



CRICKET FOUND IN FOOD

A City of Wanneroo food premise has been prosecuted under Section 18(2) of the Food Act 2008 for selling food that was unsuitable. This came about in response to the City receiving a complaint from a customer who found a cricket in a ready to eat food product that they had purchased from the food premise.

Through analysis of the food product it was determined that the cricket was actually baked into the food product at the manufacturing stage at a company based in New South Wales. Even though the food premise in question did not bake the cricket into the food product it was still found accountable for selling a food product that was unsuitable.

The proprietors of this food premise pleaded guilty and received an \$8000 fine plus court costs.

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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
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PADDOCK² PLATE

Autumn 2012 Edition 2

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



APPROVED FOOD SAFETY AUDITORS

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.

The Department of Health provide a list of approved regulatory food safety auditors which is available from:

http://www.public.health.wa.gov.au/3/1433/2/list_of_approved_regulatory_food_safety_auditors_i.pm

WELCOME TO PADDOCK 2 PLATE

Welcome to the second edition of the City of Wanneroo's Health Services food safety newsletter. In this newsletter the following issues are being addressed

Approved Food Safety Auditors, Keeping Cooked Rice Safe, Warmer Weather Brings More Flies and Using Your Probe Thermometer.

Please do not hesitate to contact us if you find our information of use or if there is a topic that you would like to see in our next issue. We welcome your comments and feedback.



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. Please note annual fees are still applicable to all food businesses but are a separate issue to the Registration Certificate.

FREE FOOD SAFETY TRAINING



A reminder that the City is now offering FREE food safety training to all of 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.

As of the 1 November 2011, 111 people had completed the I'M ALERT Food Safety training. It is an easy way for you and your staff to develop the skills and knowledge required to ensure safe food for you customers and to comply with your obligations under the Australia and New Zealand Food Safety Standards. Upon completing 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.

USING YOUR PROBE 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.

When using your thermometer ensure that it is clean and dry and when the probe is placed into the food wait until the temperature reading has stabilised before reading the temperature. Remember to clean and sanitise the thermometer before and after measuring each food product. To measure the temperature of packaged chilled food, place the probe of thermometer between the two packages.

Tips on how to clean and sanitise the probe thermometer include:

1. washing the probe with warm water and detergent;
2. sanitising the probe in an appropriate way for your thermometer (alcoholic swabs are often used);
3. rinsing sanitiser away if necessary (refer to instructions on sanitiser); and
4. allow the probe to air dry or thoroughly dry with a disposable towel.

Remember to maintain the thermometer in good working order by replacing batteries and ensuring the thermometer is calibrated correctly on a regular basis. To calibrate follow the instructions that come with the thermometer. Please ensure that the thermometer is kept at your food premise at all times.



KEEPING COOKED RICE SAFE

On 14 June 2011 the City participated in a food survey that included the sampling of pre-packaged and ready-to-eat sushi, sashimi and fresh Vietnamese spring rolls from a range of retail outlets. Of the 8 samples taken, 2 sushi samples were found to have the bacteria *Bacillus cereus*. The likely cause of this was found to be due to the cooked rice being cooled too slowly.

Few people realise that cooked rice is the cause of many food poisoning episodes. Uncooked rices can contain bacteria called *Bacillus cereus* which can form protective spores that survive the cooking process. If the cooked rice is cooled too slowly these spores can germinate and produce a toxin that induces vomiting. Reheating the rice will not kill all the bacteria cells or toxins and will not make the rice safe. Cooked rice that contains this toxin produced by *Bacillus cereus*, will not look, smell or taste any different to normal rice.

Should you consume cooked rice that is tainted with *Bacillus cereus* toxin you may experience the following symptoms, nausea and vomiting within 1 to 6 hours, which may be followed by diarrhoea within 10-12 hours. Usually symptoms dissipate within 12-24 hours.

To best ensure that cooked rice is safe for eating the following measures can be taken:

- If cooking rice in advance, do not cook too much at any one time as large amounts take too long to cool.
- Either, keep cooked rice above 60°C or cool rice as quickly as possible. To cool rice quickly, remove from the hot container and divide into clean shallow containers that are kept separate, not stacked. Alternatively cool the rice in a colander under cold running water.
- Cover cooked rice and store in a refrigerator (<5°C).
- Use a stock rotation system to ensure that the oldest rice is used first (*first in, first out* rule).

REMINDER WARMER WEATHER BRINGS MORE FLIES

Just a reminder that with the warmer weather comes increased fly numbers. Food proprietors can reduce the number of flies entering their food premises by simply taking the following precautions:

- Drive through windows and any doors without screening to remain closed where possible.
- Fly strips to be kept in the down position (not drawn to one side).
- Fly screen doors to remain closed and in good repair.
- Ensure insect zapping devices are maintained clean and in working order.
- Waste food is to be wrapped before being placed in bins and ensure bin lids are kept closed at all times.

