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## LEGISLATION

Food Act 2008 is available at [www.slp.wa.gov.au](http://www.slp.wa.gov.au)

Food Regulations 2009 is available at [www.slp.wa.gov.au](http://www.slp.wa.gov.au)

Food Standards Code is available at [www.foodstandards.gov.au](http://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](http://www.wanneroo.wa.gov.au)  
 Email enquiries [health@wanneroo.wa.gov.au](mailto:health@wanneroo.wa.gov.au)  
 Telephone 9405 5000

**Department of Health**  
[www.public.health.wa.gov.au](http://www.public.health.wa.gov.au)

**Food Standards Australia New Zealand**  
[www.foodstandards.gov.au](http://www.foodstandards.gov.au)

**Local Health Authorities Analytical Committee**  
[www.lhaac.org.au](http://www.lhaac.org.au)



# PADDOCK<sup>2</sup> PLATE

Edition 7 Summer 2015

A newsletter produced by the City of Wanneroo on Food Safety Issues



## WHAT IS THE HEALTH STAR RATING SYSTEM?

The Health Star Rating System (HSR) has been developed:

'To provide convenient, relevant and readily understood nutrition information and/or guidance on food packs to assist consumers to make informed food purchases and healthier eating choices.'<sup>1</sup>

The HSR System uses a star rating scale of ½ to 5 stars, on packaged food products offered for retail sale. Foods with more stars are said to have better nutritional value.

A star rating is awarded based on specific food components within the product. These components are energy, saturated fat, total sugars, sodium, protein, dietary fibre, fruit, vegetables, nuts and legumes and calcium.

The HSR can be determined by entering the food nutrient and ingredient values into the HSR Calculator (HSRC).

The HSR System graphic consists of three principle elements:

1. Health Star Rating – an overall evaluation of the food product based on its nutrient profile.
2. Energy Declaration – the average energy content of the food product.
3. Nutrient content declarations – individual icons indicating the average quantity of prescribed nutrients (saturated fats, sugars and sodium).

This is an example of a front of pack star rating system:



The HSR System is being implemented voluntarily over the next five years with a review of the progress of implementation after two years. Further information regarding the HSR System can be found on the Australian Health Ministers' Advisory Council <http://www.ahmac.gov.au>

<sup>1</sup> Front-of-Pack Labelling (FoPL) Project Committee: Objectives and principles for the development of a FoPL scheme.2012.

## WELCOME TO PADDOCK 2 PLATE

Welcome to the seventh edition of the City of Wanneroo's Health Services food safety newsletter. The purpose of the newsletter is to provide food business proprietors with topical information and updates on issues affecting the food industry. It is hoped that you find this newsletter useful and we welcome your comments and feedback. If you wish for any further information on a specific topic please do not hesitate to contact us.



## CHANGES IN THE HEALTH TEAM

Recently the City's Health Services have undergone a transformation with the Environmental Health Officers changing the areas that they are responsible for. Check out the table below to see who your local Environmental Health Officer is.

### Your Local Environmental Health Officers

Officer	Phone	Area
Tanya Doncon	9405 5077	Butler, Jindalee, Merriwa and Ridgewood
Laura Dwyer	9405 5435	Alkimos, Clarkson, Nowergup, and Two Rocks
Catherine Fleming	9405 5439	Banksia Grove, Carramar, Tapping and Wangara
Katy Trevaskis	9405 5857	Carabooda, Eglinton, Mindarie, Neerabup, Quinns Rocks, Tamala Park and Yanchep
Simon Nonis	9405 5434	Ashby, Jandabup, Pinjar, Sinagra and Wanneroo
Peter Toboss	9405 5315	Alexander Heights, Darch, Girrawheen, Koondoola and Woodvale
Tina Milambo	9405 5436	Gnangara, Hocking, Landsdale, Madeley, Marangaroo, Mariginiup and Pearsall



# SCORES ON DOORS

The City of Wanneroo is inviting applicable food businesses to participate in the Scores on Doors program.

Scores on Doors is a food safety and hygiene scoring program that displays the results of the food premises inspections. It promotes to the public how well local restaurants, cafes, take-away shops, bakeries and taverns are complying with hygiene and food safety requirements. Currently this program is not available to supermarkets, delicatessens, low risk food premises, retail outlets selling pre-packaged foods or to residential care facilities.

The program rates a food business's compliance with hygiene and food safety requirements based on the existing, mandatory inspections carried out by the City's Environmental Health Officers. There are no extra inspections or costs involved.

### The star rating system:

★★★★★	<b>Excellent</b>	The highest expected level of hygiene and food safety practices.
★★★★	<b>Very Good</b>	The business has in place very good hygiene and food safety standards. Some minor areas will need to be addressed to get a higher result.
★★★	<b>Good</b>	The business has a good standard of hygiene and food safety. A number of non-critical areas were found which need attention to get a higher result.

The City's Environmental Health Officers will carry out unannounced inspections and premises that score three stars or above will then be offered a certificate to display in a prominent position such as the front window or behind the counter.

The City will also be promoting the Scores on Doors program on their website listing those food businesses participating in the program and their relevant star rating. Consumers will be able to visit the website and obtain hygiene ratings of participating businesses to help them decide where they want to visit.

Should you wish to participate in the Scores on Doors program please complete the attached Application Form and return it to the City's Health Services.

# NEW ENVIRONMENTAL HEALTH OFFICER

Meet Simon Nonis the City's newest member to the Health Services Team. Simon has worked previously as an Environmental Health Officer for the City of Joondalup and will be looking after the food businesses located within the suburbs of Ashby, Jandabup, Pinjar, Sinagra and Wanneroo. If you see Simon out and about please say hello to him.



# USE-BY DATES

It is important to know the difference between use-by dates and best-before dates, as it indicates the length of time a food should keep before it starts to deteriorate or become unsafe to eat.

Foods that must be eaten before a certain time for health and safety reasons are marked with a use-by date. These foods should not be eaten after the use-by date and cannot be sold after this date as they may pose a health or safety risk.

A best-before date is the last date on which you can expect a food to retain all of its quality attributes, provided that it has been stored according to any stated storage conditions and the package is unopened. Foods that have best-before dates can legally be sold after that date provided the food is fit for human consumption.

Recently a food business located within the City was prosecuted for selling milk after its use-by date. The proprietor pleaded guilty to the offence and was ordered to pay \$2760 including costs.

To help ensure food businesses are not selling any food products past their use-by date it is important to rotate stock and remove from sale any food product past its use-by date. Remember it is an offence to sell a food product past its use-by date and in doing so may result in the City issuing an infringement notice and/or prosecuting.

# I'M ALERT FREE FOOD SAFETY TRAINING

During our routine food inspections the City's Environmental Health Officers are continuing to promote the I'M ALERT Food Safety Training Program. This is a FREE interactive online training program that provides consistent training throughout the food industry. Food handlers can complete the training in their own time and location.

Head over to the City's newly designed website: [www.wanneroo.wa.gov.au](http://www.wanneroo.wa.gov.au) and click on the Community Health and Safety icon and follow the links to the I'M ALERT food safety training. This training is free of charge and can be used as many times as you require.

