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Precis: Food Safety Policy

Responsible Officer: Environmental Health Co-ordinator

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OBJECTIVE

To set the standards for food produced or sold within the Local Government Area and to reduce the risk associated with the consumption of food sold within the City, through education and enforcement.

POLICY

General

Council is responsible for ensuring safe food is produced and sold with the City, Council will ensure this through both enforcement and education.

All retail food outlets will be subject to regular food safety inspections by Council's Environmental Health Officers. Council also aims to provide a detailed and diverse education program as part of its food safety program.

Legislation

All persons selling food for sale shall ensure that they comply with the requirements of:-

- Food Standards Australia and New Zealand - Food Standards Code
- NSW Food Act 2003
- NSW Food Regulation 2004

Construction of Food Premises

Council adopts as policy Australian Standard 4674-2004 'Design, construction and fit-out of food premises'. This standard applies to all permanent buildings used by the food service industry, by food retailers and by small-scale food manufactures.

Temporary Food Premises

Council maintains the standards as set out in the Hunter and Central Coast Food Surveillance Group Temporary Events Guidelines for the operation of Temporary Food Premises at temporary events. This standard applies to all temporary event food premises whether the event is a major or minor event as defined in Development Control Plan 2006.

Mobile Food Vans

Council maintains the standards as set out in the NSW Food Authority Mobile Food Vending Operation, construction and food handling guidelines for the construction and operation of mobile food vending vehicles.

Bed and Breakfast Accommodation

Establishments which accommodate up to four (4) guests or six (6) guests where all guests come from one family unit are not required to comply with the requirements of Australian Standard 4674-2004 'Design, construction and fit-out of food premises' but are subject to the following requirements:-

1. The kitchen area shall be provided with a suitable portable fire extinguisher and fire blanket.
2. All refrigerators shall be capable of maintaining food temperatures at 5°C and shall be supplied with a thermometer located in an accessible position within the refrigerator so as to ensure adequate temperatures are being maintained.
3. A dishwashing machine and single bowl sink OR a double bowl sink shall be installed in the kitchen area to ensure adequate provision is made for the hygienic cleansing of utensils and materials. Such fixtures shall be provided with a continuous supply of hot water.
4. A wall mounted liquid soap dispenser and disposable hand towel shall be provided in close proximity to the kitchen sink so as to provide adequate hand-washing and drying facilities.
5. A comprehensive cleaning schedule shall be provided and clearly displayed within the kitchen detailing regular areas to be cleaned and the methods of cleaning.
6. The changing or storage of soiled nappies is prohibited within the kitchen area.
7. The premises shall be maintained free of any vermin and shall be regularly treated with approved pest control measures.

8. No animals are to be permitted within the dining room or kitchen area, with the exception of assistance animals that are permitted in the dining room.

Bed and Breakfast establishments which accommodate more than four (4) guests or six (6) guests where all guests come from one family unit are required to comply with the requirements of Australian Standard 4674-2004 'Design, construction and fit-out of food premises'.

Definitions

Bed and Breakfast - an establishment operated by the permanent residents of the dwelling house which:-

- (a) Provides temporary accommodation for the short-term traveller;
- (b) Offers meals for guests only;
- (c) Does not accommodate more than (12) persons;
- (d) Does not have a floor area greater than 300m²;
- (e) Does not contain cooking facilities in rooms for the preparation of meals by guests; and
- (f) Is not used in whole or in part for the permanent or long-term accommodation of any person other than the person or persons who normally reside in the dwelling.

Food Business - the food standards code defines a food business as:-

Food Business means a business, enterprise or activity (other than primary food production) that involves:

- (a) the handling of food intended for sale, or
- (b) the sale of food,

regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only.

Mobile Food Vending Vehicle - is any means of transport, whether self-propelled or not, or otherwise designed to be movable, which is used for selling food whether on land, sea or air. It includes vehicles used for on-site food preparation (eg hamburgers, hot dogs and kebabs), one-step food preparation (eg popcorn, fairy floss, coffee and squeezing juices), and the sale of any type of food including pre-packaged foods.

Sell - the food standards code defines sell as:-

Sell means:

- (a) barter, offer or attempt to sell, or
- (b) receive for sale, or
- (c) have in possession for sale, or
- (d) display for sale, or
- (e) cause or permit to be sold or offered for sale, or
- (f) send, forward or deliver for sale, or
- (g) dispose of by any method for valuable consideration, or
- (h) dispose of to an agent for sale on consignment, or
- (i) provide under a contract of service, or
- (j) supply food as a meal or part of a meal to an employee, in accordance with a term of an award governing the employment of

the employee or a term of the employee's contract of service, for consumption by the employee at the employee's place of work, or
(k) dispose of by way of raffle, lottery or other game of chance, or
(l) offer as a prize or reward, or
(m) give away for the purpose of advertisement or in furtherance of trade or business, or
(n) supply food under a contract (whether or not the contract is made with the consumer of the food), together with accommodation, service or entertainment, in consideration of an inclusive charge for the food supplied and the accommodation, service or entertainment, or
(o) supply food (whether or not for consideration) in the course of providing services to patients or inmates in public institutions, where 'public institution' means 'public institution' as defined in the Act, if it is so defined; or
(p) sell for the purpose of resale.

Temporary Food Premises - is any structure set up for a specific, occasional event such as a fete, fair or concert (generally one (1) day duration) where it can be demonstrated that food safety will not be compromised.

A Temporary Food Premises does not include temporary structures such as coffee carts which are set-up on a site on a permanent basis. Situations such as this will require a separate consent of Council.