

Reference: AF15/298; AR16/2053
Enquiries to: Kate Fife

25th October 2016

Dear Food Handler

RE: FOOD SAFETY NEWSLETTER 005

Council as the relevant authority enforces the SA Food Act 2001, SA Food Regulations 2002 & Chapter 3 of the Australia New Zealand Food Standards Code. This food safety newsletter is developed to assist local food businesses keep up-to-date with changes in the industry and local trends. It is encouraged that this newsletter and further resources located on our food safety webpage are shared with staff for their food safety knowledge.

Food Safety Week – What are your highest risk foods?

Due to recent major food poisoning outbreaks linked to raw foods such as unpasteurised milk, raw eggs, bean/seed sprouts, frozen berries and lettuce the Food Safety Information Council has set the theme for the 20th National Food Safety Week as 'Raw and Risky Food'. Food Safety Week is promoted during the first week of November each year.

- > *Consider what are your business's highest risk foods? For example: raw egg sauces, overnight cooking, reheating and hot holding previously cooked foods. Do your food handlers know the correct food safety steps for preparing these food types?*

SA Health – Food Safety Rating Scheme

The City of Mount Gambier Council has opted in to SA Health's new Food Safety Rating Scheme. The rating scheme is used to inform consumers of how well a food business complies with Food Safety Standards. The scheme only captures food businesses in the food service category (i.e. restaurants, cafes, take away shops and pubs). Routine food inspections will remain mostly unchanged, however the inspection is recorded on a new report form and sent to SA Health. SA Health will calculate your inspection score and create a Star Rating certificate (maximum 5 Star) that you can display at your business if you wish.

- > *How well do you comply with the Food Safety Standards, what score will you get at your next routine food inspection? Display your Star Rating to promote your great work with customers!*

Tasting Plates / Tables – Protection from contamination

Self service displays of ready to eat food on tasting plates or tables are becoming very popular at events. Please note under clause 8(2)(a) it is a requirement that food businesses 'ensure the display of food is effectively supervised so that any food that is contaminated by a customer or is likely to have been so contaminated is removed from display without delay'.

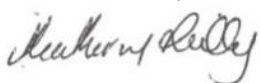
- > *Does your business provide self service options for food? How is the displayed food supervised, does it comply with the above clause?*

Volunteer Training Opportunity

Council is working with TAFE SA to provide another subsidised accredited food safety training opportunity for volunteers at \$10 each on Monday, 7th November 2016.

For more information see Council's dedicated 'Food Safety' webpage www.mountgambier.sa.gov.au under the Services tab, or contact the undersigned.

Yours sincerely



Heather REILLY
ENVIRONMENTAL HEALTH OFFICER



Kate FIFE
COMMUNITY HEALTH OFFICER

Accredited Food Safety Short Course

Volunteer Session subsidised to \$10 p.p.

Monday, 7th November 2016

9:00am - 12.30pm at City Hall

Tea & coffee provided

Registration & payment due by 1 November 2016
City of Mount Gambier, Civic Centre
Level 1 (downstairs)

Letter of support from non-for-profit
organisation required.

*Use hygienic practices for food
safety (SITXFSA101)*

tafesa



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City of
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