



SERVICE STANDARD 3.1.11

CATERING IN THE NSW RFS

ITEM	DESCRIPTION
Version Number	3.0
Supporting Document	➤ Catering in the NSW RFS Handbook
Owner	Deputy Commissioner Field Operations
Contact	Director State Operations
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1 Purpose

- 1.1 The NSW RFS provides catering during the course of its operational and training activities and to members of the public during fundraising or similar events. The NSW RFS recognises that across the State there are many types and varieties of vehicles and venues used in the preparation and transport of food for consumption. The NSW RFS is committed to meeting best practice guidelines across the State.
- 1.2 The preparation and distribution of food in NSW is governed by the *Food Act 2003*, which provides for the application in NSW of the Australia/New Zealand Food Standards Code (the Code). Catering in the NSW RFS must comply with the Food Safety Standards which are contained in the Code.
- 1.3 The purpose of this document is to establish the framework for the provision of catering during NSW RFS activities.

2 Definitions

- 2.1 For the purpose of this Service Standard, the following definitions apply:
 - a. **Catering:** the provision of food and drinks
 - b. **The Code:** the Australia/New Zealand Food Standards Code
 - c. **The Standards:** Food Safety Standards
 - d. **NSW RFS Activities:** training, hazard reductions, operations and other events.

3 Policy

Responsibilities

- 3.1 The NSW RFS will provide members with sufficient sustenance whilst attending NSW RFS approved activities.
- 3.2 Districts are responsible for ensuring adequate catering supplier arrangements and/or Catering Brigades are in place, and meal packs available if required.
- 3.3 Provision of Catering Brigade requirements will be funded by Districts through approved procurement processes.
- 3.4 Districts are responsible for ensuring adequate funding arrangements are in place for the provision of meals for non-incident related activities.
- 3.5 For operational responses, every effort will be undertaken to provide fresh food. If this is not possible, suitable meal packs may be supplied by the NSW RFS in the initial 12 hours.
- 3.6 The Duty Officer (or Incident Controller (IC) if an IMT is established) is responsible for ensuring that catering services are available as required for NSW RFS.
- 3.7 The IC or Duty Officer should make reference to the *Catering in the NSW RFS Handbook* for guidance on the provision of suitable meals and meal packs.
- 3.8 In protracted and sustained campaign incidents, consideration should be given to commercial catering, with established NSW RFS Catering Brigades overseeing the supply of meals.
- 3.9 When NSW RFS members are deployed interstate or internationally, SOC will confirm catering arrangements with host agency. Refer to the AFAC Arrangement for Interstate Assistance framework.

Funding

- 3.10 The following table outlines funding arrangements for catering.

	Fire Incident	Other Incident	Training	Hazard Reduction
Funding arrangements	Incident related expenses	Incident related expenses	District Training budget	District budget (note some Grant HR Funding may cover some catering costs)

Qualifications

- 3.11 Those involved in the preparation and/or storage of food are required to hold the following qualifications as shown below:
- a. Person supervising members must have Food Safety Supervision accreditation.
 - b. All others are encouraged to obtain Food Handling accreditation.

Practices

- 3.12 Preparation, handling and distribution of food must be in accordance with applicable safe food handling practices, outlined in the Code and the Standards (a summary of overarching principles are included in the *Catering in the NSW RFS Handbook*). This applies to both internal and external providers of catering.
- 3.13 Catering facilities for the NSW RFS, including kitchens, catering vehicles and food storage/ transport systems are required to be constructed in accordance with the Code and the Standards.
- 3.14 The *Catering in the NSW RFS Handbook* provides guidance to RFS Members in complying with the Code and Standards. Guidance is provided in relation to:
- a. Healthy catering;

- b. food handling operations including receipt, storage, processing, packaging and distribution of food,
- c. health and hygiene of food handlers,
- d. risk management;
- e. incident catering;
- f. ration packs;
- g. maintenance / cleanliness of all vehicles, equipment and premises,
- h. catering vehicles;
- i. record keeping;
- j. training; and
- k. provision of external catering.

4 Related Documents

- > [Food Act 2003](#)
- > [Australian New Zealand Food Standards Code \(the Code\)](#)
- > Food Safety Standards (the Standards)
 - > Interpretation and Application: [Food Standards Australia New Zealand: Standard 3.1.1](#)
 - > Food Safety Programs: [Food Standards Australia New Zealand: Standard 3.2.1](#)
 - > Food Safety Practices and General Requirements: [Food Standards Australia New Zealand: Standard 3.2.2](#)
 - > Food Premises and Equipment: [Food Standards Australia New Zealand: Standard 3.2.3](#)
- > [Catering in the NSW RFS Handbook](#)
- > [AFAC Arrangement for Interstate Assistance framework](#)

5 Amendments

AMENDMENT DATE	VERSION NO	DESCRIPTION
9 May 2003	1.0	Initial release
24 July 2007	2.0	<ul style="list-style-type: none"> > Repealed and remade SS 3.1.11 v1.0 > Complete review
3 February 2023	3.0	<ul style="list-style-type: none"> > Repeals and remakes SS 3.1.11 v2.0 > Title changed from 'Application of Food Safety Standards' to 'Catering in the NSW RFS' > Complete review and rewrite, including moving detail into new <i>Catering in the NSW RFS Handbook</i>