



# PADDOCK<sup>2</sup> PLATE

Edition 10 **Spring 2016**

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



## ANNUAL FEES DUE

Along with this newsletter you would have received an invoice for your annual food safety service charge. The fee set is based upon the risk classification of the food businesses of either low, medium or high.

Unfortunately some food businesses had not paid this fee from the previous year and the City has had to serve 50 food businesses with a Notice of Cancellation of Registration. This was not done lightly and prior to this action being taken numerous reminders were sent to these food businesses.

These food businesses were given 14 days from being issued with the notice to make payment to avoid Cancellation of Registration, meaning that they were no longer able to trade. If the businesses continued to trade then they would be committing an offence under the *Food Act 2008*. This could result in a penalty of \$10,000 for an individual and \$50,000 for a body corporate.

It would be appreciated if all food businesses could pay their annual fee as soon as possible. The City is mindful of costs to businesses and endeavours to keep the annual fee as low as possible. As such, this year the City has been able to maintain the fees at the same rate as the previous year.

## WELCOME TO PADDOCK 2 PLATE

Welcome to the tenth 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.





## SCORES ON DOORS PROGRAM

**Do you want to promote to your customers how well your food business is doing complying with hygiene and food safety requirements?**

Then consider joining the City's Scores on Doors program where you can promote to the public how well your food business is doing at complying with hygiene and food safety requirements.

Not only do you get a certificate to display in your food premise showcasing your compliance to hygiene and food safety but the City also promotes 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 decide 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.

### 22. Compliance with Food Standards Code

(1) A person must comply with any requirement imposed on the person by a provision of the Food Standards Code in relation to the conduct of a food business or to food intended for sale or food for sale.

**Penalty:**

**(a) for an individual — a fine of \$50 000;**

**(b) for a body corporate — a fine of \$250 000.**

## ENFORCEMENT ACTION

Please ensure that you and your staff have the appropriate skills and knowledge in food safety and hygiene, as well as ensuring that any breaches of the Code that have been identified by an Environmental Health Officer during an inspection are rectified within the appropriate timeframe.

As a proprietor you are responsible for ensuring that your staff have the appropriate skills and knowledge in food safety and hygiene to undertake their roles. Essentially you and your staff are required to be aware of and carry out the requirements of the Food Standards Code (the Code).

Continual failure to comply with the Code may lead to further action such as prosecution or the issuing of prohibition orders.

Under Section 22 of the Food Act 2008, failure to comply with the Code may lead to the City's Environmental Health Officers issuing infringements or undertaking legal action with the penalty for an individual being a fine of up to \$50,000 and for a body corporate a fine of up to \$250,000.



## FOOD SAMPLING PROJECT

The City recently participated in a food sampling project where confectionery (biscuits, cakes, snack bars etc) were tested for the presence of food colourings and their compliance with the relevant provisions of the Australia New Zealand Food Standards Code (the Code).

Results from the food sampling project showed that all food samples were in compliance with the Code.

Shortly the City will be participating in another food sampling project focusing on food with a special nutritional claim and their compliance with the Code.

# 4 HOUR/2-HOUR RULE USED CORRECTLY

The 4-hour/2-hour rule is recognised as an alternative means of compliance with temperature control requirements in the Food Standards Code as long as it is used correctly.

To ensure the 4-hour/2-hour rule is being applied correctly the food business must demonstrate the following:

- » ensure the Food Standards Code requirements are followed for potentially hazardous food and ingredients during:
  - receiving;
  - storage; and
  - preparation.
- » ensure cold foods are not being displayed in direct sunlight or at temperatures above 25°C, as this will increase bacteria growth.
- » Implement a documented system for:
  - The monitoring of the time food is displayed out of temperature control (ie. the danger zone - between 5°C – 60°C),
  - Suitable identification of the food,
  - Ensuring food is disposed of correctly after 4 hours.

Food that has been in the danger zone for less than 2 hours (including preparation, storage and display) may be returned to the refrigerator at or below 5°C or heated to above 60°C and brought out again at a later time. But the total time in the danger zone must not be longer than 4 hours. Whichever method you decide to use, you must be able to demonstrate what you have done.

Should you decide to use the 4-hour/2-hour rule for temperature control, but are unable to adequately demonstrate that you are implementing the 4-hour/2-hour rule appropriately, then you may be found to not comply with the requirements of the Food Standards Code. Failure to comply with Food Standards code requirements could lead to enforcement action being taken against you. As such, it is the responsibility of the food business to ensure all food handlers are adequately trained in the use of the documented systems and/or completion of records if the 4-hour/2-hour rule is being applied.



## I'M ALERT FREE FOOD SAFETY TRAINING

**Congratulations** to those food businesses using the I'M ALERT Food Safety Training Program to educate your food handlers on the importance of food hygiene and safety.

Nearly 7000 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. Not only is this training free but you can use it as many times as you require.

## YOUR LOCAL ENVIRONMENTAL HEALTH OFFICERS

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

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)

## FOOD REGISTRATION AND NOTIFICATION FORM NOW ONLINE

To make things easier for you the City's Food Registration and Notification Form is now available for completion and payment online. Please note that when submitting the form and making a payment online using a credit card, a 0.57% surcharge will be applicable.

It is important to let the City know if there is any changes to your food business and this can be done using the Food Registration and Notification Form. Changes to your food business may include:

- » a change of postal address;
- » a change to any business activities;
- » a change of ownership; and/or
- » a new ABN.

If there is a change of owner, the previous owner needs to notify the City that they have sold the business and the new owner is required to complete the Food Act 2008 – Food Business Notification and Registration Form and is to pay the application and registration fee of \$272.

Please ensure when submitting this form that you also include all applicable attachments, as failure to do so may result in a delay of processing your application.

The new online form can be found on the City's website: [www.wanneroo.wa.gov.au](http://www.wanneroo.wa.gov.au) under the Community Health and Safety icon.

## 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)

## 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.