

food safety



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FOOD SAFETY SUPERVISOR UPDATE

In conjunction with the NSW Food Authority, Cessnock City Council requires all food businesses to have a trained Food Safety Supervisor (FSS).

All food businesses must have an appointed food safety supervisor or must organise training for staff as a priority.

The FSS is a person within your business who is trained to prevent the hazards associated with handling and preparing food and holds the FSS certificate. A Food Safety Supervisor is a person who:

- Holds a current FSS that is no older than 5 years,
- Keeps a copy of the FSS at the food premises,
- Does not possess a FSS with any other food business,
- Is in a supervisory role,
- Can train staff in safe food practices

Businesses that do not comply with the law risk receiving a fine upon their next routine inspection from Cessnock Council.

SANITISER/CLEANING

Clean and Sanitised: The Difference

Cleaning is the removal of visible grease, dirt, waste and food.

Sanitising is the use of heat or chemicals to reduce the number of micro-organisms.

It is important that food premises use a food grade sanitiser for all equipment once grease, dirt and food have been removed.

Soap and detergent only act in releasing grease, grime, dirt, waste and food from equipment and do not reduce the number of micro-organisms.

Domestic or household sanitiser sprays are insufficient at reducing the number of micro-organisms and therefore a food grade sanitiser is needed. A food grade sanitiser is required to pass routine food inspections by Council Officers.

Effective Cleaning: A Cleaning Schedule

It is good practice for food businesses to develop a cleaning schedule for the food preparation, cooking and service areas.

The cleaning schedule needs to encompass all equipment, utensils, floors/walls, benches, cool/freezer rooms etc.

A weekly/daily schedule can be developed to cover all sections of the food premises.

The following should be addressed in the procedure:

- How is the cleaning/sanitisation conducted (including chemicals used and stored)
- Frequency of cleaning (day of the week/day, time, staff responsibilities)
- Use of chemicals,
- Any other points to consider regarding your cleaning and sanitation program.

Generally, food handling areas should be cleaned at least daily and food contact surfaces, equipment and utensils should be sanitised more frequently if required.

FOOD CONTAMINATION

Vegies on Top

It is best practice to store Potentially Hazardous Foods (PHF) away from or below ready to eat foods to prevent contamination. Storing hazardous foods such as meat below ready to eat foods such as lettuce is one way to prevent contamination.

For safest storage practices, PHF should be stored in a separate fridge or shelving in the cool room, this ensures that no hazardous foods can come in contact with other foods.

Cross contamination can increase micro-organism growth and can lead to food poisoning and potential hospitalisation of customers.

Cessnock City Council investigates all reported food poisoning incidences.

ANNUAL ADMINISTRATION CHARGE

Annual Administration Charge: What is it for and why we charge it?

The annual premises registration fee applies to all businesses and commercial premises that are involved in, or are providing, all levels of food sale within the retail sector.

The annual administration fee is to cover such costs as:

- Staff training
- Identifying Premises
- Registration of Premises & Maintaining Council's electronic register

- Food Safety Incentive Initiative
- Education & training programs and Online Food Safety Training (I'm Alert)
- Local representation on the Hunter and Central Coast Regional Food Groups
- Annual activity reports to the NSW Food Group
- Scores on Doors' Scheme administration

The Annual Administration Charge is set in NSW state legislation under the Food Act 2003 through the NSW Food Authority and delegated to Council to administer the annual charge to all food businesses.

www.legislation.nsw.gov.au

QUICK TIPS

TEMPERATURE DANGER ZONES

The Australian requirements for the storage and display of potentially hazardous foods (PHF) are:

- PHF must be stored and displayed below 5°C or above 60°C,
- PHF must be thrown out if stored or displayed at temperatures between 5° and 60°C for more than four hours,
- PHF must be used immediately if stored or displayed between 5° and 60°C for two to four hours,
- PHF may be either refrigerated or used immediately if stored or displayed between 5° and 60°C for less than two hours.

Defrosting

Frozen foods should be defrosted in the fridge under Temperature Control. When defrosting food on the bench, the centre of the food is still frozen when the outside reaches room temperature. Bacteria such as Salmonella like to grow on foods at room temperature.

Working thermometer

Ensure all thermometers on the premises are functioning correctly. Test and calibrate thermometers, including probe and equipment thermometers (such as Bain Mariés and cool rooms). This equipment should display the actual temperature of the food to prevent food being served outside of temperature control or being undercooked.

TEMPORARY FOOD BUSINESSES

Money handling

Dedicate one staff for cashier and till operations during your Temporary Food Event, all other staff can be dedicated to safe food handling practices without the risk of cross-contamination from money to food.

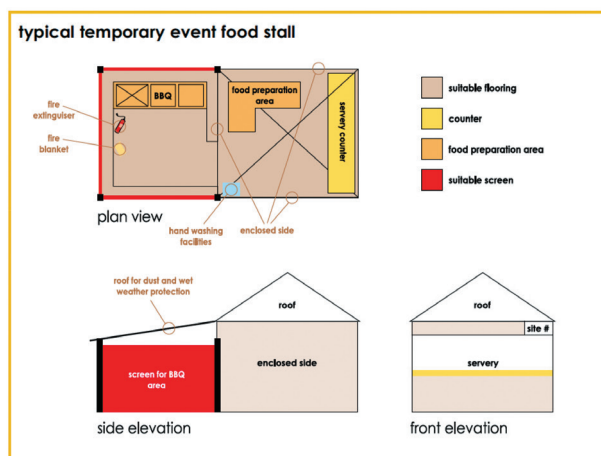
Money is passed from person to person, so are pathogens and micro-organisms that can make people unwell if ingested. Evidence of poor food handling practices and potential cross contamination can result in fines to the operator.

So separate the tasks and prevent a disaster.

Marquee set-up

All temporary food businesses must follow the guidelines set by the NSW Food Authority and enforced by Council. The minimum standard of construction for temporary food stalls is:

- Preparation and serving areas to be fully enclosed on three sides,
- Entire food premises (including barbeques and cool rooms) to be adequately screened to reduce the risk of food contamination and to restrict public access,
- Floor to be in the form of a groundsheet cut larger than the floor area to enable it to be turned up at the wall and clipped or fixed into position,
- Walls to be of poly tarp or similar non-absorbent material that can be easily cleaned. The framework of the wall panels should support the fabric taut and rigid. No part of the walls should flap in the breeze or be unsecured,
- Ceiling to be of similar construction to the walls,
- Whole structure to be securely fixed together when assembled and protected against wind.



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