



25 February 2015

Dear Food Handler

## RE: FOOD SAFETY NEWSLETTER

### Does your business, home business, online business, sporting club or community group sell food or handle food intended for sale, including fundraising?

Council undertakes food safety inspections, as the relevant authority, to assess that premises are complying with the SA Food Act 2001, the SA Food Regulations 2002 and Chapter 3 of the Australia New Zealand Food Standards Code (Food Safety Standards). The reason for doing this is to safeguard the public from food poisoning. Food poisoning is caused by eating contaminated food. Food can be contaminated when it is handled, stored or prepared incorrectly.

- **Food Recall** – SA Health is asking people to be on the lookout for symptoms of hepatitis A following multiple cases reported interstate, linked to consuming frozen berry products. Information on hepatitis A symptoms is available on Council's website and all food recalls can be found at [www.foodstandards.gov.au/industry/foodrecalls](http://www.foodstandards.gov.au/industry/foodrecalls).
- **Does your business require a food recall program?** - Australian food manufacturers, importers, wholesalers and distributors should ensure they have a copy of the new food recall protocol. The protocol provides information on developing a recall plan, so in the case your business has to conduct a food recall you have a compliant procedure to follow. Visit [www.foodstandards.gov.au/industry/foodrecalls/firp/Pages/default.aspx](http://www.foodstandards.gov.au/industry/foodrecalls/firp/Pages/default.aspx) for your copy.

The Communicable Disease Control Branch reported a total of 13 confirmed cases of foodborne illness from 1 November to 31 December 2014 in the Mount Gambier area.

Below is a list of the most frequent type of non-compliances that Council's Authorised Officer's highlighted during inspections and it is important to check if your business is complying with these processes.

- **Hand wash** –To reduce the risk of spreading bacteria on to food, warm running water, soap and single use towel **must** be provided and used (*conditions may apply to temporary events*) by food handlers. The dedicated facility must be clearly signed for hand washing only, and not used for any other purpose. Food handlers must wash their hands after using the toilet, handling raw food (including eggs), eating or drinking, coughing, sneezing, using a disposable tissue or handkerchief, disposing of waste, handling anything other than food (e.g. money and cleaning equipment) and handling food that may potentially contaminate other food.
- **Temperature control**  
**Storing food** – Food poisoning bacteria can survive and grow rapidly in temperatures between 5°C and 60°C. This is known as the Temperature Danger Zone. You must keep hot food at or above 60°C and cold food at or below 5°C. Limit the time that potentially hazardous food (PHF) is in the Temperature Danger Zone. If the 2 hour / 4 hour rule is being used for temperature control a system that identifies the timeframes must be demonstrated.

**Cooling times** - PHF must cool from 60°C to 21°C in the first 2 hours, and then from 21°C to 5°C or lower in the next 4 hours. Large portions of food take longer to cool. Divide large portions into smaller batches before cooling. Check and demonstrate these times are met.



**Defrosting** - Thaw food thoroughly before cooking. Bacteria can grow in defrosting food if it is left to thaw on a bench at room temperature, as the outside of the food warms above 5°C and the middle is still frozen. Best practice is to defrost food under refrigeration at or below 5°C or defrost in the microwave for immediate use.

Use a probe thermometer to measure food temperature. The thermometer should measure in 1°C increments, be accurate, correctly food grade sanitised and inserted into food/drink to accurately measure core temperature.

- **Food storage** – It is important to store raw food separate from cooked and ready-to-eat (RTE) food as raw food may contain bacteria, which causes food poisoning and contaminate RTE food which will not go through a cooking process. Separate raw food from cooked food, and store raw food at the bottom of the fridge to avoid juices dripping on to and contaminating other food. Cover all food with lids, tin foil or plastic wrap. Don't store food in opened tin cans.
- **Food grade sanitising** - Any surface that has direct contact with food must undergo a compliant food grade sanitising process. This includes utensils, crockery, chopping boards, pots, containers, benches, probe thermometers etc. It can be done using a dishwasher if a cycle reaches 65°C or above, or a compliant chemical using a 3 step process (wash, rinse and food grade sanitise), unless manufacturer's instructions direct otherwise. Contact times, mixing ratios, diluted shelf life and correct procedures must be known by responsible staff. Displayed instructions or signs are recommended.
- **Food handlers (staff/volunteers)** – As highlighted earlier food handlers can spread bacteria onto food. Food handlers must advise their supervisor if they have been suffering from illnesses that involve vomiting, diarrhoea, fever or jaundice, food borne illness, or sore throat with fever. They therefore, should not handle any food where there is a reasonable likelihood of contamination. SA Health states that food handlers should not return to work until they have been symptom-free for 48 hours.

**Risk classification** - SA Health has introduced a new risk classification for food businesses in 2014. This system is used by authorised officers during inspections and is determined by food prepared and/or food for sale. This can be discussed in more detail during food inspections.

**Local food safety training options** – TAFE SA is running a series of accredited food safety training sessions for food handlers. Three sessions are planned for Mount Gambier in 2015 with the first being held from 3pm to 6:30pm on Monday 30 March 2015 at the City of Mount Gambier (Civic Centre). Please see the attached flyer for further information. Other sessions during this year will be held on 3 August and 9 November 2015. Please support this local initiative.

Please share this newsletter and discuss the above topics with all of your food handlers as a breach may be considered a serious non-compliance during an inspection. While Council endeavours to provide comprehensive advice, the onus is on the operator to familiarise themselves with their legal obligations and act accordingly.

Food business notification (FBN) forms and contact details must be kept current (legal requirement). Home base business, food safety training flyers and further food safety fact sheets are available on Council's web site or office. If you require any further information or would like to forward a food safety topic for the next newsletter please contact Council during business hours on 8721 2530 or visit [www.mountgambier.sa.gov.au](http://www.mountgambier.sa.gov.au).

Yours sincerely

**Heather REILLY**  
ENVIRONMENTAL SUSTAINABILITY OFFICER

**Kate FIFE**  
COMMUNITY HEALTH OFFICER

## SAUSAGE SIZZLES AND BARBECUES – Fact Sheet

Sausage sizzles and barbecues are a popular way to raise money for charities and community organisations. They are often held outdoors to take advantage of Australia's good weather and open spaces. Provided you take some simple food safety precautions and sell freshly cooked food straight from the barbecue, the food should be safe.

### Notification

Please ensure your group/organisation is already notified with their local Council, or submit a Food Business Notification form to Council prior to the commencement of this activity. Notification is a legal requirement. If you are unsure if your group has already notified and has a Food Business Number, you can contact your local Council to enquire.

### Preparing and cooking food safely

- Take the following precautions at sausage sizzles and barbecues to ensure that food is safe.
- Finish preparing raw meat before leaving for the site such as slicing, marinating or skewering.
- Pack raw meat into insulated boxes with ice bricks for transportation.
- Handle food with tongs or other equipment. Use separate equipment to handle raw and cooked meats. Hands should not be used unless absolutely necessary, and then hand washing facilities must be available. Hands must be washed after handling raw meats.
- Keep cooked meat and salads separate from raw meat at all times to prevent contamination.
- Cover food to protect it from contamination.
- Use clean and dry utensils for serving the food –**never** place cooked meat back on the trays that held the raw meat.
- Cook chicken, sausages and hamburgers until juices run clear - steaks can be cooked to preference.
- Throw left-over food away unless refrigeration equipment is available to rapidly cool the food.

### Food Equipment / Utensils

Wherever possible, single-use (disposable) utensils such as knives, forks, plates and cups should be used and thrown away after use. These items should be kept covered until required and should be handled carefully to minimise any risk of contamination. Re-useable equipment such as tongs, plates, knives, chopping boards should have a compliant food grade sanitising step prior to use. This can be done in a dishwasher at 65°C or above or using a compliant food grade sanitiser chemical.

### Water

If water is needed for hand washing or for washing up, a supply adequate to last the event must be provided. The water must be of drinkable quality. If using containers to transport water to the event, make sure that they are clean and have not been used to store chemicals. If you do not have access to hot water for washing up, make sure that you take enough utensils so that you can use separate utensils for the raw and the cooked food at the event.

### Hand washing facilities

A temporary hand washing facility that provides running water is required to allow food handlers to effectively wash their hands. You can do this by using a large water container with a tap at its base. Another container, such as a bucket, should collect the waste water, to keep the site dry and clean. Gloves are recommended as an additional step to prevent contamination, however do not replace the need for a temporary hand wash facility. It is also recommended volunteers are given separate tasks to minimise risk of cross contamination (e.g. handling money, cooking sausages, serving product).

A supply of soap and paper towels must be provided at the hand washing facility so that hand washing can be undertaken properly. Supply a bin for used towels. This helps to keep the site tidy and prevents contamination from used towels.

Unless a written exemption has been obtained from your local council or health authority, food handlers must wash their hands with running water. An exemption is only likely to be issued where enough water is not available for hand washing. In such circumstances the local council or health authority may permit the use of alternatives such as cleaning creams or gels, or sanitising wipes.

*\*Please note this information was compiled by the City of Mount Gambier based on the FSANZ Charities and Community Organisations – Fact Sheet 5 and from requirements of the Australia New Zealand Food Safety Standards. This is a guide only for fundraising bbq's.*

### Food Standards Australia and New Zealand (FSANZ)

#### Australia

55 Blackall Street  
BARTON ACT 2600

Ph: +61 2 6271 222 Fax: +61 2 6271 2278

PO Box 7186  
Canberra BC ACT 2610  
Australia

Email: [info@foodstandards.gov.au](mailto:info@foodstandards.gov.au)



# How up to date is your food safety knowledge?

## FOOD SAFETY SHORT COURSES 2015

To increase knowledge and to enhance the level of professionalism within the region, TAFE SA and your local Council are offering an accredited short course in food safety. This interactive course is appropriate for anyone involved in food handling.

(SITXFSA101 Use Hygienic Practices for Food Safety)

### Sessions Cover:

- Legal Requirements of Food Safety
- Preventing Food Spoilage
- Pests & Waste Control
- Cause & Effect of Food Poisoning
- Food Handling Practices
- Storage of Food and Personal Hygiene



### City of Mount Gambier (Civic Centre)

Level 4 - Reception Area  
10 Watson Tee, Mount Gambier  
Entry from the door near the elevator  
Monday, 30th March, 2015  
Session time: 3pm - 6:30pm

**Cost:**  
\$95.00 per session attended

**Enrolments and Queries:**  
Nigel Plaskett, TAFE SA  
Phone: 0457 884 332 or 88 210 400  
Email: [nigel.plaskett@tafesa.edu.au](mailto:nigel.plaskett@tafesa.edu.au)

*Food Safety - It's everyone's business*



## FOOD RECALL

**Nanna's Mixed Berries**  
1kg, All Batches up to and including Best Before 22/11/16  
and  
**Nanna's Raspberries**  
All Batches up to and including Best Before 15/09/16



The recalled product has been available for sale in

Coles, Woolworths, IGA stores and other independent supermarkets nationally.

**Problem:** The recall is due to potential Hepatitis A contamination.

**Food Safety Hazard:** Food products contaminated with Hepatitis A may cause illness if consumed.

**What to do:** Consumers should not eat this product and should return it to the place of purchase for a full cash refund. Any consumers concerned about their health should seek medical advice.

**Contact details:** For further information contact

Patties Foods Customer service  
03 5150 1629

See [www.foodstandards.gov.au/recalls](http://www.foodstandards.gov.au/recalls)  
for Australian food recall information

## FOOD RECALL

**Creative Gourmet Mixed Berries**  
300g, All Batches up to and including Best Before 10/12/17  
500g, All Batches up to and including Best Before 06/10/17



The recalled product has been available for sale in  
Coles, Woolworths and IGA stores nationally.

**Problem:** The recall is precautionary due to potential microbiological contamination.

**Food Safety Hazard:** Food products with microbiological contamination may cause illness if consumed.

**What to do:** Consumers should not eat this product and should return it to the place of purchase for a full cash refund. Any consumers concerned about their health should seek medical advice.

**Contact details:** For further information contact

Patties Foods Customer service  
1800 650 069

[www.patties.com.au](http://www.patties.com.au)

See [www.foodstandards.gov.au/recalls](http://www.foodstandards.gov.au/recalls)  
for Australian food recall information