

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 premises 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.



## FOOD SAMPLING SPECIAL NUTRITIONAL CLAIMS

Recently the City participated in a Coordinated Food Survey focusing on foods with Special Nutritional Claims, such as 'No Gluten' or 'a high source of fibre' and their compliance with the relevant provisions of the Australia New Zealand Food Standards Code (the Code).

Results from the food sampling project revealed that 50% of the food samples did not comply with the Code.

Appropriate action was taken by both, the food businesses selling the food products and the relevant manufacturers, after being advised of the non-compliances.

## 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.

## LEGISLATION

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)

## 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)



# PADDOCK<sup>2</sup> PLATE

Edition 11 Autumn 2017

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



## HEALTHY CHOICE MAKING THE CHANGE

In today's society more customers want healthy choices on the menu, so offering healthy food can increase your clientele and profits. Customers will buy healthier food and drink if these choices are made convenient and are easily recognisable.

By making a few simple changes, healthy choice can be the easy choice.

### DISPLAY HEALTHY CHOICES

- Displaying healthy food and drink near the top or front of the display areas. Clear labelling can also help promote these foods.
- Removing salt from tables or counters and only providing on request.
- Removing sugar from tables or counters and only providing on request.
- Stock healthier drinks such as bottled water and sugar-free drinks in a convenient and

prominent position in the drinks fridge to catch the customer's eye.

- Offer tap water to customers dining in.

### ON THE MENU

- Offer smaller portion size option, for example, half serves of the regular size.
- Instead of frying food, try to grill, bake or steam the food instead.
- Offer wholemeal and high fibre options for bread, rice, pasta and noodles.
- Use reduced-fat options for dairy products (milk, yoghurt, cream, and cheeses).
- Include fresh salads and vegetables on the menu and as side dishes. Have fried chips only available upon request.
- Include fruit and fruit salads on the menu.

## WELCOME TO PADDOCK 2 PLATE

Welcome to the eleventh 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.





# HOUSEKEEPING

1. Please remember that when paying the food safety service charge you **MUST** quote the reference provided on your invoice, and/or the food business name when paying into the City's bank account.

Failure to do this has led to the City receiving a few payments that cannot be matched up to the relevant food business. So if you are still receiving reminders to pay your food safety service charge and you believe that you have already paid this, then please contact the City's Health services on 9405 5000 so we can follow this up.

2. Following on from the previous newsletter please remember that it is important to let the City know if there is any change to your food business. This 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.

## DON'T LET YOUR FOOD BUSINESS BE NEXT!

Recently one of the City's food businesses found out how expensive it can be when not maintaining adequate food safety and hygiene within the food premise.

As part of a food complaint investigation, the City's Environmental Health Officers carried out an inspection of the food premise where the food product in question was manufactured. The assessment of the food complaint and subsequent inspection, found there to be a number of breaches of the Food Act 2008 and the Australian New Zealand Food Standards Code.

### This steered the City to prosecute the food business for the following offences:

- Non-compliance with Section 18 (2) of the Food Act 2008:
- A person must not sell food that is unsuitable.
- Non-compliance with Standard 3.2.2 of the Australian New Zealand Food Standards Code:
- Clause 3 (1) – the food business failed to ensure that person undertaking or supervising food handling operations have skills in food safety and food hygiene matters and knowledge of food safety and food hygiene matters.
- Clause 6 (1) – the food business failed to store food in such a way that it is protected from the likelihood of contamination.

- Clause 7 (1) (a) the food business failed to take all practicable measures to process only safe and suitable food.
- Clause 11 (1) – the food business failed to ensure that food for disposal is held and kept separate until it is (a) destroyed or otherwise used or disposed of so that it cannot be used for human consumption and (d) ascertained to be safe and suitable.
- Clause 19 (1) – the food business failed to maintain the food premises to a standard of cleanliness where there was no accumulation of food waste, dirt and grease.
- Clause 19 (2) – the food business failed to maintain all equipment to a standard of cleanliness where there was no accumulation of food waste, dirt and grease.
- Clause 21 (1) – the food business failed to maintain the food premises in a good state of repair.
- Clause 24 (1) (b) – the food business failed to take all practicable measures to prevent pests entering the food premises.

The food business pleaded guilty to all charges and was fined \$102,000 including costs.

This is a stark reminder that all food businesses must be maintaining suitable food safety and hygiene within the food premise. Along with ensuring all staff have adequate skills and knowledge in food safety and food hygiene.

## OUTSTANDING ANNUAL FEES

Unfortunately there have been a large number of food businesses who have yet to pay their food safety service charge. These were due 30 September 2016 and now final reminders have been issued. Failure to pay this fee will result in Cancellation of Registration, meaning that they will no longer be able to trade.

If the businesses continue to trade then they will 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.

## I'M ALERT FREE FOOD SAFETY TRAINING

One way to help ensure that your staff are developing skills and knowledge in food safety and food hygiene is for them to complete the I'M ALERT Food Safety Training Program.

Over 8000 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.

## NEW ENVIRONMENTAL HEALTH OFFICER

The City's Health Services makes welcome a new team member, Environmental Health Officer, Dan Maguire. Dan previously worked at both the Town of Claremont and the City of Stirling before joining our team.

Dan will be looking after the food businesses in the suburbs of Alexander Heights, Darch, Girrawheen, Koondoola and Woodvale.



## YOUR LOCAL ENVIRONMENTAL HEALTH OFFICERS

Officer	Phone Number	Area
Catherine Fleming	9405 5439	Banksia Grove, Carramar, Tapping and Wangara
Vanessa Stumpers	9405 5857	Carabooda, Eglington, Mindarie, Neerabup, Quinns Rocks, Tamala Park, Yanchep
Dan Maguire	9405 5315	Alexander Heights, Darch, Girrawheen, Koondoola, 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