



UPGRADING YOUR FOOD PREMISES

The City encourages food proprietors to make improvements and upgrade their food premises to facilitate easier cleaning and improve food safety. But before any alterations or extensions to existing premises are undertaken, approval must first be obtained from the City's Health Services, even where Planning Approval or a Building Licence is not required.

It is important to note that non compliant fit outs or alterations are likely to require further modification which could lead to increased costs. So any changes should only be undertaken after an approval has been issued by the City's Health Services.

If you are considering altering or constructing a food premises, the City's Health Services team can provide advice and information. The document 'City of Wanneroo Food Business Guidelines: Design, Operation and Construction' may be of particular benefit. Copies can be obtained from the City's website or be contacting Health Services.

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
Nic Warren	9405 5451
Laura Dwyer	9405 5435
Chris Hill	9405 5436
Tanya Doncon (Monday, Thursday and Friday)	9405 5077
Vanessa Stumpers (Thursday and Friday)	9405 5078
Lauren Forsyth (Monday)	9405 5078



PADDOCK² PLATE

Winter 2011 Edition 1

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



ANNUAL FOOD PREMISE FEE

Along with this newsletter you would have received an invoice for the annual food premises fee. The purpose of the fee is to cover a range of activities by the City relating to Food Safety. This not only includes inspections of food premises by Authorised Officers but also other activities such as complaint investigation, routine food sampling, education of both the public and food handlers, our new training program (refer to article below) administration requirements and equipment costs.

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. Every effort is made to keep these fees as low as possible and the City of Wanneroo's fees are comparable or lower than many other metropolitan Local Authorities. The fees for this financial year are;

Low risk:	\$128.00
Medium risk:	\$257.00
High risk:	\$385.00

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 businesses Registration under the Food Act 2008. Operating a food business without a valid Registration is an offence.

WELCOME TO PADDOCK 2 PLATE

Welcome to this the first edition of a newsletter produced by the City of Wanneroo's Health Services.

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.

It is intended that this newsletter will be produced biannually. If you wish information on a specific topic please do not hesitate to contact us.



REGISTRATION CERTIFICATE

All food businesses should have been issued a Registration Certificate if they returned the City's Food Act 2008 - Notification and Registration Form (available at www.wanneroo.wa.gov.au). Unlike the old Eating House Licence system the Registration Certificate is not renewed each year and remains valid until cancelled. As mentioned previously operating without a valid registration is an offence. If your business does not have a registration certificate or it has been lost please submit the Notification and Registration Form and a new Certificate will be issued.

FREE FOOD SAFETY TRAINING



Clause 3 of Standard 3.2.2 of the Food Standards Code states that a food business must ensure that persons undertaking or supervising food handling operations have skills in food safety and food hygiene matters and knowledge of food safety and food hygiene matters, commensurate with their work activities. Failure to comply with this requirement is an offence.

To help food businesses demonstrate compliance with this requirement the City is now offering FREE food safety training to all its food businesses. The I'M ALERT Food Safety training is an interactive online training program. It provides consistent training throughout the entire food industry and food handlers can complete the training in their own time and location.

The interactive, logical and easy learning format will assist you and your staff to develop the skills and knowledge required to ensure safe food for your customers and to comply with your obligations under the Australia and New Zealand Food Safety Standards. Expanding your staff's skills and knowledge in food safety may help avoid any future infringements.

Upon completion of the program, a training acknowledgement form can be printed and filed as part of your food safety records.

To complete this training head 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.

COMPLIANCE WITH FOOD ACT 2008



The Food Act 2008 has introduced new enforcement options in the way of infringement notices as well as tougher penalties involving prosecution of a food business.

To date 18 infringement notices totalling \$18,000 have been issued by the City of Wanneroo for various breaches of the Act including; failure to notify, operation of an unregistered food business, failure to keep premises clean, failure to keep equipment clean, failure to maintain premises, failure to prevent pests, improper food storage and staff having a lack of appropriate skills and knowledge.

Last financial year two businesses were also prosecuted which resulted in fines and court costs of over \$10,000. Not only is there a monetary penalty involved but convicted food businesses are named in the "Publications of Names and Offenders" list on the Department of Health's website and will not be removed for 2 years. It is now not uncommon for convicted food businesses to receive penalties of more than \$20,000.

FOOD SAMPLING

The City's Health Services participate in a food sampling program known as the Local Health Authorities Analytical Committee (LHAAC) Scheme. This involves routine chemical food sampling of our food manufacturers and food businesses where food is made on site as well as a number of coordinated sampling projects targeting specific aspects of the food process over multiple local authorities

Last year the City participated in two of these sampling programs; the Sausage and Minced Meat survey and the Preservatives and Meat Content in Processed Meats and Pate survey.

In the Sausage and Minced Meat survey, six samples were taken from manufacturers of these food products and were tested for preservatives, fat content and compliance with the Nutritional Information Panel (NIP). Only one sample was non compliant due to the fat content being higher than what was stated in the NIP. All non compliant results are followed up with the food business. Further information on this sampling program is available at www.lhaac.org.au

In the second survey six samples were taken from the manufacturers and were tested for preservatives, meat content and compliance with the NIP. Three samples were non compliant due to differences in what was declared on the NIP and what was actually found.

There are currently two sampling projects in progress. The first involves the testing of the meat content and compliance of the NIP with meat pies and sausage rolls. The second survey includes testing bread for nutrient and fibre content and compliance of the NIP.

Furthermore the City will be participating in the Western Australian Food Monitoring Program for microbiological testing of food. This will involve the City along with other local authorities being involved in another four food surveys and is overseen by the Department of Health Western Australia.

THE IMPORTANCE OF A THERMOMETER

Temperature control and the correct storage of food in a food premise is extremely important, especially where potentially hazardous food is being handled.

Potentially hazardous food (PHF) is food that has to be kept at certain temperatures to minimise the growth of any food poisoning bacteria. This includes foods such as salads, raw and cooked meat and seafood and dairy products. All PHF is to be maintained at either below 5°C or above 60°C to minimise the bacteria growth in the food.

The Food Standards Code requires any food premises where PHF is handled to have a temperature measuring device that is accurate to +/-1°C and is readily accessible. It is recommended that a probe thermometer be obtained as it can be inserted into the food item to measure its core temperature. The thermometer must be thoroughly cleaned and sanitised between uses to prevent cross-contamination.

Temperatures of food in cold or hot storage and food in hot and cold displays should be checked regularly. Do not rely on the built in thermometers on fridges, freezers and bain-maries as they are unable to accurately indicate the core temperature of the food.

