



# Environmental Health Risk Checklist **For** Tourism Facilities

## – *your responsibilities*



- A range of approvals and registrations are needed from both State Government and local councils when starting a tourism business or when making changes to the way an existing one operates. Some of these will be issued with conditions for ongoing monitoring at the site or have other requirements.
- This document is a summary of registration and monitoring requirements for tourism operators that relate to environmental health risks under control of the Director of Public Health in Tasmania. They involve local councils and the Department of Health and Human Services (DHHS). It lists what tourism operators must do to comply with the law. It covers:
  - food safety
  - drinking water quality
  - pool and spa water quality
  - the sale of smoking products and smoking restrictions.
- Requirements are detailed in Tasmanian legislation - the *Public Health Act 1997*, *Food Act 2003* and supporting guidelines. The guidelines are legally enforceable and include the Tasmanian Drinking Water Guidelines and Recreational Water Quality Guidelines. View this information at [www.dhhs.tas.gov.au/publichealth](http://www.dhhs.tas.gov.au/publichealth)
- Guidance for good practice in preventing and controlling infection, particularly gastroenteritis is also provided.
- This fact sheet does not cover council processes for planning, building or plumbing (applications and approvals). If you want to start a new tourism venture or modify an existing site that is already operating as a tourism facility, or is currently used for a different purpose, contact the local council. They will provide advice and application forms.
- You can also search using the Australian Business Licence and Information Service (ABLIS) at [ablis.business.gov.au](http://ablis.business.gov.au) to identify other licencing, permit, registration, codes of practice and guideline requirements that apply to your type of business.



# Food safety management

 If you plan on selling food contact your local council. An Environmental Health Officer will assist with your enquiry.

## Food business registration

Food businesses selling potentially hazardous food (or food that is likely to become unsafe if not kept under temperature control) must be registered with their local council.

Applications for registration are made to the council and you can access forms from them/their websites. Registration is renewed annually and a fee is charged.

## Food businesses notification

Food businesses selling food that is not potentially hazardous must 'notify' council of their food business. This includes low risk or packaged foods such as packaged lollies, biscuits, soft drinks and canned foods.

Applications for notification of a food business are made to the council and specific forms are available from them/their websites. The same application form is used for both registration and notification by some councils. Council may or may not charge a fee for notification.

For more information on starting a food business view [www.dhhs.tas.gov.au/\\_\\_\\_data/assets/pdf\\_file/0005/224618/Fact\\_sheet\\_establishing\\_a\\_food\\_buiness\\_MAY2106.pdf](http://www.dhhs.tas.gov.au/___data/assets/pdf_file/0005/224618/Fact_sheet_establishing_a_food_buiness_MAY2106.pdf)

For more information on food safety view the Australia New Zealand Food Standards Code at [www.foodstandards.gov.au](http://www.foodstandards.gov.au)

# Drinking water quality management

-  If the drinking water at your tourism facility comes from a source other than TasWater (such as rainwater stored in tanks, bores, a weir or from another privately owned water scheme), contact your local council to discuss registration as a Private Water Supplier (PWS). An Environmental Health Officer will help you with your enquiry.
-  Tourism accommodation facilities supplying drinking water from a private water source or private water scheme must register with council as Private Water Supplier (PWS). This is required under the *Public Health Act* and detailed in the Tasmanian Drinking Water Guidelines.  
  
View this information at [www.dhhs.tas.gov.au/publichealth/about\\_us/public\\_health\\_act2](http://www.dhhs.tas.gov.au/publichealth/about_us/public_health_act2)
-  Registration is subject to an annual renewal.
-  Council applies conditions to the registration of a PWS. These may include requirements for sampling and monitoring, record keeping, maintenance, appropriate signage warning guests of water quality and council inspections. Other conditions may be applied to the registration and will depend on the intended use of the water and the effectiveness of water treatment systems in place.  
  
Applications for registration are made to the council and forms can be obtained from them and their websites. Fees are usually charged for registration.

# Pool and spa pool management

-  Tourism operators must ensure that pools and spa pools that are offered for use to their guests are operated in accordance with the Recreational Water Quality Guidelines (Tas).
-  Contact your local council before opening a new pool or spa pool re-opening an existing pool/spa pool after an extended period of closure or taking over management of an existing pool/spa pool. A Council Environmental Health Officer will help you to understand your responsibilities.

## A pool operator must:

-  Ensure pool and spa pool water is sampled for microbiological and chemical parameters
-  Submit microbiological samples for analysis to an accredited laboratory
-  Maintain a log book onsite of sample results
-  Display the required signage
-  Take the required action should results fail.  
  
View this information at [www.dhhs.tas.gov.au/publichealth/about\\_us/public\\_health\\_act2](http://www.dhhs.tas.gov.au/publichealth/about_us/public_health_act2)

# Restrictions on smoking and selling smoking products

 For enquires about selling smoking products and smoke free areas contact the DHHS.

Phone (toll free) 1800 671 738 or email [public.health@dhhs.tas.gov.au](mailto:public.health@dhhs.tas.gov.au)

 Council Environmental Health Officers can also assist you with enquires about smoke free areas.

## Restrictions on smoking areas

 Smoking is not allowed:

- Inside buildings that are open to the public or are used as workplaces
- In public outdoor dining areas or within 3 metres of an entrance or exit
- Other areas where smoking is not allowed are detailed in Section 67B *Public Health Act*.

 Outdoor smoking areas:

- Liquor licenced premises or those with an outdoor dining area may have a designated outdoor smoking area. This must comply with Section 3 of the *Public Health Act*. It must not be serviced and must have either no roof or a perimeter of less than 50% walls or windows.



## Selling smoking products

 To sell smoking products in Tasmania you must have a licence to do so issued by the DHHS, or be employed by a licence holder.

 Licences are renewed annually and a fee is charged.

View this information at [www.dhhs.tas.gov.au/publichealth/public\\_health\\_services\\_topics](http://www.dhhs.tas.gov.au/publichealth/public_health_services_topics)

# Infection protection and control

The following information will help you manage the risk of infection, particularly gastroenteritis in your business.



Follow DHHS guidance for preventing infections, particularly gastroenteritis. For more information view the document: *Environmental Health Risk Management and Infection Control for Tourism Businesses*.

View this at [www.dhhs.tas.gov.au/publichealth/environmental\\_health/tourism\\_facilities\\_and\\_environmental\\_health](http://www.dhhs.tas.gov.au/publichealth/environmental_health/tourism_facilities_and_environmental_health)



Good hygiene and hand washing practices are important in limiting the spread of infection.



A documented Outbreak Prevention and Management Plan will help you manage the risk of infection.



Understand your legal requirements under the *Food Act 2003* for food business and staff that handle food.



An outbreak of gastroenteritis is defined as two or more guests or staff who have developed diarrhoea, with or without vomiting, within a 24 hour period.



Call the DHHS on the Public Health Hotline 1800 671 738 if you suspect an outbreak is occurring. Public health staff will provide information to help limit the spread of illness.



## Food safety and illness



Food handlers must tell their supervisors if they are unwell and food businesses must do all they can to make sure people on their premises do not contaminate food. This information is detailed in the Australia New Zealand Food Standards Code, Standard 3.2.2.

View this information at [www.foodstandards.gov.au](http://www.foodstandards.gov.au)



Staff with diarrhoea or vomiting must not prepare or handle food that will be eaten by others. Food handling staff should not return to that type of work for 48 hours after their symptoms have stopped.

View this information at [www.dhhs.tas.gov.au/publichealth/public\\_health\\_services\\_topics](http://www.dhhs.tas.gov.au/publichealth/public_health_services_topics)

## FOR MORE INFORMATION CONTACT:

Your local Council

Contact details for all Tasmanian Councils can be viewed at the  
Local Government Association of Tasmania (LGAT)

website: [www.lgat.tas.gov.au/](http://www.lgat.tas.gov.au/)

Phone LGAT: (03) 6233 5966

DHHS Environmental Health Unit

Website: [www.dhhs.tas.gov.au/publichealth](http://www.dhhs.tas.gov.au/publichealth)

Email: [public.health@dhhs.tas.gov.au](mailto:public.health@dhhs.tas.gov.au)

Public Health Hotline - Tasmania 1800 671 738

