

Ref: AR17/32925

28th August, 2017

Dear Food Operator / Handler

FOOD SAFETY NEWSLETTER 007

We are spreading the food safety news to food operators and handlers across Council borders of City of Mount Gambier and Naracoorte Lucindale Council. Your local council is the relevant authority which enforces the SA Food Act 2001, SA Food Regulations 2002 and Chapter 3 of the Australia New Zealand Food Standards Code (*the Standards*). The food safety newsletter was developed to assist local food businesses (including community groups) keep up-to-date with relevant changes within the industry, awareness of trending non-compliance issues and provide a free educational tool.

Please share with applicable staff and keep a copy onsite together with the Standards. If interested, previous food safety newsletters are available from City of Mount Gambier's website.

Contact your relevant Council:

City of Mount Gambier
PO Box 56
MOUNT GAMBIER SA 5290

- 10 Watson Terrace Mount Gambier

www.mountgambier.sa.gov.au or

Email: city@mountgambier.sa.gov.au

Phone: 8721 2555

Naracoorte Lucindale Council
PO Box 555
NARACOORTE SA 5271

- DeGaris Place Naracoorte
- Musgrove Avenue Lucindale

www.naracoortelucindale.sa.gov.au or

Email: council@nlc.sa.gov.au

Phone: 8760 1100

Food Safety Inspections

Coming soon - Food safety food business risk classification inspections are to be rolled out across both Council areas. The SA Health – SA Food Business Risk Classification framework will be used. This rates food activities on a P1 (Highest) – P4 (Lowest) system for regulation priorities. The framework will be explained during inspections and information is available via the Protecting Public Health tab at www.sahealth.sa.gov.au.

Food Business Notification

A food business must under Chapter 3.2.2 (4) of the Standards, before the food business commences any food handling operations, notify the appropriate Council. This includes if any change in ownership or business contact details. Food business means a business, enterprise or activity (other than primary food production) that involves the handling of food intended for sale or the sale of food. Mobile food vans / stalls, homebased and community / sporting groups, events are included and must be currently notified. Please contact your relevant Council if you are not sure of your Food Business Notification number. Newsletters and general urgent information (eg food poisoning outbreak/recalls) may be issued via email.

A Guide to the Food Safety Standards

Safe Food Australia released an updated version (3rd Edition) of the Guide to the Food Safety Standards Chapter 3 of the Australia New Zealand Food Standards Code in November 2016. This guide is a useful tool for food operators, food handlers and food regulators. The guide and other food safety tools are available at www.foodstandards.gov.au.

Mobile Food Vendors

SA Health Food Standards Surveillance team has been working on the Food Safety Passport System – A guideline to help mobile food vendors comply with the food safety requirements. This will be made available once released.

Hand Wash Facilities

Hand washing is one of the most effective ways to prevent the spread of harmful bacteria. It is recommended that all food handlers are refreshed in the requirements of Standard 3.2.2 (15).

Hand wash facilities in a food business 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 in the same area that hands can be potentially contaminated.

Food businesses handling food at temporary events are reminded they must have and use complying hand washing facilities. These facilities must include warm running water, soap and a single use towel unless a written exemption has been granted by authorised officers. The use of disposable gloves, utensils and hand sanitiser gels does not automatically replace the need for hand washing facilities within the Standards.

Probe Thermometer

What is it? Where is it? Is it working? Ensure food handlers have the skills and knowledge to use the probe thermometer which must form part of the temperature control program (hot & cold) for food business that handles potentially hazardous food. A food business must provide a working probe thermometer and complying food grade sanitiser to be used before and between each use.

Food Grade Sanitising

A food business must keep its premise clean and ensure all food contact equipment are correctly cleaned and sanitised. Cleaning removes residual food matter, dust, grease, dirt, stains and smelly odours from all surfaces, fixtures, utensils and equipment.

Sanitising is the process of killing food poisoning bacteria using heat and/or approved food grade chemicals. If using a dishwasher the cycle used must reach 65°C or over and any items which have direct contact with food which are too big or delicate (eg probe thermometer, chefs knives, food preparation benches) for the dishwasher must be treated with an approved food grade sanitising chemical as per the manufacturer’s instructions. Relevant food handlers must have the skills and knowledge for food grade sanitising and includes chemical contact time, diluted shelf life and chemical use/storage/labelling.

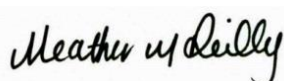
Food Safety Training

Council’s are co-hosting the subsidised TAFE SA 3.5 hour accredited food safety short course for only \$20 per person (*conditions apply*):

- 25th September 2017 – City Hall, Mount Gambier at 10am or 3pm
- 28th September 2017 – Town Hall, Naracoorte at 5pm

This is a local opportunity for people working, volunteering or seeking employment in the food / hospitality industry. Participant numbers are **limited** and enrolment is required by calling Gemma McGown at TAFE SA on 8348 4662 to secure your place. Please visit Council’s food web page for training details, newsletters, forms and fact sheets. Food safety advice or appointments can be made by contacting City of Mount Gambier Health Team.

Kind Regards,



Heather REILLY
ENVIRONMENTAL HEALTH OFFICER