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Enquiries to: Heather Reilly

19<sup>th</sup> January, 2017

Dear Food Operator / Handler

## FOOD SAFETY NEWSLETTER 006

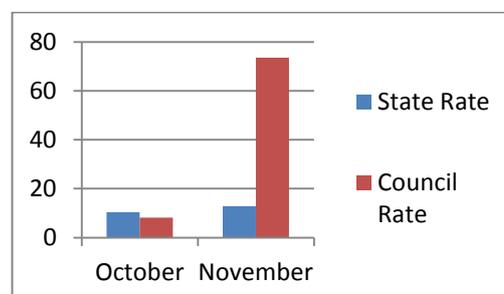
Council as the relevant authority enforces the SA Food Act 2001, SA Food Regulations 2002 and Chapter 3 of the Australia New Zealand Food Standards (ANZFS) Code. This food safety newsletter has been developed to assist local food businesses (including community groups) to keep up-to-date with relevant changes within the industry; aids to identify local trends, and is provided as a free educational tool. Please share with applicable staff and keep a copy onsite together with the ANZFS Code. Previous food safety newsletters, forms and fact sheets are available to download from Council's website.

### SA Health – Food Safety Rating Scheme

Council is continuing to roll out SA Health's Food Safety Rating Scheme (FSRS) for food service businesses (eg restaurants, cafes, hotels, takeaway). A new standardised food inspection report which includes weighted scoring for critical food safety standards is used by the Inspecting Officer (refer to Council's food safety web page). If the inspection results in a rateable score of **3 stars = Good, 4 stars = Very Good or 5 Stars = Excellent** then SA Health will send the rating certificate direct to the business who can voluntarily display for consumer awareness. Rating inspections are conducted during a *Routine Inspection only*. Watch the video at [www.sahealth.sa.gov.au/starrating](http://www.sahealth.sa.gov.au/starrating)

### Campylobacter Infection increase – are your poultry processes complying?

City of Mount Gambier rates for Campylobacter infection (which commonly causes gastroenteritis, but may also cause illness affecting the entire body), were on the increase. The local rate saw a jump from 2 cases in October to 18 cases in November being diagnosed. The rates are calculated per 100,000 people (*source Communicable Disease Control Branch*).



Eating contaminated food is the most frequent cause of this infection most commonly, raw poultry.

Help to reduce potential contamination by ensuring all food handlers:

- are effectively washing their hands after handling raw meat and eggs;
- are NOT repeatedly wiping hands on aprons, tea towels or clothes (use single use towel only);

- are using clean and food grade sanitised preparation equipment/areas (eg chopping boards, knives, benches);
- are thoroughly cooking poultry;
- are separately storing sealed/covered raw and ready to eat food (meat and raw eggs on bottom shelf of refrigeration unit).

Incubation period is 2-5 days with a clinical latency range of 1-10 days. Ensure all food handlers who have symptoms of vomiting, diarrhoea and/or fever are 48 hours symptom free before handling food.

For further information see SA Health “You’ve Got What?” online.

### **Market Stalls and Outdoor (temporary) Events – Hand Washing Requirements**

With the onset of warmer weather, market stalls and outdoor catering at events is becoming popular. Food businesses handling food at temporary events must remember that they are required to have complying hand washing facilities. These facilities must include warm running water, soap and a single use towel (unless Council’s Authorised Officers have provided a written exemption). Hand washing assists food handler hygiene and protection from cross contamination. The use of disposable gloves, utensils and hand sanitiser gels does not automatically replace the need for hand washing facilities under the ANZFS Code.

### **Permanent Food Premises - Hand Wash Facilities**

Hand wash facilities must include warm running water from a single mixer tap, continuous supply of soap and a single use towel. It is recommended to keep ample stock on hand of both soap and paper towel. The hand wash facility (basin) is to be clearly labelled as “Hand Wash Only” and is not to be used for any other purpose. The hand wash facility is to be accessible at all times and it is recommended that all food handlers are refreshed in the requirements of hand washing Standard 3.2.2 (15) of the ANZFS Code. “Hand wash only” stickers are available from Council.

### **Egg Storage and Warmer Weather**

Ensure eggs are accredited (individually stamped) and kept at 15°C or below. Hands must be washed after handling raw eggs and no cracked or dirty eggs are to be used/sold. Raw egg sauces, desserts etc are higher risk for Salmonella and SA Health advice on egg receipt, storage and processing (pH testing of raw egg sauce) is enforced. Please refer to the SA Health Bulletin which is available on Council’s website.

### **Power Outage**

Food business owner/operators and food handlers are responsible to ensure only safe and suitable food is provided. When power is not available this can cause issues such as temperature control and food grade sanitising with dishwashers. Ensure you have an emergency plan and understand what precautions can be taken during this time. SA Health provides tips on their website.

### **Probe Thermometer**

Where is it? Is it working? Ensure food handlers have the skills and knowledge to use the probe thermometer as part of the temperature control program (hot & cold) for food business that handles potentially hazardous food. Provide a working probe thermometer and arrange food grade sanitising before and between each use. Council recommends a written log of temperatures; spare battery available onsite; and regular probe calibration. If dropped or damaged, staff should report to the responsible person and the resulting calibration conducted.

### **SA Health – Review of the Food Regulations 2002**

A consultation process has commenced to review proposed changes to the SA Food Regulations, 2002, which includes changing the maximum fee that can be charged by Council for food safety inspections.

Food business owners are encouraged to provide submissions. Full detail of the consultation and the submission process can be found at [www.sahealth.sa.gov.au/reviewsandconsultation](http://www.sahealth.sa.gov.au/reviewsandconsultation) - Update of the Food Regulations 2002. Please note this consultation period closes on 24<sup>th</sup> February, 2017.

**CALL TAFE for FREE Accredited Food Safety Training  
Commercial Businesses and Volunteers!**

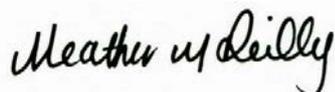
Council and TAFE SA through Small Regional Community Funding are providing *two FREE sessions* of the accredited food safety short course (see attached flyer). This is the first opportunity for commercial food businesses to be included in the subsidised training programs held by Council. The TAFE short course is normally \$95 per person.

Participant numbers are **limited** and **enrolment is required** to secure your place.

**Reminder**

Please keep your food business notification details current with Council. General urgent information (eg food poisoning outbreak/recalls) may be issued via email so it is important to keep your contact details current with Council. For more information refer to Council's 'Food Safety' web page under the Services tab at [www.mountgambier.sa.gov.au](http://www.mountgambier.sa.gov.au) or contact the undersigned.

Kind Regards,



**Heather REILLY**  
ENVIRONMENTAL HEALTH OFFICER

Enc Food Safety Short Course Flyer – 20/03/2017