



# Paddock<sup>2</sup> PLATE

Edition 15 **Summer 2019**

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



## CORRECT USE OF GLOVES

You are required by law, to take all practical measures to prevent unnecessary contact with **ready to eat food**. For example when making sandwiches, then you should be wearing **gloves** and not using bare hands.

Contact with ready to eat food (e.g cooked meat, prepared salads, sandwiches) should be kept to a minimum because it will not be processed to destroy any **germs** that may be transferred to it. A food handler may not be aware that they are shedding (releasing) germs and so may not realise they may be contaminating food during handling.

Before putting on gloves you must first thoroughly **wash and dry** your hands.

You should **change** your gloves as often as you would wash your hands and also if the gloves become torn. For example, if you have emptied a bin and are then going to handle food, then you should remove the gloves, wash and dry your hands, then put on fresh gloves. Remember that the sensation of your hands being dirty can be lost when wearing gloves, because the dirt is on the glove and not on your hand. **Do not reuse gloves**, once they are taken off; put them straight into the bin.

**Dressings and bandages** used on cuts and sores on your hands can be made secure by wearing gloves.

Practical measures the food handler can take to prevent **unnecessary contact** with ready to eat food include:

- Using gloves
- Using clean tongs or other implements to handle the food
- Using other barriers, such as greaseproof paper or inside out food-grade bags, to contact the food.

It is recognised that gloves may not be practical for some tasks with ready to eat food; for example, if a food handler is making cake decorations or other intricate foods. If direct hand contact is necessary, hands must be thoroughly washed and dried before the food is handled.

## WELCOME TO Paddock 2 PLATE

Welcome to the fifteenth 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.





## FIRE SAFETY IN THE FOOD PREMISES

**As a responsible food proprietor there are a number of things you can do to increase fire safety within the kitchen:**

- Ensure that all fire extinguishing equipment is serviced and in working order in accordance with AS1851 Maintenance of Fire Protection Systems and Equipment. All fire extinguishers must be inspected every six months.
- Ensure that a fire blanket is highly visible and in a readily accessible position. Generally next to the door way of the kitchen is considered a suitable location.
- Exhaust canopies must be cleaned and maintained on a regular basis to prevent fires, odours and the attraction of pests. This should include the removal of the filters and also ensuring the internal surfaces are free of grease accumulation.
- Limit the storage of combustible materials in and around cooking areas that could contribute to the spread of fire.

## NEW FREE FOOD SAFETY TRAINING

The City of Wanneroo takes food hygiene and safety seriously and has provided free access to the new FoodSafe Online Training. This valuable new training tool will assist food handlers in developing the skills and knowledge required to ensure food is handled in a safe and hygienic way.

The FoodSafe® Online Training course can be accessed free of charge at the below link:

[wanneroo.wa.gov.au/info/20035/  
community\\_health\\_and\\_safety/67/  
environmental\\_health\\_for\\_residents/2](http://wanneroo.wa.gov.au/info/20035/community_health_and_safety/67/environmental_health_for_residents/2)

On the payment details page, use the unique discount voucher **FSVWANNE352** and it will apply the full \$35 discount. After completing the transaction, follow the downloadable instructions to register and start the course at no charge. A printable certificate is available once you have successfully completed the course.



## BEHAVIOUR IN THE FOOD PREPARATION AREA

Your behaviour in the kitchen may be a source of food contamination, and some of the things you may do without thinking can be very unsafe.

Some tips on how your behaviour in the food preparation area can prevent food contamination include:

- Avoid all unnecessary contact with ready to eat foods such as salads, cooked meat or fruit. This has been proven to significantly reduce the risk of food contamination.
- If you cough or sneeze into your hands, always ensure you wash your hands thoroughly and replace any gloves.
- Never touch your face, hair, jewellery or clothing while preparing food.
- Do not taste food with your fingers or with utensils that are then returned into the food.

- Do not smoke. If you do need to smoke, always ensure it is done well away from all food preparation areas, and ensure your hands and face are washed thoroughly afterwards.
- Wipe away perspiration from your face using a cloth or paper towel, then wash your hands thoroughly.
- Avoid chewing gum while preparing food.
- Replace any protective clothing such as aprons and gloves when moving from one area of the kitchen to another.
- Always know your company policies regarding moving between workstations.

**Ensure that raw foods are stored separately from, and below, cooked foods to reduce the risk of juices dripping onto cooked food. Remember – IF IN DOUBT, THROW IT OUT.**





# LEGISLATION

## Food Safety Culture Pilot

The City will be participating in a food safety culture pilot initiated by Food Standards Australia New Zealand (FSANZ) focusing on food safety and the handling of raw eggs.

As part of this pilot the City's Environmental Health Officers will be approaching food businesses that are willing to participate and conduct an interview that will last approximately one hour. The questionnaire used in this survey will collect information on the food handler's perception about food safety in the business, as well as egg handling questions relating to the handling of raw or lightly cooked egg products.

The information collected from this pilot will be used to identify better methods to communicate and support food handlers understanding of food safety requirements. It is hoped to identify resources and guidance material that need to be developed for authorised officers and food businesses.

All information you provide will be confidential and will be combined with information collected from around the country. No individual will be identified.

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)

## 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 2019 and now final reminders have been issued along with the \$51 late payment fee.

Please note that 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.

Further to not being 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 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](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)