



PADDOCK² PLATE

Edition 9 **Autumn 2016**

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



PEST CONTROL IN YOUR FOOD BUSINESS

Common pests that can be present in food premises include rats, mice, flies and cockroaches. These pests carry viruses and bacteria and can contaminate food and food contact surfaces. Pests tend to be attracted to food premises as they can provide shelter, water and a food source.

The Food Standards Code requires food businesses to take all practicable measures to:

- » Prevent pests from entering the food premises
- » Eradicate and prevent the harborage of pests within the food premise.

Practicable measures to prevent pests from entering the food premise include:

- » Sealing any holes, cracks or gaps in the walls and ceilings
- » Installing and maintaining flyscreens to window and door openings
- » Ensuring doors are kept closed when not in use.

Some measures to eradicate and prevent the harborage of pests include:

- » Maintaining the food premises and equipment in a clean condition
- » Conducting regular checks for signs of pests
- » Keeping food products covered in food grade sealed containers,
- » Ensuring any equipment, food and food containers are stored above the floor
- » Removing rubbish regularly and making sure that external areas, such as bin store area, are clean and well maintained. All rubbish to be contained in sealed rubbish bags and lids closed on rubbish bins when not in use
- » Implementing a suitable pest control program which may require the services of a licensed pest controller.

Should you engage a licensed pest controller as part of your pest control program, please ensure that all actions listed by the licensed pest controller are followed up upon.

WELCOME TO PADDOCK 2 PLATE

Welcome to the ninth 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.





CORRECT USE OF HAND BASIN

The incorrect use of hand basins within the food premise is the number one issue that the City's Environmental Health Officers keep finding when undertaking their routine inspections.

It is very important for hygiene and food safety reasons that the hand basin not only be used correctly but also be maintained to the relevant standard.

This means that a food business must always:

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

The food handler must also ensure that they wash hands:

- » Whenever their hands are likely to be a source of contamination of food (eg. After handling garbage, after performing cleaning duties, after handling money).
- » Immediately before working with ready-to-eat food and after handling raw food.
- » Immediately after using the toilet.
- » Before commencing or re-commencing handling of food.
- » Immediately after smoking, coughing, sneezing, eating or drinking.
- » After touching their hair, scalp or body opening.

I'M ALERT FREE FOOD SAFETY TRAINING

Well done 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.

Over 5,500 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 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.



SCORES ON DOORS

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.

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 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, click on the Community Health and Safety icon and follow the links to the Scores on Doors Application Form.

BEING ALLERGY AWARE

Did you know that as a food business you are legally required under the Food Act 2008 (WA) to attend to a customer's food allergy request? When eating out or buying takeaway foods, the consumer has a legal right to request and receive written or verbal information on allergen content. It is important to know that the smallest amount of food can be life threatening to a person with a food allergy.

Foods that commonly cause allergic reactions include:

- » Crustaceans (shellfish) and their products
- » Egg and egg products
- » Milk and milk products
- » Peanuts and peanut products
- » Sesame seeds and sesame seed products
- » Soybean and soybean products
- » Fish and Fish products
- » Tree nuts and tree nut products
- » Cereals containing gluten and their products.

If you prepare or cook meals to order, you should be able to identify what has gone into it. To understand what allergens are or might be present within the meal, use the recipe, ingredient labels and information provided by your suppliers.

Some tips for food businesses on food allergen declaration are:

- » **PLAN** – develop a plan on how to cater for customers with a food allergen.
- » **ACCURACY** – ensure all information is accurate and up to date.
- » **TRACES OF FOOD ALLERGENS** – ensure that you know what is in all of the ingredients you use, including cooking oils, sauces, dressings, thickeners, stocks, toppings and garnishes.



- » **HIDDEN ALLERGENS** – Be careful, as food containing allergens are not always obvious. An example of this would be hummus, which usually contains 'tahini', which is made from sesame seeds.
- » **DON'T GUESS** – Never guess when advising if a food contains a certain ingredient. Check the ingredients carefully and if you are still unsure inform the customer.
- » **HYGIENE** – When making food for someone with a food allergy, ensure that your hands are washed thoroughly, wear a clean apron and make sure that work surfaces, equipment and utensils have been thoroughly cleaned.
- » **TRAINING** – Train all staff about food allergies and what to do when a customer asks about allergens in food. Employee awareness and training is essential.
- » **CHECK INGREDIENTS** – Always check ingredients when preparing food for someone with a food allergy as recipes and products can change. Make sure staff are aware that there may be other names associated with food allergens, such as milk products labelled as 'whey'.
- » **ORDERING** – Ensure that you have a clear system for marking an order to notify the chef and other food handlers that a meal needs to exclude certain food allergen(s).

YOUR LOCAL ENVIRONMENTAL HEALTH OFFICERS

Officer	Phone Number	Area
Catherine Fleming	9405 5439	Banksia Grove, Carramar, Tapping and Wangara
Vanessa Stumpers	9405 5451	Carabooda, Eglington, Mindarie, Neerabup, Quinns Rocks, Tamala Park, Yanchep
Krystal Bikaun	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

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
wanneroo.wa.gov.au

Email enquiries
health@wanneroo.wa.gov.au
Telephone **9405 5000**

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

FOOD LABELLING

As a food business selling pre-packaged food products, you are the responsible agent to ensure that the labelling of each product for sale complies with the relevant provisions of the Australia New Zealand Food Standards Code.

A recent food sampling survey the City has undertaken has outlined a high number of pre-packaged food products that were not complying with the Code.

The 'Guide to Standard 1.2.1 – Labelling and Other Information Requirements' which can be found at <http://www.foodstandards.gov.au/code/userguide/pages/overviewoffoodlabell1267.aspx>, is a useful tool for helping understand food labelling requirements.

If you are a food business selling pre-packaged food products it is important to make yourself familiar with the labelling requirements and the abovementioned Guide, to help you ensure the labelling of the food products you are selling comply with the Code.

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