



NON COMPLIANCE COSTS A FOOD PREMISE

A City of Wanneroo food premise has been prosecuted under the Food Act 2008 for failing to maintain the premise in a reasonable state of cleanliness and for not taking reasonable measures to eradicate pests.

City of Wanneroo Environmental Health Officers carried out regular inspections of the food premise and issued warning letters, Improvement Notices and two infringements prior to initiating the prosecution.

In this case the proprietors of the food premise pleaded guilty to the six charges and were fined \$6084.45 including court costs. The Court also advised that any further breaches of the Food Standards Code by the proprietor would result in increased penalties.

This is a reminder of how important it is to maintain your food premise in a clean state and to ensure an appropriate pest control program is in place.

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 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
Catherine Fleming	9405 5439
Laura Dwyer	9405 5435
Chris Hill	9405 5436
Tanya Doncon (Monday, Tuesday, Thursday and Friday)	9405 5077
Steve Sullivan (Monday-Thursday)	9405 5358
Lauren Forsyth (Monday)	9405 5078



PADDOCK² PLATE

Winter 2012 Edition 3

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

WELCOME TO PADDOCK 2 PLATE

Welcome to the third edition of the City of Wanneroo's Health Services food safety newsletter. In this newsletter the following issues are being addressed – Food Allergies and Your Responsibility, Non-Compliance Costs a Food Premise, Hats in the Food Premise, Safe Use of Gloves, Storage of Cleaning Chemicals and Food Sampling Update. Please do not hesitate to contact us if you find our information useful or if there is a topic you would like to see in our next issue. We welcome your comments and feedback.



FOOD ALLERGIES AND YOUR RESPONSIBILITY

It is vital that anyone who works in the food industry is aware of the risks associated with food allergies and also of their responsibility when preparing and serving food to customers with food allergies.

The eight most common food allergies are peanut, tree nut (eg. Cashews, almonds), egg, milk, fish, crustacean (shellfish eg. Prawns), sesame and soy and must be declared on food labels of packaged food.

Food businesses must be able to provide accurate written or verbal information on allergen content to the customer when buying takeaway foods or eating out.

It is important to train staff and to develop a process when preparing foods for customers with allergies. Use only ingredients that are clearly and correctly labelled and ensure that cross contamination does not occur.

As a proactive measure you may even wish to provide allergen information on your menu to help customers determine what foods they should avoid.



STORAGE

OF CLEANING CHEMICALS IN THE FOOD PREMISE

In a food premise it is vital that cleaning chemicals are prevented from contaminating food or food contact surfaces, as they can be dangerous, especially if ingested. It is recognised that chemicals are required in the everyday use of a food premise. For example, to control pests or for cleaning equipment.

Therefore it is important that the food business has an area for storing chemicals and cleaning equipment. The storage of the chemicals must be located where there is no likelihood of them contaminating food or food contact surfaces.

If chemicals are unopened, sealed containers and do not emit odours then a storage area for packaged dry goods or unused equipment could be used. However, opened containers need to be stored separately from food and food equipment.

Should you have any queries regarding where best to store your cleaning chemicals and equipment please contact one of the City's Environmental Health Officers on 9405 5444.

FOOD

SAMPLING UPDATE

In June 2011 the City participated in a food survey that included sampling of pre-packaged and ready-to-eat sushi, sashimi and fresh Vietnamese spring rolls for microbiological analysis. Two sushi samples were found to have the bacteria *Bacillus cereus*, likely due to the cooked rice being cooled too slowly.

As a follow up, the survey was repeated in March 2012 to compare results of samples manufactured during higher ambient temperatures. The results of the microbiological analysis of the food samples all came back satisfactory.

These great results are more than likely due to the display fridges maintaining the food products at 5°C or below and food handlers cooling the cooked rice in a safe and correct manner.

HATS

IN THE FOOD PREMISE

Food handlers are required to as a minimum tie hair back if it is long but there is no direct requirement for food handlers to wear hats, hair coverings or nets, beard restraints or other coverings. Food handlers however, are still required to meet the following requirement of the Australian New Zealand Food Standards Code (ANZSC):

15(1) A food handler must, when engaging in any food handling operation:
(a) take all practicable measures to ensure his or her body, anything from his or her body, and anything he or she is wearing does not contaminate food or surfaces likely to come into contact with food.

Should a food handler not wear a hat and one of their hairs contaminates food it would be considered that not all practicable measures were being taken and that they would be in breach of the ANZSC. However if a food handler was wearing a hat and had tied their long hair back it would be considered that the food handler had taken practicable measures and they would not be contravening the requirements of the ANZSC.

So even though there is not a direct requirement to wear a hat or other hair covering, it is still the food proprietor and food handler's responsibility to ensure that all practicable measures are being taken to ensure they do not contaminate food.



SAFE USE OF GLOVES

The use of disposable gloves in a food business is common practice, however not mandatory. Whilst the use of disposable gloves may promote cleanliness and possibly safer foods, the misuse of gloves has the opposite result. Incorrect use of gloves can cause contamination of food.

It is important that food proprietors ensure that all staff involved in food handling are trained in how to use gloves correctly.

Tips for the Safe use of Gloves:

- Washing hands thoroughly before applying the gloves;
- Ensure gloves are changed regularly and between each activity to help prevent cross contamination. Gloves should be changed as often as you would be washing your hands if you weren't wearing the gloves;
- Gloves are to be changed after sneezing, coughing or touching your hair or face;
- Once gloves are removed they are to be disposed of and not reused;
- Hands must be washed properly with soap and water in between glove changes and when you have finished using the gloves, as bacteria builds up on the hands while the gloves are being worn;
- Always wear gloves if you have an adhesive dressing or other dressing or bandage on your hands, if you have fake finger nails or are wearing nail polish and if you are wearing jewellery i.e. rings.
- It is recommended that the gloves be located adjacent to the hand wash basin as a reminder to food handlers to wash their hands before and after using the gloves.



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.

Please note that when undertaking this training you are unable to save your work part way through a module and come back. You are however able to select a few modules at a time, complete them and then print the training acknowledgement form, repeating this process until the program has been completed. However, doing the training this way will not create a Certificate. The only way a Certificate will be created is if the whole program is completed in the one session.

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.

