

Food Safety Newsletter

Spring Edition: Volume 1

Welcome to new look City of Mount Gambier Food Safety Newsletter. This issue provides a few simple food safety measures that may assist you when you next review your food safety operating procedures.

In focus this edition:

- ▲ Salmonella
- ▲ Clostridium Perfringens
- ▲ Listeria Monocytogenes
- ▲ Vibrio Parahaemolyticus
- ▲ Campylobacter Jejuni
- ▲ Staphylococcus Aureus
- ▲ Bacillus Cereus
- ▲ Clostridium Botulinum

Refer to the attached Food Poisoning Bacteria table for further information

For recall information visit www.foodstandards.gov.au

Costly food poisoning incident

On 16 May 2018, the Herald Sun newspaper reported that the Langham Hotel located in Southbank Melbourne had failed in its bid to have a series of food poisoning charges dismissed leaving it facing potential fines of \$6.6 million.

The Langham appeal was the result of a food poisoning incident at their Southbank Hotel in 2015 where a number of people suffered from salmonella food poisoning, including 16 hospitalisations after eating chicken sandwiches.

Following the food poisoning incident the local food authority (Melbourne City Council) conducted a food safety investigation which resulted in 39 charges being laid against Southgate Management Pty Ltd. These proceedings were subsequently heard in the Melbourne Magistrate's Court.

What causes food poisoning?

The term food poisoning is used to describe the illness that results from the consumption of food containing pathogenic bacteria. The symptoms of food poisoning vary but they usually involve vomiting, diarrhoea and abdominal pain.

Food safety training

- ▲ Monday 24 September 2018 - accredited TAFE SA Short Course (3.5 hours) from \$20
Contact TAFE SA on (08) 8348 4662 to enrol
- ▲ Free online 'I'm Alert' refresher training suitable for volunteers

Visit the Food Safety page on Council's website for more information www.mountgambier.sa.gov.au



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Bacterial food poisoning

The term food poisoning is used to describe the illness that results from the consumption of food containing pathogenic bacteria. Symptoms of food poisoning vary but usually involve vomiting, diarrhoea and abdominal pain.

The bacteria responsible for food poisoning may be derived from:

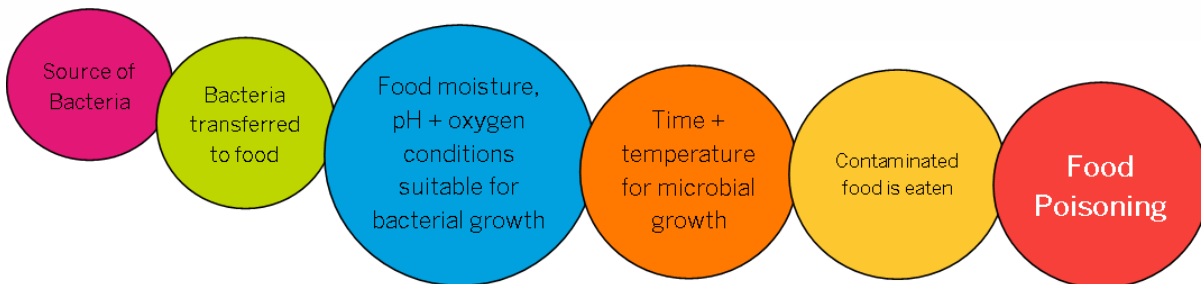
- ▲ Contaminated raw ingredients
- ▲ Infected food handlers
- ▲ Pests contaminating raw or processed foods
- ▲ The equipment, surfaces and utensils in the food preparation area

The growth of these bacteria can be accelerated by:

- ▲ Preparing food too far in advance
- ▲ Inadequate cooking
- ▲ Inadequate reheating
- ▲ Improper thawing
- ▲ Improper hot holding of cooked foods

Most food poisoning is the result of unhygienic practices.

The causes of food poisoning are sometimes summarised as the food poisoning chain. There are six links in the chain:



Breaking the food poisoning chain

Breaking any link in the chain will prevent food poisoning. Food service workers should organise their work so that the links in the food poisoning chain are broken. They should be especially careful when handling potentially hazardous foods.

These foods are high in protein and moisture and will readily support bacterial growth e.g. meats, poultry, fish, milk and eggs.

