

PENRITH

FOOD SAFETY NEWS

Edition 7,
June 2017

PENRITH
CITY COUNCIL

WELCOME

Welcome to our seventh 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.

WINTER IS HERE – ARE YOU PREPARED?

Winter is the season of sniffles, colds and flus

Viruses can spread through contaminated hands, through the air and can last for long periods of time on food.

People who work around food while sick can contaminate food or food contact surfaces. This can cause your customers to get sick through the food you serve.

A food handler who has any symptoms to indicate they may be suffering from an illness must report to their supervisor and should not engage in any food handling where there is a likelihood of food contamination.



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If the person continues to work in the food premises, take all practicable measures to prevent food from being contaminated, such as ensuring they:

- do not enter food handling areas where there is likely to be direct or indirect contact with food or preparation surfaces.
- avoid direct contact with customers.
- wash hands regularly with soap and warm water, especially after sneezing, touching their nose or coughing.
- dry hands thoroughly after washing, as wet hands can easily spread bacteria and recontaminate surfaces they touch.
- change their apron if there is a risk it has become contaminated from coughing or sneezing. Clothing should be clean to prevent microbial contamination of benches and food items.

Salmonella prevention – egg check

Always check that you are using eggs that:

- are supplied in cartons that are correctly labelled (i.e. with the name of the food, the supplier's name and address, and lot identification or date marking).
- are supplied in clean packaging.
- are clean and free from visible dirt, faeces and feathers.
- are correctly stamped/ marked by the supplier.
- have uncracked shells and no leakage.
- have not been stored in the sunlight.



FOOD SAFETY TIP FOR THE QUARTER: REDUCE FOODBORNE ILLNESS

You can reduce the chance of causing foodborne illness by:

- protecting food from contamination during food delivery, storage, preparation and display.
- minimising the time potentially hazardous food spends in the temperature danger zone (5–60°C), in which food poisoning bacteria can grow.
- ensuring high standards of personal hygiene and good handwashing technique at designated hand wash facilities.
- booking regular pest control services.
- understanding how to properly clean and sanitise food processing equipment and surfaces.

These items are shaded grey on the Food Premises Assessment Report (FPAR) our staff would have left completed and left with you at your last inspection. The FPAR is a useful tool to help your food business maintain a high standard of food safety - see below for details.



SCORES ON DOORS

It's already 12 months since Council incorporated the NSW Food Authority's Scores on Doors Program into our existing Food Safety Program. All food businesses across our City have been assessed against a standardised Food Premises Assessment Report (FPAR) and assigned a star rating of 5, 4, 3 or no stars.

Here are some tips for food businesses wanting to gain or maintain a 5 star rating at your next inspection:

- Ensure your business details are up to date with Council.
- Ensure your Food Safety Supervisor (FSS) has a current FSS certificate on the premises.
- Use the FPAR to regularly inspect your own food premises and identify any potential risks or room for improvement.
- Check through your last inspection report and make sure you've taken all action needed to meet the legal requirements.
- Ensure all your staff understand and follow hygiene rules.
- Actively talk to and work with your staff about food safety in the food handling work they do.
- Attend or send your staff to one of Council's free quarterly Food Handler Education Seminars.
- Read, and ensure all your staff read, this free quarterly Food Safety Newsletter.

FREE FOOD HANDLER EDUCATION SEMINARS

Owners of food businesses are responsible for making sure 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 means your staff and their supervisors must be able to do their work in ways that ensure your business produces safe food. They must know about issues associated with food safety and safe food handling practices that are relevant to your business and the jobs they do for you.

If you have food handlers that haven't attended Food Safety Supervisor training, or your business has been subject to enforcement action in the past 24 months, you or your staff should attend this training as this is a perfect opportunity to help gain and demonstrate appropriate skills and knowledge.

Venue: Penrith City Council (Nepean Room) 601 High Street, Penrith.

Date: Tuesday 25 July 2017

Time: 5.30-7.30pm

To register your interest, please phone Council's Environmental Health Team on 4732 8055 as places are limited.

For more information go to penrithcity.nsw.gov.au or phone 4732 8055

