

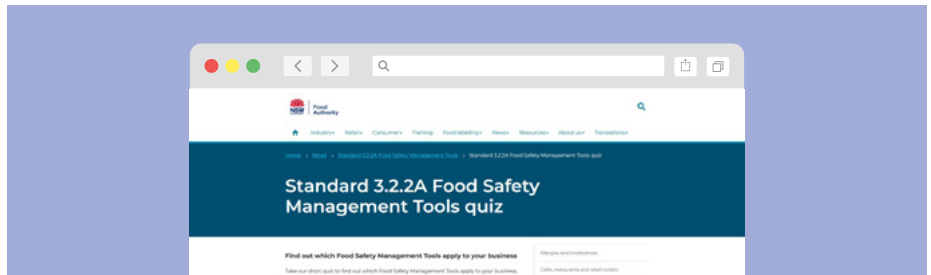
FOOD SAFETY NEWS

EDITION 24,
MAY 2023

Welcome

Welcome to our twenty fifth 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.

A NEW FOOD SAFETY STANDARD AND WHAT YOU NEED TO KNOW ABOUT 3.2.2A



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; and
- Substantiation of critical food safety controls (evidence tools).

Some businesses already require and FSS. The change means that these businesses will also require food handler training (for food handlers) and if they conduct higher risk activities, the evidence tools as well. For other businesses, the FSS requirement will be new. Standard 3.2.2A extends the FSS requirement to most food services. These businesses will require FSS and food handler training. Examples of new businesses will include School canteens, child care, delicatessens and institutional settings such as gaols. One-off not for profit events will be exempt from the new requirements.

Standard 3.2.2A classifies businesses as Category One (1) or Category Two (2) businesses. Generally speaking a Category 1 business would include (but not limited to) restaurants, takeaway outlets, caterers and bakeries. Whilst a Category 2 business would include (but not limited to) delicatessens, market

stalls, supermarkets (with delis), service stations, convenience stores and other food retailers.

If you are a Category One (1) business you will need to have:

- Food Safety Supervisor (FSS);
 - Food handler training; and
 - Substantiation of critical food safety controls (evidence tools).
- Whilst a Category Two (2) business will need to have:
- Food Safety Supervisor (FSS); and
 - Food handler training.

The NSW Food Authority with the assistance of Food Standards Australia & New Zealand have developed some free online tools to assist businesses with this new food safety standard. Such items include:

- Short quiz to find out which Food Safety Management Tool applies to your business;
- A series of FAQs; and
- Guidance materials on the new Standard 3.2.2A.

This information is available on the NSW Food Authority website at:

<https://www.foodauthority.nsw.gov.au/retail/standard-322a-food-safety-management-tools>

Council will be providing, in the coming months, some specific retailer information sessions on the new food safety standard so please stay tuned to our regular newsletters to find out how you can attend a session at a time that is available to you.



FREE ONLINE FOOD SAFETY TOOL

Penrith City Council has partnered with Environmental Health Australia Ltd to provide all food handlers access to a free food safety tool called I'm Alert - www.penrith.imalert.com.au

With the forthcoming changes with Standard 3.2.2A of the Food Standards Code, food handlers will be required to undertake food hygiene training. The web based learning tool is offered in English and Cantonese, and has been designed as a self paced learning platform. At the completion of the modules, the learner will then be able to print off a certificate of completion. It is important to note that this does not replace the requirement for the Food Safety Supervisor training.

LOCAL WORKFORCE HOSPITALITY

Council continues to partner with Workforce Australia to provide opportunities for local jobseekers to upskill and enter the Hospitality workforce. This has been a success over recent years by connecting local jobseekers with employment opportunities.



Attached to this newsletter is some information from Council's City Economy and Marketing team with some key contacts. For more information about this program, please contact Raquel Bloom on 4732 7449.

FOOD HANDLER EDUCATION SEMINAR

Owners of food businesses are responsible for ensuring people who handle food in their business, and the people who supervise this work, have the skills and knowledge they need to handle food safely (see Standard 3.2.2 Food Safety Practices and General Requirements). This has not changed despite the COVID-19 Pandemic, and if anything, has made this requirement even more important.

Council will be holding its second seminar for 2023 on Tuesday 4 July, 2023. If you are a new retail food premise we strongly recommend your attendance, or if you have previously attended our seminar's, it's a great opportunity to come along for some refresher training.

Venue: Penrith City Council
- Pasadena Room

Date: Tuesday, 4 July, 2023

Time: 5:30pm -8pm

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



For more information go to penrith.city or phone 4732 7777