhaustive definition of ‘snack food’, being biscuits or cakes, confectionary, corn chips, potato chips or nuts, and dried or glazed fruit. This definition also includes any other food prescribed under a regulation. The 2026 Regulation prescribes these ‘other foods’ by referencing the snack foods listed in schedule 1, part 2 of the Regulation.

The snack foods in schedule 1, part 2 of the 2026 Regulation are carob, chocolate bars, chocolates, churros, crackers, croissants, doughnuts, dried vegetable chips, friands, meat jerky, muesli bars, muffins, popcorn, pretzels, puffed rice, soy chips and toasted corn.

However, the definition of ‘snack food’ in section 48(3) of the Act excludes any foods that are ‘potentially hazardous foods’. As defined in schedule 3 of the Act, these are foods that must be kept at a particular temperature to minimise the growth of pathogenic micro-organisms that may be in the food or to stop the formation of toxins in the food.



Example

Consider a food business that only sells unpackaged doughnuts. As doughnuts are prescribed in the schedule of the 2026 Regulation as a 'snack food', at first sight the food business would appear to not be licensable. However, this may depend on the type of doughnut being sold.

For a plain doughnut, the heat during frying would destroy any pathogens. However, fillings added after cooking, such as custard, are susceptible to contamination by bacteria such as *Staphylococcus aureus* or *Bacillus cereus* if not kept refrigerated. This means that if the food business sells custard-filled doughnuts, a food business licence is required.

Exemption for selling a food prescribed by regulation

The activity exempted by section 48(2)(k) of the Act is the sale of a food prescribed under a regulation. The 2026 Regulation prescribes these foods in two ways.

Firstly, the 2026 Regulation prescribes the foods listed in schedule 1, part 1 of the Regulation. These foods (called 'food other than snack food') are cereals, cocoa, coconut, couscous, crushed, puffed or toasted nuts, grains and seeds, edible oil, flour, legumes, lentils, noodles, oats, pasta, preparations for spreading on bread, quinoa, sugar and syrups. However, the Regulation excludes any of those listed foods if they are in a form that makes them a potentially hazardous food.



Example

Bacillus cereus is often found in starchy foods such as pasta. It produces spores which are inactive in raw, dry pasta, but are activated by the addition of water and heat during cooking. As such, pasta that is cooked would be excluded from the list in schedule 1, part 1 of the 2026 Regulation, whereas uncooked pasta would still be included.

Secondly, the 2026 Regulation prescribes meals sold by a non-profit surf lifesaving club. This only applies to a meal prepared by a member of the club that is then sold to a member of the club for a nominal amount.

Licences for mobile premises

Section 69 of the Act imposes standard conditions on a food business licence. For example, for a food business operated from fixed or temporary premises, section 69(1)(c)(i) of the Act requires the licence to be displayed in a prominent position, so it is easily visible to persons at the premises.

Where the food business is operated from mobile premises, such as a food truck or vending machine, section 69(1)(c)(ii) of the Act requires the prominent display of the licence details that are prescribed under a regulation.

The licence details prescribed in the 2026 Regulation are:

- the licensee's full name, the number and expiry date of the licence, and the name and phone number of the local government that issued the licence;
- if the mobile premises are a registrable vehicle, the registration number of the vehicle; and
- if the mobile premises are a vending machine, the serial number of the machine or another unique identifying number or mark.

Accredited food safety programs

Businesses that must have an accredited food safety program

Section 99 of the Act provides that certain types of food businesses must have an accredited food safety program. These are food businesses that present an increased risk to public health. This includes where food handling is more complex or where the business serves vulnerable populations such as hospital patients, aged care residents or young children. Section 99 lists some general types of businesses to which the food safety program requirement applies and provides for additional types of businesses to be prescribed by regulation.

Food safety program



A food safety program is a documented program that identifies food safety hazards and how they should be monitored and controlled. Where a business is required to have their food safety program accredited, they engage an independent auditor to review the program. The local government will not licence the food business without advice from an auditor that the food safety program complies with the Act.

Specifically, under section 99(1)(e) of the Act, a food business must have an accredited food safety program if it handles potentially hazardous food or other food that is reasonably likely to pose a risk to public health or safety. As noted above, 'potentially hazardous foods' are foods that must be kept at a particular temperature to minimise the growth of pathogenic micro-organisms that may be in the food or to stop the formation of toxins in the food. The section also requires the food business to be prescribed under a regulation.

The food businesses prescribed in the 2026 Regulation are:

- a relevant facility that processes potentially hazardous food;
- a relevant facility that serves potentially hazardous food;
- a ready-for-consumption food business; and
- a food business that processes food for delivery.

Facilities that process potentially hazardous food

The 2026 Regulation prescribes a relevant facility that processes potentially hazardous food for at least six persons in the facility's care at a time.

The 2026 Regulation defines the term 'relevant facility' to include:

- an aged-care facility;
- a facility providing care to persons with a terminal illness;
- certain day hospitals licensed under the *Private Health Facilities Act 1999*;
- certain QEC-approved services under the *Education and Care Services Act 2013*; and
- certain approved education and care services under the *Education and Care Services National Law (Queensland)*.

The 2026 Regulation also defines the term 'process'. It means undertaking an activity to prepare food for sale, including chopping, cooking, drying, fermenting, heating, pasteurising, thawing and washing.



Example

An example of a relevant facility that processes potentially hazardous food is a childcare centre or residential aged-care facility that prepares meals for persons in its care.

Facilities that serve potentially hazardous food

The 2026 Regulation prescribes a relevant facility that serves potentially hazardous food to at least six persons in the facility's care at a time. As noted above, the 2026 Regulation defines those food businesses that are a 'relevant facility'.



Example

An example of a relevant facility that serves potentially hazardous food is a residential aged-care facility that serves meals, prepared by an off-site supplier, to persons in its care.

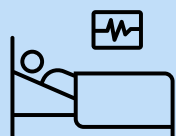
Ready-for-consumption food businesses

The 2026 Regulation prescribes a ready-for-consumption food business that processes ready-for-consumption food, where the food:

- includes potentially hazardous food; and
- is to be served to at least six persons at a time.

The 2026 Regulation defines the term 'ready-for-consumption food business'. It means a food business whose principal activity is processing ready-for-consumption food that will be served in another facility, being a relevant facility, private hospital or public sector hospital.

The 2026 Regulation also defines the term 'ready-for-consumption food'. It means food that is ready to be consumed, including food that may undergo finishing before being served, such as reheating, portioning or garnishing.



Example

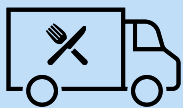
An example of a ready-for-consumption food business that processes ready-for-consumption food is a cook-chill facility that processes food for service to patients in a private hospital.

Food businesses that process food for delivery

The 2026 Regulation prescribes a food business whose principal activity is processing ready-for-consumption food for delivery by a delivered meals organisation, where the food:

- includes potentially hazardous food; and
- is processed at one time for delivery to at least six persons.

The Regulation defines the term 'delivered meals organisation' to mean a community organisation that delivers meals to the homes of frail or aged persons, or persons with a disability. As noted above, the 2026 Regulation also defines 'ready-for-consumption food'.



Example

An example of a food business that processes food for delivery is a Meals on Wheels branch that cooks meals for delivery to frail or aged persons.

Businesses that are exempt from having an accredited food safety program

Where the primary activity of a food business is on-site catering at part of the premises stated in their licence, section 99(1)(c) of the Act requires the food business to have an accredited food safety program. An example of this type of food business is where a function room within a large hotel is used for on-site catering.

Section 99(2) of the Act allows a regulation to exempt this type of food business from having an accredited food safety program if the scope of the on-site catering is not more than the limits prescribed in the regulation. These limits may include the number of persons to whom the on-site catering is provided and the frequency of that catering.

The 2026 Regulation exempts a food business if on-site catering is provided on not more than eleven occasions in any twelve-month period and is not for more than 199 persons on each occasion.

Nutritional information for food

Businesses that must display nutritional information

Section 164E of the Act requires nutritional information to be displayed for standard food items. This requirement only applies to a standard food outlet of a prescribed licensable food business.

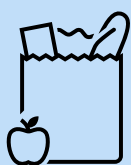
To understand this requirement, the Act and the 2026 Regulation explain the following terms:

- standard food outlet;
- standard food item; and
- prescribed licensable food business.

Meaning of 'standard food outlet'

Section 164D of the Act defines the term 'standard food outlet'. It means the premises of a food business at which standard food items are sold. However, the food business:

- must also sell standard food items at other premises or while operating in a chain of food businesses that sell standard food items; and
- at least one of the standard food items must be substantially the same as a standard food item of that type that is sold at the other premises or by other food businesses in the chain.



Example

An example of a standard food outlet is an independent grocery chain that has several stores, where the same standard food item is sold at each store.

Meaning of 'standard food item'

Section 164C(1) of the Act defines the term 'standard food item'. It means ready-to-eat food that is:

- sold in servings that are standardised for portion and content; and
- shown on a menu or displayed for sale with a price tag or label.



Ready-to-eat food

Section 164B of the Act defines ready-to-eat food as food in a state in which it is ordinarily consumed. These foods include hot pies, sandwiches, pastries and noodle dishes.

Section 164C(5) of the Act provides that a standard food item does not include any ready-to-eat food that is prepackaged in a way prescribed by regulation. The 2026 Regulation provides that a ready-to-eat food is prepackaged if the food:

- is wholly enclosed in a container or wrapper;
- is received and then sold by the food business in that condition; and
- has a nutrition information panel that is easily visible to a potential purchaser.

Section 164C(2) of the Act provides that a standard food item also includes any ready-to-eat food prescribed by regulation. The 2026 Regulation does not prescribe any food as a standard food item.

Meaning of 'prescribed licensable food business'

Section 164E(6) of the Act defines the term 'prescribed licensable food business'. It means a licensable food business prescribed by regulation. The 2026 Regulation provides that a prescribed licensable food business is a licensable food business that sells standard food items at:

- 20 or more places in Queensland; or
- 50 or more places in Australia.

This includes a licensable food business that operates as part of a chain of food businesses that sell standard food items.

However, the 2026 Regulation also provides a prescribed licensable food business does not include:

- cinemas;
- petrol stations;
- convenience stores that are not a supermarket; and
- a licensable food business that is:
 - primarily involved in off- or on-site catering;
 - carried on from mobile premises that are a vehicle;
 - carried on by a non-profit organisation, such as Meals on Wheels;
 - primarily providing food services to patients of a health service facility, being either a private health facility or public sector health facility; or
 - only selling food intended to be consumed on the premises at which it is sold.

Also, the 2026 Regulation provides that a prescribed licensable food business does not include a licensable food business in relation to a standard food item being sold on a trial basis in not more than

five standard food outlets in Queensland. However, this exemption is for a period of not more than 60 consecutive days and only applies where the item has not previously been sold by the food business.



Example

An example of this type of licensable food business is a large grocery chain that is trialling a new standard food item in just a few of its stores over a short period.

Working out and displaying nutritional information

Prescribed nutritional information

Section 164E(2)(a)(i) of the Act provides that the nutritional information to be displayed is:

- the average energy content of the standard food items, expressed in kilojoules; and
- an average energy intake statement.

Section 164E(6) of the Act defines the term 'average energy intake statement' to mean a statement about the average adult daily energy intake prescribed by regulation. The 2026 Regulation prescribes the average energy intake statement to be: *'The average adult daily energy intake is 8,700kJ'*.

Section 164E(2)(a)(ii) of the Food Act provides that the nutritional information includes any other nutritional information prescribed by regulation. The 2026 Regulation does not prescribe any other nutritional information.

How to work out nutritional information

Section 164E(2)(b) of the Act requires the nutritional information to be worked out in the way prescribed by regulation. Section 164E(5) of the Act provides that a regulation may do this by applying, adopting or incorporating a provision of the Food Standards Code.

The 2026 Regulation prescribes the way of working out nutritional information. This includes referencing how average energy content under the Food Standards Code is calculated and rounding the number of kilojoules.

How to display nutritional information

Section 164E(2)(c) of the Food Act requires the nutritional information to be displayed in the way prescribed by regulation.

The 2026 Regulation prescribes the way that nutritional information is to be displayed. This includes the way it should be displayed at a standard food outlet that is a supermarket and at other standard food outlets, and the way it should be displayed on a menu, price tag or label.

Places where nutritional information must be displayed

Section 164E(2)(c) of the Food Act also requires the nutritional information to be displayed at the places prescribed by regulation.

The 2026 Regulation prescribes the places that nutritional information should be displayed. This includes a menu, drive-through menu board, display cabinet or stand, and close to the name or price of the standard food item.

Voluntary display of nutritional information

Section 164F of the Act prescribes the requirements for voluntary display of nutritional information. This section only applies to a standard food outlet that is not a standard food outlet of a prescribed licensable food business under section 164E of the Act.

Under sections 164F(2)(a) and (b) of the Act, a standard food outlet must not display nutritional information for a standard food item unless it is:

- worked out in the way prescribed by regulation;
- displayed in the way prescribed by regulation; and
- displayed at the places prescribed by regulation.

For these provisions, the matters prescribed in the 2026 Regulation apply. As detailed above, the 2026 Regulation prescribes:

- the way of working out nutritional information;
- the way of displaying nutritional information; and
- the places where nutritional information must be displayed.

Section 164G of the Act provides for a regulation to make a provision about the display or distribution by a standard food outlet of explanatory material or any other material about nutritional information for food. The 2026 Regulation does not prescribe any explanatory material or other material about nutritional information.

Prescribed contaminants in food

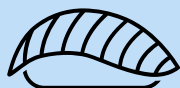
Section 33 of the Act makes it an offence for a person to sell food that the person knows, or reasonably ought to know, is unsafe. One way that food businesses may ensure that food is safe is to arrange for regular testing of food samples for prescribed contaminants. Section 270(2) of the Act provides that where a prescribed food is tested and a prescribed contaminant is isolated in the food, the chief executive must be notified.

What foods are prescribed?

Section 270(6) of the Act defines the term 'prescribed food' to mean a food prescribed under a regulation.

The 2026 Regulation provides that prescribed food is food that is handled or for sale by a person carrying on a food business. This also includes a sample of food.

Recent changes

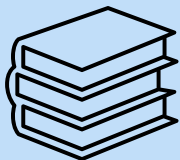


On 1 January 2026, the existing provision in the 2016 Regulation was amended by the *Health Legislation Amendment Regulation 2025*.

The amendment clarified that prescribed food includes raw meat, including raw fish, to the extent that it is ordinarily consumed in its raw state. This means that raw, but ready-to-eat, meats, such as sashimi, oysters and steak tartare, are subject to the same notification requirements for prescribed contaminants that apply to other potentially hazardous foods. The provision in the 2026 Regulation incorporates this amendment.

What contaminants are prescribed?

Contaminants are biological or chemical agents that may compromise food safety. The Food Standards Code contains a list of microbiological contaminants and chemical contaminants (and natural toxicants). Other microbiological contaminants are listed in the *Compendium of Microbiological Criteria for Food* (the Compendium).



The Compendium

The Compendium provides best practice guidance for food regulators and the food industry about microorganisms impacting food safety and the microbiological criteria for food safety management. The Compendium was developed by FSANZ.

Section 269 of the Act defines the term 'prescribed contaminant' to mean an antibiotic, pathogen or other thing that may contaminate food, prescribed under a regulation.

The 2026 Regulation prescribes contaminants that are pathogens or other things that may contaminate food. The section does this by referencing the named contaminants in parts 1 to 3 of schedule 2 of the Regulation.

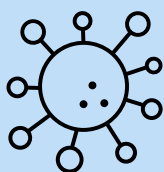
Recent changes

On 1 January 2026, the existing provision in the 2016 Regulation was amended by the *Health Legislation Amendment Regulation 2025*.

The amendment revised and expanded the list of prescribed contaminants to prescribe additional microbiological and chemical contaminants and to prescribe natural toxicants.

The amendment ensured that the provision incorporated the additional contaminants that had been identified through improvements in food laboratory testing and from information gathered during recent foodborne illness outbreaks, food recalls and prescribed contaminant notifications.

As a result, the list of prescribed contaminants is now consistent with the Food Standards Code, the Compendium and similar lists in other Australian jurisdictions. The provision in the 2026 Regulation incorporates this amendment.



Contaminants at any level

The 2026 Regulation provides that a contaminant listed in schedule 2, part 1 of the Regulation is a prescribed contaminant if it is isolated in a prescribed food at any level.

Schedule 2, part 1 of the 2026 Regulation lists the contaminants that are prescribed at any level. These contaminants include *Salmonella*, Hepatitis A and E, *Campylobacter*, and Shiga toxin-producing *Escherichia coli* (STEC).

Contaminants at potentially hazardous levels

The 2026 Regulation provides that a contaminant listed in schedule 2, part 2 of the Regulation is a prescribed contaminant to the extent that it is:

- isolated in a prescribed food mentioned in the Compendium; and
- is assessed to be at a level that is potentially hazardous in accordance with the Compendium.

However, this does not apply to a prescribed food that is an infant formula product. The 2026 Regulation defines the term 'infant formula product' by reference to standard 1.1.2–3 of the Food Standards Code.

Schedule 2, part 2 of the 2026 Regulation lists the contaminants that are prescribed at potentially hazardous levels. These contaminants include *Clostridium perfringens* and *Staphylococcus aureus*.

Contaminants of infant baby formulas

The 2026 Regulation provides that a contaminant listed in schedule 2, part 3 of the Regulation is a prescribed contaminant to the extent that it is:

- isolated in a prescribed food that is an infant formula product; and
- assessed to be at a level that is more than the acceptable level in accordance with the Compendium.

Schedule 2, part 3 of the 2026 Regulation lists the contaminants that are prescribed for infant formula products. These contaminants include *Bacillus cereus* and Coliforms (all species).

Other contaminants in schedule 19 of the Code

The 2026 Regulation provides that a contaminant, including a natural toxicant, mentioned in schedule 19 of the Food Standards Code is a prescribed contaminant. This only applies to a contaminant that is not already prescribed in schedule 2, parts 1 to 3 of the Regulation.

These contaminants are prescribed to the extent they are:

- isolated in a prescribed food mentioned in schedule 19 of the Food Standards Code; and
- assessed to be at a level that is more than the maximum level in accordance with schedule 19 and standard 1.4.1–3 of the Code.

Examples of contaminants in schedule 19 of the Food Standards Code include lead, arsenic, mercury and sparteine.

Other contaminants in schedule 27 of the Code

The 2026 Regulation provides that a contaminant mentioned in schedule 27 of the Food Standards Code is a prescribed contaminant. This only applies to a contaminant that not already prescribed in schedule 2, parts 1 to 3 of the Regulation.

These contaminants are prescribed to the extent they are:

- isolated in a prescribed food mentioned in schedule 27 of the Food Standards Code; and
- assessed to be at a level that is unacceptable in accordance with schedule 27 and standard 1.6.1–2 of the Code.

All the contaminants in schedule 27 of the Food Standards Code are already mentioned elsewhere in the 2026 Regulation. However, this provision will future proof the list of prescribed contaminants by automatically capturing any new contaminants that may be added to schedule 27 of the Code.

Prescribed Fees

Section 127 of the Act provides the functions of an auditor. These functions include advising local governments about the accreditation of food safety programs and conducting audits of accredited food safety programs.

Section 128 of the Act allows a person to apply to the chief executive for an approval as an auditor. Schedule 3 of the 2026 Regulation prescribes fees for:

- applications and approvals;
- renewals of an approval;
- amending conditions of an approval; and
- replacing approvals.

Fee for application and approval as an auditor

Section 128 of the Act allows a person to apply to the chief executive for approval as an auditor. Section 151(2)(c) of the Act requires the application to be accompanied by the fee prescribed under a regulation. Schedule 3 of the 2026 Regulation prescribes an application fee of 132.00 fee units and an approval fee of 285.00 fee units for each year of the approval.

Fee for renewal of an auditor's approval

Section 138 of the Act allows an auditor to apply to the chief executive for renewal of their approval as an auditor. Section 151(2)(c) of the Act requires the application to be accompanied by the fee prescribed under a regulation. Schedule 3 of the 2026 Regulation prescribes an application fee of 285.00 fee units for each year of the approval.

Fee for amending the conditions of an auditor's approval

Section 141 of the Act allows an auditor to apply to the chief executive to amend the conditions of their approval as an auditor. Section 151(2)(c) of the Act requires the application to be accompanied by the fee prescribed under a regulation. Schedule 3 of the 2026 Regulation prescribes an application fee of 29.50 fee units.

Fee for replacing an auditor's approval

Section 154 of the Act allows an auditor to apply to the chief executive for replacement of their approval if it is damaged, destroyed, lost or stolen. Section 154(2)(c) of the Act requires the application to be accompanied by the fee prescribed under a regulation. Schedule 3 of 2026 Regulation prescribes an application fee of 29.50 fee units.