



21 October 2015

Dear Food Handler

RE: FOOD SAFETY NEWSLETTER 003

Have you heard of the recent food poisoning case linked to incorrect food grade sanitising in Adelaide? ***Are you cleaning and sanitising your equipment to the Food Standards?***

Council (relevant authority) undertakes food safety inspections to assess if premises are complying with the relevant legislation - SA Food Act 2001, SA Food Regulations 2002 & Chapter 3 of the Australia New Zealand Food Standards (Code). Food poisoning can occur if food is incorrectly handled, stored or prepared. Food operators and food handlers have responsibilities and the onus is on them to comply with legislation.

➤ **How do you clean & food grade sanitise your electrical equipment?**

Items such as stick blenders, milkshake makers, sections of blenders and electric frypans are not able to be cleaned and sanitised in a dishwasher using heat at a cycle at 65°C or above. This can lead to cross contamination and potentially food poisoning. The risk is greater if equipment is used to prepare ready to eat food (i.e. milkshakes) as this food does not go through a heat treatment to reduce numbers of bacteria.

To ensure your business is following the correct procedures, relevant SA Health fact sheets can be found on Council's website under Services > Food Safety > Food Businesses.

- Issue 31 - Cleaning and Sanitising of Mechanical Equipment - October 2015
- Fact Sheet - Cleaning and Sanitising of Mechanical Equipment
- Sanitising Food Contact Areas Bulletin

➤ **Back to Basics: Common 2015 food safety non-compliances**

• **Hand washing facilities:** must always be supplied with soap and single use towel. If these are not continuously provided how is effective and complying hand wash occurring? Remind staff it is everyone's responsibility to ensure soap and single use towels are available at hand washing stations.

• **Probe thermometer:** Is it onsite and/or do staff know where it is kept? Demonstration is required during inspections. If food handlers can not find the thermometer or correctly use, effective temperature control may not be occurring. This is a serious non compliance (SNC).

➤ **Local food safety training options**

The last TAFE SA accredited food safety short course for 2015 is being held at **3pm to 6:30pm on Monday 9th November at the City of Mount Gambier (Civic Centre)**. This course is presented by TAFE SA and Council's authorised Officers assist. The course outlines the responsibilities of food business owners and provides key food safety knowledge for food handlers. *Limited places so book quickly.* Details overleaf.

Please share this newsletter and discuss the above topics with all of your food handlers. A breach in the above may be considered a SNC 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. Recommend this letter is kept with the Food Safety Standards onsite for food handlers and training purposes. Previous newsletters are available on the website and compliance of relevant content is expected.

Ensure your community/sporting group or business details are kept up to date with Council. If you require any further information see the web site or contact Council on the details below.

Yours sincerely

Heather REILLY
ENVIRONMENTAL HEALTH OFFICER

Kate FIFE
COMMUNITY HEALTH OFFICER

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)

City of Mount Gambier (Civic Centre)

Level 4 - Reception Area

10 Watson Tce, Mount Gambier

Entry from the door near the elevator

Monday, 20th July, 2015

Session time: 3pm - 6:30pm

OR

Monday, 9th November, 2015

Session time: 3pm - 6:30pm

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

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



Food Safety - It's everyone's business