

# 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)



# PADDOCK<sup>2</sup> PLATE

Edition 8 Winter 2015

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

## REMINDER TO PAY YOUR FEES

Along with this newsletter you would have received an invoice for the annual food premises fee. The fee set is based upon the risk classification of the food business of either low, medium or high. Charities, community groups and school canteens are generally exempt from paying these fees but must comply with the legislation requirements.

### PAYMENT METHODS

#### ONLINE

- Via the City's Website at [www.wanneroo.wa.gov.au](http://www.wanneroo.wa.gov.au). The online payments link is at the top of the homepage, then select Food Premises Renewal. Credit card payments incur a surcharge of 0.57% (incl GST).

#### IN PERSON

- City of Wanneroo Civic Centre by cash, cheque, EFTPOS and credit card.
- Clarkson Library by cash, cheque, EFTPOS and credit card.

#### MAIL

- Cheques to be made payable to the 'City of Wanneroo' and crossed 'Not Negotiable'.
- Complete and insert cheque and the payment slip.

#### BANK TRANSFER

The full amount can be paid into Commonwealth Bank BSB 066158, Account 10149473. The reference provided must be quoted.

It would be appreciated if all food businesses could pay this fee as soon as possible. Failure to pay the fee by the due date may see the matter referred to a debt collection agency or the cancellation of the business's Registration under the Food Act 2008. Operating a food business without a valid Registration is an offence.

## FURTHER INFORMATION

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

#### City of Wanneroo

[wanneroo.wa.gov.au](http://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)

#### Your Local Environmental Health Officers

Krystal Bikaun	9405 5315
Catherine Fleming	9405 5439
Laura Dwyer	9405 5435
Tanya Doncon	9405 5077
Vanessa Stumpers	9405 5078
Simon Nonnis	9405 5434
Steve Sullivan	9405 5358
Tina Milambo	9405 5436
Katy Trevaskis	9405 5857

## 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:

<http://www.foodstandards.gov.au/code/userguide/Documents/Guide%20321%20FINAL.pdf>

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. Please note that this does not include those food businesses that have already provided the City with their Food Safety Program and are awaiting verification.

The City's Health Service is happy to answer any questions you may have regarding this matter and can be reached on 9405 5000.

## WELCOME TO PADDOCK 2 PLATE

Welcome to the eighth 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.



## SUBSCRIBE BY EMAIL

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](mailto: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.



# SCORES ON DOORS

The City's Scores on Doors food safety and hygiene program has had an exceptional launch with four of its food businesses receiving a five star rating. This milestone was celebrated with the Mayor personally presenting each of these food businesses with their certificates.

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 is promoting the Scores on Doors program on their website listing those food businesses participating in the program and their relevant star rating. Consumers can visit the website and obtain hygiene ratings of participating businesses to help them decided where they want to visit.

For those food businesses interested in participating in the Scores on Doors program please head over to the City's website [www.wanneroo.wa.gov.au](http://www.wanneroo.wa.gov.au), click on the Community Health and Safety icon and follow the links to the Scores on Doors Application Form.

## NEW ENVIRONMENTAL HEALTH OFFICER



The City's Health Services makes welcome a new team member, Environmental Health Officer Krystal Bikaun. Krystal previously worked at the City of Bayswater before joining our team.

Krystal will be looking after the food businesses in the suburbs of Alexander Heights, Darch, Girrawheen, Koondoola and Woodvale. If you see Krystal out and about please say hello.

City of Wanneroo  
Scores on Doors  
**Food Safety Result**

★★★★★  
**EXCELLENT**

★★★★☆ VERY GOOD    ★★★☆☆ GOOD



## TOP 3 ISSUES FOUND AT INSPECTIONS

### 1. Correct use and maintenance of the hand basin

A food business must:

- (a) Maintain easy access to the hand basin(s);
- (b) Maintain at or near each hand basin, a supply of warm running water, soap, single use towels and a container for used towels; and
- (c) Ensure that the hand basin is ONLY used for the washing of hands, arms and face.

### 2. Provision of a suitable food grade sanitiser

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.

#### 10 Tips for Sanitising

- » Make sure your chemical sanitiser is 'food grade.'
- » Sanitisers are most effective when used at the correct dilution (check label or with your supplier).
- » Prepare chemical solutions daily to make sure the solution remains effective.
- » Chemicals must be clearly labelled, especially if you are removing the solution from the original packaging.
- » Sanitisers need time to work – check the contact time as this will vary for each product.
- » Check to see if the sanitiser needs to be rinsed off after it has been applied.
- » After sanitising make sure the surface is thoroughly dry before it is reused.
- » Check the best before date of your chemicals to make sure they remain active.
- » Make sure your staff know how to correctly use your chemical sanitiser
- » Chemicals must be stored away from food to minimise the risk of contamination.

### 3. Having a Suitable Thermometer

If you are a food business that stores, transports, cooks or sells potentially hazardous foods then you will require a probe thermometer that can be inserted into the food and is accurate to +/-1°C. A thermometer will allow you to check that the potentially hazardous food is being cooked sufficiently, maintained at correct temperatures and being cooled or reheated safely.

Please note that the thermometer has to be readily accessible. A business does not comply if the thermometer cannot be found or readily accessed from a locked cupboard or drawer.

## 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. You may have even seen our I'm Alert Food Safety brochure.

Over 4000 users have now completed this FREE interactive online training program that provides consistent training throughout the food industry. Food handlers are able to complete the training in their own time and location.

Head over to the City's 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.

