



# Notification of Conviction

\*Relates to any person (individual or body corporate) who is convicted or whose employee or agent is convicted.

<b>Enforcement Agency Name:</b>	City of South Perth
<b>Date of conviction:</b>	31 October 2025
<b>Name of food business:</b>	Yang's Dumpling
<b>Name of person/s* convicted:</b>	Yang's Dumpling WA Pty Ltd
<b>Address of food business where offence was committed:</b>	Shop 47, 31-39 Walanna Drive, Karawara WA 6152
<b>Date of offence:</b>	11 April 2025, 16 April 2025 and 24 April 2025

Section of Act/Subsidiary Legislation	Details of offence	Penalty imposed
Food Act 2008 Section 22(1) (compliance with the Australia New Zealand Food Standards Code)	<p>Non-compliance with Standard 3.2.2</p> <ul style="list-style-type: none"><li>• Clause 6(1)(a) – A food business must, when storing food, store the food in such a way that it is protected from the likelihood of contamination.</li><li>• Clause 6(2)(a) – A food business must, when storing potentially hazardous food, store it under temperature control.</li><li>• Clause 7(1)(b)(i) – A food business must, when processing food, take all necessary steps to prevent the likelihood of food being contaminated.</li><li>• Clause 8(5)(a) - A food business must, when displaying potentially hazardous food, display it under temperature control.</li></ul> <p>(11 April 2025 only)</p>	<p>Global penalty of \$35,000</p> <p>plus costs of \$2,609.</p>

	<ul style="list-style-type: none"> <li>• Clause 17(1)(c) – A food business must ensure hand washing facilities are only used for the washing of hands, arms and face. (11 April 2025 only)</li> <li>• Clause 19(1) – A food business must maintain food premises to a standard of cleanliness where there is no accumulation of food waste, dirt, grease or other visible matter.</li> <li>• Clause 19(2) – A food business must maintain fixtures, fittings and equipment to a standard of cleanliness where there is no accumulation of food waste, dirt, grease or other visible matter.</li> <li>• Clause 21(1) – A food business must maintain food premises and all fixtures, fittings and equipment in a good state of repair having regard to their use.</li> </ul> <p>Non-compliance with Standard 3.2.2A</p> <ul style="list-style-type: none"> <li>• Clause 10(a) - A food business must ensure that each food handler who engages in a prescribed activity has, before engaging in that activity, completed a food safety training course.</li> </ul>	
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