



COSTLY OVERSIGHT FOR ONE FOOD BUSINESS

Repeated failure to comply with the Food Act 2008 and Food Standards Code has resulted in a costly experience for one food premise located within the City of Rockingham. The food premise was fined \$17,500 earlier this year for breaches of the Food Act but most recently was fined \$180,000 plus court cost of \$2190.50.

The restaurant in question was found guilty of eight charges under Section 22(1) of the Food Act for failure to:

- » Store food correctly to prevent contamination (2 charges);
- » Maintain a good standard of cleanliness (3 charges);
- » Maintain the food premise in a good state of repair (2 charges); and
- » Eradicate and prevent pests.

It is a reminder to all food businesses that food safety is not to be taken lightly and that continual failure to comply with the Food Act and Food Standards Code will result in costly penalties.

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If you want to be more sustainable and receive future editions of this newsletter via email, please let us know.

Simply send an email to health@wanneroo.wa.gov.au and type the word 'subscribe' and the name of your business in the subject line. Additionally any comments on this newsletter or suggested topics can also be provided to this email address.

LEGISLATION

Food Act 2008 is available at
www.slp.wa.gov.au

Food Regulations 2009
is available at
www.slp.wa.gov.au

Food Standards Code
is available at
www.foodstandards.gov.au

FURTHER INFORMATION

Additional information including forms,
fact sheets and guidelines on food handling
can be found at the following websites:

City of Wanneroo
www.wanneroo.wa.gov.au
Email enquiries
health@wanneroo.wa.gov.au
Telephone **9405 5444**

Department of Health
www.public.health.wa.gov.au

**Food Standards
Australia New Zealand**
www.foodstandards.gov.au

**Local Health Authorities
Analytical Committee**
www.lhaac.org.au

Your Local Environmental Health Officers

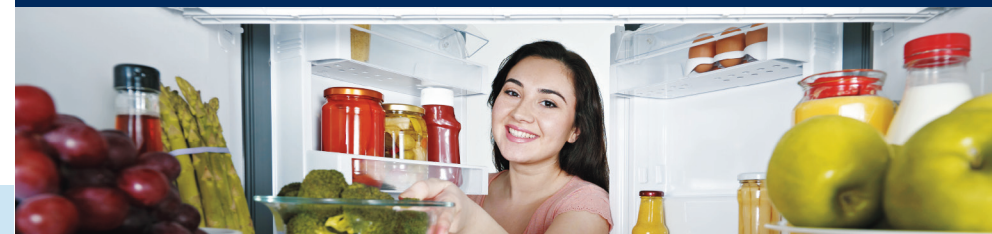
| | |
|--------------------------------------|------------------|
| Peter Toboss | 9405 5315 |
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PADDOCK² PLATE

Edition 4 **Summer 2013**

A newsletter produced by the City of Wanneroo on Food Safety



KEEPING FOOD SAFE IN THE FRIDGE

In summer it is important to remember that you may have to adjust your fridge or refrigerated display unit to cope with the warmer conditions and maintain the food at 5°C or less. Remember you should be using your thermometer to check the temperature of food in cold storage or display units on a regular basis. The built in thermometers on fridges, cool rooms and refrigerated display units should not be relied upon as they do not accurately measure the core temperature of the food.

Tips on how to safely store food in the fridge or cool room:

- » Store raw meats, fish and poultry in the coldest part of the fridge or cool room, usually the bottom shelf.
- » Raw meats and poultry should be stored on the lower shelves to prevent contamination of other food should their juices drip onto it.
- » Store raw foods separately or away from ready-to-eat foods to avoid contamination.
- » Ensure any cooked or ready-to-eat foods are kept in a food-grade container and covered to reduce the risk of cross contamination.
- » Avoid overcrowding in the fridge or cool room to allow the cool air to circulate around the food.
- » Develop a system that makes sure ingredient stocks are rotated appropriately and that ingredients are within their use-by-date. This applies to your own internal use-by-date system for ingredients that you prepare yourself and do not use immediately.
- » Maintain the fridge or cool room in a clean and hygienic state at all times.

WELCOME TO PADDOCK 2 PLATE

Welcome to the fourth edition of the City of Wanneroo's Health Services food safety newsletter. In this newsletter the following issues are being addressed – Keeping Food Safe in the Fridge, Importance of Using Sanitiser Correctly, Reminder – Outstanding Food Safety Programs, Costly Oversight for One Food Business, New EHO and Free Food Safety Training. Please do not hesitate to contact us if you find our information of use or if there is a topic that you would like to see in our next issue. We welcome your comments and feedback.



REMINDER

OUTSTANDING FOOD SAFETY PROGRAMS

The adoption of the Food Act 2008 into Western Australia has resulted in significant changes to the food regulatory system. One of those changes has been the introduction of mandatory Food Safety Programs for food businesses captured under Standard 3.3.1 (Food Safety Programs for Food Service to Vulnerable Persons) of the Australia New Zealand Food Standards Code (ANZSC) and the subsequent need for a regulatory food safety auditing system.

Food businesses that fall into the category of providing food service to vulnerable persons, such as hospitals, nursing homes and child care centres, are therefore required under the Food Act 2008 to have a Food Safety Program that meets the requirements of Standard 3.2.1 of the ANZSC and are to ensure audits are carried out by approved regulatory food safety auditors.

As required by the Act, the Food Safety Program for these food businesses must undergo an initial verification assessment by a Local Government Authorised Officer to ensure the program contains the elements required by Standard 3.2.1. A guide to this Standard can be found at: www.foodstandards.gov.au

Please note that the proprietors of these businesses, who have yet to provide the City of Wanneroo Health Services with their Food Safety Program for initial verification assessment and determination of audit frequency, may be liable for a penalty of up to \$20,000 for an individual or \$100,000 for a body corporate.

The City's Health Service is happy to answer any questions you may have regarding this matter and can be reached on 9405 5444.

NEW EHO



Meet Peter Horgan the City's newest member of the Health Services Team. Peter comes to the City with many years of experience as an Environmental Health Officer. Prior to starting at the City, Peter worked at the Shire of Busselton and then at both the Central Highlands and Brighton in Tasmania, before returning back to the Shire of Busselton.

Peter primarily looks after the food businesses located within the suburbs of Gnangara, Hocking, Jandabup, Landsdale, Mariginiup, Pearsall, Sinagra and Wanneroo. If you see Peter out and about please say hello to him.

IMPORTANCE OF USING SANITISER CORRECTLY

Any surface, utensil or piece of equipment in a food business that comes in contact with food must be adequately cleaned and sanitised to prevent food from becoming contaminated.

Cleaning involves the use of water and detergent to remove visible contamination such as food, waste, dirt and grease from a surface. Detergents do not destroy the food poisoning bacteria.

Sanitising is the process of destroying the food poisoning bacteria and can be achieved using both heat and water, or by chemicals. Food businesses must ensure that they are using a 'food grade' sanitiser that is safe to use on food contact surfaces.

Food contact surfaces need to be cleaned and sanitised:

- » Between using raw food and ready-to-eat food;
- » If they have been used for long periods to prepare or process potentially hazardous foods (it is recommended that it be cleaned and sanitised every 4 hours);
- » Between batches or lots, to avoid the risk of contamination being transferred to each batch.

How to sanitise?

Sanitising by **heat and water** can be achieved by using a commercial dishwasher or hot water in a sink. However to sanitise using hot water in a sink the utensils and food contact surfaces need contact with hot water at a temperature of at least 77°C for at least 30 seconds. A sink would require a heating element to maintain the water at this temperature and manually sanitising with water at this temperature presents occupational health and safety concerns.

Chemical sanitisers can be used to sanitise utensils and food contact surfaces. A food grade sanitiser should be used in the correct concentrations and the instructions followed.

Sanitisers will not work effectively if the surface to be sanitised has not been thoroughly cleaned first.



MAKING THE MOST OF THE FREE I'M ALERT FOOD SAFETY TRAINING

One of the City's food premises has taken advantage of the free online training program provided by the City. Taylor Moore from Cafe Elixir chatted to one of the City's Environmental Health Officers about how the I'M ALERT Food Safety Training has helped him train his staff to develop greater skills and knowledge in food safety and hygiene.

How many staff have completed the I'M ALERT Food Safety Training?

- » Cafe Elixir has been running the program for about twelve months and have been including it as part of their induction of new staff to the kitchen. Cafe Elixir have currently 38 staff members, with the vast majority of whom have completed the training.

How long did it take for a staff member to complete the I'M ALERT Food Safety Training program?

- » The training takes each staff member about one hour. Staff complete the training at their own convenience (in their own time), and are paid for the hour spent undertaking the training.

Has the food safety training helped staff improve their skills and knowledge in food safety and hygiene?

- » It's given the staff more awareness of the potential risks involved in food handling and created a greater sense of awareness for food hygiene and safe food handling.

Was the online training option easier than hosting a seminar/workshop?

- » Absolutely, staff are able to undertake the training in their own time. New staff can access the training immediately without having to wait for a scheduled training session.

Would you recommend I'M ALERT Food Safety Training to other food businesses?

- » Yes, because formal qualifications aren't necessary for all hospitality positions, people who are new to the industry can definitely benefit from the online training. It also provides staff with something else to add to their resumes.

FREE FOOD SAFETY TRAINING

Just a reminder, that the City is still providing FREE food safety training to all of its food businesses. The I'M ALERT Food Safety Training is an interactive online training program that provides consistent training throughout the food industry. Food handlers can complete the training in their own time and location.

There have been a few changes to the I'M ALERT Food Safety Training with the inclusion of multilingual functionality, Chinese traditional (Cantonese) text and captions are now available within the program, with additional languages such as Thai and Vietnamese scheduled to be included. Also a copy of the training acknowledgement form and certificate is now automatically emailed to the user upon completion of the training, so no more lost certificates.

To complete the training head over to the City's website: www.wanneroo.wa.gov.au and follow the links to the I'M ALERT food safety training. Remember this training is free of charge and can be used as many times as you require.

