



PADDOCK² PLATE

Edition 14 **Summer 2018**

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



USING SANITISERS EFFECTIVELY

Any item that comes into contact with food must be effectively cleaned and sanitised to minimise bacteria that can cause food poisoning and other diseases. Food preparation surfaces, crockery and cutlery, chopping boards, food processors and mixing equipment, glasses/cups, thermometers and pots and pans are all required to be both cleaned and sanitised.

WELCOME TO PADDOCK 2 PLATE

Welcome to the fourteenth edition of the City of Wanneroo Health Service's food safety newsletter. As you may have noticed the City is now sending this newsletter out in an electronic format to be more paper appropriate and streamline the process. 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.

Step 1 Preparation – Remove loose dirt and food particles and then rinse with warm, potable water

Step 2 Cleaning – Wash with hot water (60°C) and detergent and then rinse with clean, potable water

Step 3 Sanitising – Treat with hot, clean potable water (75°C) for at least 2 minutes or apply sanitiser as directed on the label

Step 4 Air drying – Leave benches, counters and equipment to air dry

Tips for effective sanitisation include:

- Ensure all surfaces are free of dirt or food residues prior to being sanitised.
- Reading the manufacturer's instructions provided on the label of the sanitiser to ensure the correct concentrations, temperature and contact time are being utilised.
- Diluted sanitisers can have a shorter shelf life than the concentrated form, so this should be checked prior to use and a fresh dilution made if required.
- Completely covering all surfaces to be sanitised with the sanitised solution and if necessary dismantling equipment to gain access to the surfaces that need to be sanitised.
- After sanitising any surfaces or utensils should be thoroughly dried with air drying being the ideal method. However, if using towels to dry, they should be clean, dry and preferably single use.
- Sanitised utensils and equipment shall be stored in a clean place to prevent recontamination.



TIPS FOR STORING FOOD SAFELY

Some quick tips on how to store food safely:

- Ensure storage areas are kept clean, dry and free of pests
- Using food safe containers, covers and packaging to protect the food from contamination.
- Storing potentially hazardous foods at 5°C or less and checking with a thermometer that these temperatures are being maintained
- Raw food such as meat and seafood are to be stored separately or below ready-to-eat foods to avoid contamination from their juices
- Frozen food should be kept frozen hard
- Ensure food packaging is not damaged
- Don't store food in warm or humid areas, including direct sunlight, as this could spoil the food and make it unsafe
- Ensure food, containers and packaging is stored off the ground and away from any chemicals.

With the warmer weather it is important to ensure potentially hazardous foods are stored safe in the refrigerator and cold display units:

- Regular maintenance and servicing of your refrigerator and cold display units
- Ensure refrigerators and cold display units are not overstocked and the chilled air can circulate
- Using your thermometer to check food temperatures are being maintained at 5°C or less
- Store older food at the front and use first, check date marks on stock and throw out food past its use-by date
- Don't leave food out of the refrigerator for any longer than you have to
- Don't leave refrigerator or cold display unit doors open too long or too often
- Ensure date marking and manufacturer's instruction can still be viewed after opening packaged foods.

A NEW HEALTH SERVICES

Since July 2018 the City has improved how Health Services operates, by encompassing an approval and compliance team and an inspections team. No longer are officers being assigned particular areas, instead you may receive a visit from any one of our Environmental Health Officers. For routine inspections an officer from our inspections team will visit your food premises or if you are a new food business setting up or the City has received a customer request about your food business, you will then receive a visit from one of our officers on the approval and compliance team.

It is envisioned that this new operations structure will provide greater consistency and improved customer service. Should you have any queries please do not hesitate to contact the City's Health Services on 9405 5000 where you will be able to speak to an Environmental Health Officer.

FREE FOOD SAFETY TRAINING

Make the most of the City's FREE interactive online training programs that provide 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, then the Public Health icon which leads to the I'M ALERT food safety training link. Here you will have access to not only the I'M ALERT Food Safety Training Program but also the Allergy Training Program. Not only is this training free but you can use it as many times as you require.

This is a great way to help ensure that your staff are developing skills and knowledge in food safety, food hygiene and allergy awareness.



MANAGING PESTS IN FOOD PREMISES

COCKROACHES

With the weather warming up, pests such as cockroaches are becoming more of an issue in food premises. It is important that food businesses have sufficient measures in place to prevent the entry and harborage of cockroaches on their food premises.

German cockroaches are the most common cockroach found in food preparation areas as they favour environments where food is abundant and where they can find sources of moisture and warmth. However, these pests also look for food in drains, sewers, and rubbish bins where they feed on faecal matter and waste materials which are likely to contain pathogenic bacteria and parasites. This makes cockroaches a large public health concern. The pathogens are able to persist in the cockroach's digestive system and are then passed out in its droppings. If a human consumes food contaminated with cockroach droppings then they can become very ill.

Food businesses are required by Clause 24 of Standard 3.2.2 of the Australia New Zealand Food Standards Code to take all practicable measures to prevent pests entering the food premises and to take all practicable measures to eradicate and prevent the harborage of pests on the food premises. To assist in meeting these requirements, food businesses are encouraged to have in place a pest management plan which considers the following:

- The types of pests to be treated.
- The areas in the food premises to be inspected and treated.
- The types of treatment to be used (traps, bait stations etc.)

- Locations of pest control treatments and devices
- The frequency of treatments and inspections

It is also important to keep food premises clean, tidy and well maintained to ensure that points of entry, food sources, water sources, and hideaway spots are not available for pests.

The following areas provide the ideal hideaway spots for cockroaches:

- Cracks and crevices in ceilings, walls, and around door frames
- Small spaces such as underneath stacked cardboard, magazines and newspaper
- Undisturbed areas such as amongst or in accumulated disused items/materials
- In cupboards and under sinks
- In areas that provide warmth and/or moisture such as behind fridges, hot water units and dishwashers.

Food businesses may be self-monitored for pests. However, sometimes it is necessary to hire a professional pest controller if pests cannot be effectively managed by the food business.

Further information on pest management can be found in Appendix 7 of Food Standards Australia New Zealand: Safe Food Australia 3rd Edition, November 2016, A Guide to the Food Safety Standards.

To view a copy of the above document please visit <http://www.foodstandards.gov.au>



LEGISLATION

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 icon.

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

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 2018 and after issuing final reminders along with the new \$50 late payment fee, numerous food businesses are still yet to pay this fee. Should the annual fees not be paid, the food business's Registration will be 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.

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 more onerous than simply paying the food safety service charge.

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

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