

# FOOD SAFETY NEWS

EDITION 25,  
DECEMBER 2023

## Welcome

Welcome to the latest edition of 'Food Safety News', a quarterly newsletter for local food businesses. This is one way we can help you keep up to date with your responsibilities under the Food Act, 2003, Food Regulation, 2015, Food Standards Code and with any current issues. Check out our regular tips to help maintain high standards of food safety.

## MERRY CHRISTMAS & HAPPY NEW YEAR FROM THE ENVIRONMENTAL HEALTH TEAM

It's that time of year and Council's Environmental Health Team would like to wish all our local food businesses a Merry Christmas and Happy New Year. We thank you for your food safety efforts during 2023, particularly as it has been another difficult year for us all, and look forward to working with you all in 2024.

### FOOD SAFETY 2024 RETAIL FOOD BUSINESS CALENDAR

As part of Council's Food Safety Program, Council is pleased to provide you with your free Food Safety 2024 Retail Food Business Calendar.

This calendar contains helpful reminders about safe food handling.

It's a great reminder for staff, so we'd encourage you to display it where it can easily be seen.

You can also find the latest information about food safety and your responsibilities as a food business proprietor via the following websites:

- Penrith City Council: [penrith.city/foodsafety](https://www.penrith.city/foodsafety)
- NSW Food Authority: [foodauthority.nsw.gov.au](https://www.foodauthority.nsw.gov.au)
- Food Standards Australia New Zealand: [foodstandards.gov.au](https://www.foodstandards.gov.au)
- Food Safety Information Council: [foodsafety.asn.au](https://www.foodsafety.asn.au)



### KEEPING COOL WITH ICE MACHINES

Recent inspections have shown that ice machines are not being maintained in a clean and sanitary condition. Ice is a ready-to-eat food that can cause illness if the ice machine is not emptied, cleaned and sanitised regularly. Ice machines can be affected by microbial contamination like any food processing equipment. The most common concerns identified are:

- Build-up of mould when the power is turned off for short periods of time and the machine not being cleaned and sanitised before its next use.
- Staff contaminating ice scoops with unclean hands. The ice can become contaminated with Salmonella, E.coli and Norovirus.
- Dust formation on the external panels of the ice machine can fall inside the machine and encourages bacteria growth.

So remember to take care of your ice machine by:

- Keeping the lid/door closed on the ice machine when not in use.
- Including the ice machine in a regular cleaning schedule to avoid the build-up of mould and bacteria.
- Removing ice cream scoops from the ice machine.
- Conducting regular servicing to ensure that your machine performs to its potential.

## PEST MANAGEMENT REMINDER

With the summer temperature increasing, cockroach populations and flies are likely to be on the rise. Not forgetting about other pests that can impact your food business including rodents, ants, weevils, and birds. A good pest management plan with services provided by a licensed pest controller will help to ensure that food and food contact surfaces in your food business are protected from contamination by pests.

To keep pests from entering your food business you can:

- Seal all cracks and crevices.
- Maintain the premises in a clean condition.
- Store food in clean / sanitised sealed tight, food grade containers.
- Install and maintain appropriate flyscreens, air curtains and fly zapper / traps.
- Store food off the floor.
- Keep doors closed when not in use.
- Remove all rubbish, recycling including cardboard and clutter.
- Keep outside bins closed and surrounding areas clean and tidy.

## ARE YOU STANDARD 3.2.2A READY?

Don't forget from 8 December 2023 food businesses across Australia will need to meet new food safety requirements in the Australia New Zealand Food Standards Code. Standard 3.2.2A is a new food safety standard for retail food businesses that aims to improve food safety and consumer confidence. There are three (3) food safety management tools which include:

- Food Safety Supervisor (FSS).
- Food handler training.
- Substantiation of critical food safety controls (evidence tools).

To assist businesses with the transition to the new food safety standard, Council will be holding a face to face seminar on Tuesday 27 February 2024. If you are a new retail food premises we strongly recommend you attend. If you have previously attended our seminars, it's a great opportunity to come along for some refresher training.

**Venue: Penrith City Council – Pasadena Room**

**Date: Tuesday 27 February 2024**

**Time: 5.30pm – 8pm**

Please register your interest at [foodsafety@penrith.city](mailto:foodsafety@penrith.city) or phone Council's Environmental Health Team on 4732 7777 as places are limited.



## COUNCIL'S SCORES ON DOORS WEB PAGE

On our webpage [penrith.city/scoresondors](https://penrith.city/scoresondors), members of the public will be able to use the new search function to see which local food businesses were awarded 3, 4 or 5 stars in their latest Council food safety and hygiene inspection. This function will also include the ability to sort by category.

To get the best possible rating, food businesses should do the following:

- Ensure that food handlers have the skills and knowledge required to handle food safely.
- Ensure your business has a food grade sanitiser and staff are aware how to prepare and use the sanitiser.
- Focus your attention to the shaded items on Council's Food Premises Assessment Report (FPAR).
- Review your prior FPAR to confirm that any past compliance issues have been corrected.
- Complete a self-check by referencing a copy of Council's FPAR to ensure hygiene standards are being upheld and staff are following the rules.

### Find local business ratings

Business Name, Address or Suburb: yoorami

Type: All

Star Rating: All

Near Me: [ ]

Yoorami Children's Centre  
7 Cottage Street  
WERRINGTON NSW 2747  
★★★★★  
Directions  
Inspected: 02/03/20

Showing results 0 - 1 of 1 total

For more information go to [penrith.city](https://penrith.city) or phone 4732 7777