

food safety



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ISSUE 3



RAW EGG PRODUCTS

Meaning of Raw Egg Products

Raw egg products: Food that is prepared with raw egg and consumed without further processing (e.g. without cooking).

Examples include: Sauces and spreads made with raw egg – e.g. mayonnaise, aioli, hollandaise, egg butter; desserts made without an effective cook step – e.g. tiramisu, mousse, fried ice cream and drinks containing raw egg – e.g. eggnog, egg flip, raw egg high protein smoothies.

The NSW Food Authority recommends acidification of any raw egg product by vinegar or lemon juice to a pH less than 4.2. A pH below 4.2 inhibits growth of pathogenic bacteria such as salmonella. A pH meter is needed to determine whether acidification is reached. Once acidification is reached the raw egg product is only to be made fresh daily with any leftover from the service discarded. Raw Egg Product is to be kept under temperature control (<5°C).

If acidification is unable to be used non-acidification raw egg products should be made with stringent hygienic practices with product being made for immediate consumption and is not to be stored for later use. For further information please refer to:

http://www.foodauthority.nsw.gov.au/_Documents/industry_pdf/Guidelines_for_Prep_Raw_Egg_Products.pdf

FOOD COMPLAINTS

Cessnock City Council has an obligation to inspect and investigate all complaints received regarding food safety, storage, cleanliness and hygiene. The investigation will include an inspection of the premises and a review of the practices surrounding the complaint.

Cessnock City Council can receive complaints directly from the affected party or alternatively from the NSW Food Authority.

In the event that your business is investigated from a complaint you may need to provide certain documentation and articles such as cleaning schedules, photos, complaint logs, invoices/receipts, procedure manuals, waste management plans, temperature logs etc. You will also be required to discuss with the Environmental Health Officer practices, procedures and recall the event at the time of investigation of the complaint.

FOOD HANDLER TRAINING

Food Safety Standard 3.2.2 Food Safety Practices and General Requirements - food businesses must ensure that all food handlers in the food business have relevant skills & knowledge to be able to handle food safely.

This is to ensure that all staff have skills in personal hygiene, food safety, correct food handling and storage practices for the prevention of contamination.

Formal training is not mandatory for food handlers to meet their skills and knowledge requirements. There are many different ways food handlers can obtain the required skills & knowledge, for example:

- providing staff food safety and hygiene information for them to read
- developing operating rules that set out the responsibilities of food handlers and their supervisors
- provide “in house” training by the supervisor or other staff
- sending staff to food safety courses run by Council or other organisations
- Ensure staff undertake the free online food safety course “I’M ALERT”
- Hiring a consultant to run a course for the staff.

Cessnock City Council provides Free Food Safety Training through two methods;

Council’s Environmental Health Team will be hosting Food Handler Awareness Workshops each Monday and Tuesday during September 2015 and March 2016. Please Refer to the registration form enclosed.

Also, I’M ALERT Food Safety is an online food safety training program that various organisations subscribe to and deliver FREE food safety training to the food handlers within their local authority. I’M ALERT Food Safety enables a consistent and efficient delivery of Food Safety Training.

The program can be accessed online, twenty-four hours a day seven days a week.

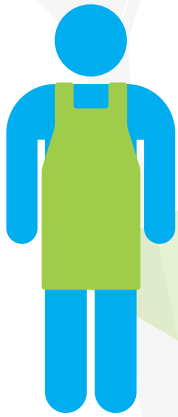
<http://www.cessnock.nsw.gov.au/environment/inspections/imalert>



HANDLING EGGS

Good Egg: Because eggs can harbour Salmonella on the surface the handling of eggs is critical. When handling eggs, follow these guidelines:

- Do not use dirty or cracked eggs
- Do not wash eggs. Washing makes them more susceptible to contamination.
Discard dirty, broken and cracked eggs.
- Visually inspect eggs before use to ensure there are no hairline cracks
- Use raw egg pulp immediately – i.e. do not pool or store raw egg batches
- Use a sanitised egg separator
- Regularly prepare batches of raw egg mixture for immediate consumption



FOOD SAFETY SUPERVISOR

Appointment of an FSS: A Food Safety Supervisor must be appointed prior to any conduct of business or retail of food (Food Act 2003 (106C)). A Food Safety Supervisor must be a person overseeing the activities of other food handlers and must have a copy of the Food Safety Supervisor Certificate available on the premises at all time. The Food Safety Supervisor is to educate food handlers on food and personal hygiene in the business.



CLEANING TECHNIQUES

Top to Bottom: When conducting any cleaning task on any fixture including walls, exhaust hoods and cooking equipment ensure that cleaning is undertaken from the top and washing any grease, grime and dirt down onto the floor. This ensures that none of the grease, grime and dirt is washed back onto clean surfaces creating a source of contamination. Once accumulated waste is removed effective sanitising can take place.



DATE LABELLING STORED FOODS

Only masking tape and permanent marker required: All stored food is to be sealed and stored within food grade containers by using a piece of masking tape with the date so as to ensure foods can be identified for use before spoilage and contamination and to prevent foods being pushed to the back and forgotten. Date labelling of foods is also handy for kitchens with rotating staff.

For further information contact:

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