

Reference: AF15/298; AR16/1892
Enquiries to: Kate Fife

2nd February, 2016

Dear Food Handler

RE: FOOD SAFETY NEWSLETTER 004

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).

In 2015 EHO's assisted in the **food safety education of 703 participants** (approx.) involved with selling food to the public. Food handlers involved in a business, school or community group providing food to the public had a number of food safety training options made available. This included I'm Alert Online Food Safety Training (non-accredited), TAFE SA Food Safety Short courses (accredited), Food Safety Newsletters x 2 and information sessions on request by community groups. *When were your food handlers trained in food safety?*

A number of **complaints raised by the public** relating to a food premise or activity were investigated by Council's EHO's. In 2015 poor food handler hygiene and knowledge was of the most concern to customers. Residents and visitors to Mount Gambier raised concerns including:

- Witnessing staff touching their hair, mouth or nose when preparing food,
- Handling money, smoking or cleaning and then preparing food without washing hands, and
- Storage of open containers of food on the floor in kitchen premises.

Business owners / Managers should take 10 minutes to stand back and watch staff during service. Do your staff change gloves (if used) when they are required, wash their hands effectively when required, wash hands at appropriate basin with soap & warm running water? The owner of a food business is responsible for ensuring staff have the adequate skills & knowledge!

In 2015 the Communicable Disease Control Branch provided formal notification of **54 cases of food poisoning** for residents living in the City of Mount Gambier. The majority of cases were caused by bacteria types; Campylobacter (29 cases) and Salmonella (25). Both bacteria types are often associated with raw chicken, eggs or food handler illness. *Do your staff know & implement food safety actions to reduce the risk of these bacteria spreading in your kitchen?*

Council is working with TAFE SA to provide accredited food safety training locally. See the attached flyer for **2016 training dates** and new subsidised volunteers training session for \$5 each!

For more information see Council's new dedicated '**Food Safety**' webpage www.mountgambier.sa.gov.au under the Services tab, or contact the undersigned. SA Health's most recent food safety bulletin on Cleaning & Sanitising Mechanical Equipment has been uploaded. This was developed following an electric stick mixer being the cause of a food poisoning outbreak and investigation. It is recommended these resources are shared with staff for their food safety knowledge.

Yours sincerely



Heather REILLY
ENVIRONMENTAL HEALTH OFFICER



Kate FIFE
COMMUNITY HEALTH OFFICER

ACCREDITED FOOD SAFETY SHORT COURSES 2016

Commercial Food Business Sessions

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 or responsible for food safety.

The 3 sessions below are held on a Monday from 3.00-6.30pm.

Cost: \$95.00 per person

Monday, 7th March 2016
Mount Gambier City Hall
Entry from Cave Gardens
Watson Terrace

Monday, 27th June 2016
City of Mount Gambier
Civic Centre
Level 4, Reception Area
10 Watson Terrace

Monday, 26th September 2016
City of Mount Gambier
Civic Centre
Level 4, Reception Area
10 Watson Terrace

Enrolments and Queries: Nigel Plaskett, TAFE SA
Phone: 88 210 400 or 0457 884 332

Volunteers Food Safety Session

NEW
OPPORTUNITY

Are you a volunteer involved in the preparation of food? Are you aware of the Food Safety Standards?

If you volunteer at a local sports club or school canteen, fundraising BBQ's or are involved in a local service club etc. You are invited to attend this subsidised accredited food safety course. Please note volunteers can attend the Commercial Food Business courses, however the full cost applies.

Council has subsidised this course to assist with accredited food safety training for community based groups. Multiple members from an organisation are welcome to attend for a minimal cost. Participants who successfully complete this short course will receive a statement of attainment.

Tuesday, 8th March 2016
Mount Gambier City Hall
Entry from Cave Gardens, Watson Terrace
Session time: 3.00-6.30pm

Cost: \$5.00 per person & letter of support from organisation*

Payment due to Council Level 1, Civic Centre due by Friday, 4th March to confirm booking.

* Letter from organisation to confirm volunteering status, participants name & contact details.

Enrolments and Queries: Kate Fife, Community Health Officer
Phone: 87 212 555 or email: city@mountgambier.sa.gov.au

What does the course cover?

Using examples relevant to your activity! All sessions are an accredited 3.5hr course and cover:

- Legal Requirements for Food Safety
- Preventing Food Spoilage
- Pests & Waste Control
- Assessment sheet to be completed during course to gain statement of attainment.
- Cause & Effect of Food Poisoning
- Food Handling Practices
- Storage of Food and Personal Hygiene

(SITXFSA101 Use Hygienic Practices for Food Safety)

Learn what it is like to be an Environmental Health Officer on a food inspection. City of Mount Gambier's Health Officers available to ask questions.



How up to date is your food safety knowledge?