

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

OUTSTANDING ANNUAL FEES

Unfortunately there have been a large number of food businesses who have yet to pay their annual food safety service charge. These were due 30 September 2017 and after issuing final reminders, numerous food businesses have still failed to pay this fee and have had their Registration cancelled, meaning that they are no longer able to trade.

If these 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.

Further to this, to be able to trade again, these businesses are then required to submit a Food Act 2008 – Notification and Registration Form along with payment of the application fee. These businesses will then be assessed as a new food business, which will be a more onerous and time consuming task than simply paying the food safety service charge.

Due to the amount of time taken in following up on late payments and the large amount of late payments and non-payments taking place, the City is now looking at incorporating a late payment fee. The late payment fee would be used as a means to discourage food proprietors from not making payment prior to the due date.

The City appreciates all the food businesses that are doing the right thing and paying their fees prior to the due date.

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
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



PADDOCK² PLATE

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ALLERGENS IN FOOD BUSINESSES

For a customer with food allergy, just the smallest amount of the food that they are allergic to, can cause an allergic reaction. As a food business the law requires you to provide accurate information when a customer asks about allergens in foods that you serve. The most common allergens include:

- Peanuts
- Fish
- Sesame seeds
- Crustacea (e.g. prawns, lobster)
- Cow's milk (including all dairy foods)
- Tree nuts (e.g. almonds, cashews)
- Eggs
- Lupin
- Soy/soybeans
- Cereals containing gluten and their products, namely, wheat, rye, barley, oats, spelt and their hybridised strains (e.g. triticale)

There are four things you can do to help prevent an allergic occurrence:

1. Know what's in your food

- Only accept labelled foods or foods supplied with ingredient information.
- Check all ingredients even in sauces, spices, garnish, oils, dressings etc for allergens.
- Avoid ingredient substitution when preparing food.
- If you accept a substituted product from your supplier, check the ingredients.
- Be familiar with all ingredients as some may be made from one or more food allergens which may not be obvious from their name.
- Develop an allergen matrix for each menu item to help you and your staff, easily identify the common allergens when customers ask for allergen information. An example and template can be downloaded from www.foodallergytraining.org.au.

2. Be 100% truthful

- Listen carefully and take customer requests about allergens seriously.
- Provide accurate information about the content of meals when asked.
- Develop a protocol to follow if a customer says they have a food allergy.
- Include a note on your menus asking customers to disclose their food allergy when ordering from the menu.

3. Prepare food safely

- Avoid cross contamination of allergens.
- Check the ingredients with the chef and ensure there has been no alteration to the meal (ie. a different food product was used).
- Re-wash your hands before preparing food that must be free of a specific allergen.
- Clean and sanitise work surfaces, utensils and any other food-contact item between foods.
- Ensure food is stored in sealed, labelled containers.
- Have a dedicated area for preparing allergen free meals.
- Put in place a clear way to identify the meal for the person with a food allergy.
- Take the meal to the customer with a food allergy separately, not whilst carrying other meals, and ensure the meal goes to the person with the food allergy.

4. Understand the consequences

- Train and test all staff regularly in food safety, hygiene and allergen awareness. There is online training available at www.foodallergytraining.org.au that is free and available to you and your staff. The link to this training can also be found on the City's website under Food Safety Training.
- Educate staff on their obligation to declare certain allergens.

WELCOME TO PADDOCK 2 PLATE

Welcome to the thirteenth edition of the City of Wanneroo Health Service's food safety newsletter. The purpose of this 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.

Please note as the City is becoming more paper appropriate, this will be the last hardcopy of this newsletter. All future newsletters will be electronic and be made available on the City's website.



WELCOME BACK

The City's Health Services welcomes back Environmental Health Officers, Laura Dwyer, who has returned from maternity leave and Simon Nonis, who has returned from extended leave.

Simon is back looking after the food businesses in the suburbs of Ashby, Jandabup, Pinjar, Sinagra and Wanneroo. Whilst Laura is back looking after the food businesses in the suburbs of Alkimos, Clarkson, Nowergup and Two Rocks.



I'M ALERT FREE FOOD SAFETY TRAINING

Make the most of 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. 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.

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.

CLEANING AND SANITISING IN FOOD BUSINESSES

It is important to realise that in the food industry, cleaning and sanitising are two very different but important issues.

Cleaning generally involves the following steps:

1. Scraping, wiping or sweeping of food scraps and rinsing with water.
2. Washing using hot water and detergent to remove grease and dirt.
3. Rinsing any loose dirt or detergent residue.
4. Sanitising is the process of applying heat and/or chemicals to a clean surface to reduce the number of bacteria and other organisms to a safe level. Item to be sanitised must be cleaned first, as sanitising is not effective on an unclean surface.

Sanitising Methods:

Dishwasher

1. Use the correct type of detergent or sanitiser on the hottest rinse cycle available (economy cycle on a domestic dishwasher is not adequate).
2. Ensure equipment is clean when removing them from the dishwasher.
3. Clean dishwasher so there is no build-up of food matter.

4. Regular maintenance and servicing of dishwasher as per the manufacturer's instructions.

Chemicals

1. Only use chemical sanitisers that are designed for using in food premises and can be purchased from commercial chemical suppliers and retailers.
2. Always follow the manufacturer's instructions as dilution rates, contact times and safety instructions vary from product to product.
3. Items that can fit in the sink can be washed and cleaned first in one sink and then immersed in a chemical sanitiser solution (sanitiser and warm water) in the other sink. If the item is too large to fit in the sink, the sanitiser solution can be applied using a spray bottle.

*Vinegar and methylated spirits should not be used as sanitisers.

Using Bleach as a Sanitiser

Unscented bleach can be used to sanitise food contact surfaces when diluted correctly (Refer to below table). A bleach concentration of 50ppm is only effective when used warm (38°C) and contact time with the sanitiser should be at least 7 seconds.

How much water?	How much bleach?					
	Household (4% chlorine)		Strong domestic (6% chlorine)		Commercial (10% chlorine)	
Concentration (ppm)	50 ppm	100 ppm	50 ppm	100 ppm	50 ppm	100 ppm
Water temp	Warm	Cold	Warm	Cold	Warm	Cold
1 litre	1.25 ml	2.5 ml	0.85 ml	1.7 ml	0.5 ml	1 ml
10 litres	12.5 ml	25 ml	8.5 ml	17 ml	5 ml	10ml
50 litres	62.5 ml	125 ml	42.5 ml	85 ml	25 ml	50 ml

COUNTRY OF ORIGIN LABELLING

The new country of origin food labelling laws that commenced in 2016 will be reaching the end of its two-year transition period on 1 July 2018. This means any food packaged after this date will require the new labels.

Does this apply to you?

The new labels are for food offered for retail sale in Australia, excluding food sold in restaurants, cafes, take-away outlets or schools. The new labels are not mandatory for non-priority foods which include seasonings, confectionary, biscuits and snack food, bottled water, soft drinks and sport drinks, tea and coffee, and alcoholic beverages. All other foods need the new labels applied.

What do the new labels look like?

Most food produced, grown or made in Australia will have the kangaroo logo. Text and bar chart will show the percentage of Australian ingredients. See right images for some examples:



Food that was packed in Australia will just feature a bar chart that shows it contains at least some imported ingredients that were simply sliced, frozen, tinned or repacked here. See right image for an example:



For imported foods, the label must clearly show the country of origin. See right image for an example:



Any products that have old labels at the end of the transition period can be sold until the end of their shelf-life. Food labelled from 1 July 2018 must follow the new rules. Further information regarding the new food labels can be found at <http://www.foodlabels.industry.gov.au/>.