

Positively

PENRITH

# FOOD SAFETY NEWS

EDITION 23,  
DECEMBER 2022

## Welcome

Welcome to our twenty third 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 2022, particularly as it has been another difficult year for us all, and look forward to working with you all in 2023.



## FOOD SAFETY 2023 RETAIL FOOD BUSINESS CALENDAR?

As part of Council's Food Safety Program, Council is pleased to provide you with your free Food Safety 2023 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.

Other sources where you can receive the latest information about food safety and your responsibilities as a food business proprietor include:

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

## FREE 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 first seminar for 2023 on Tuesday 21 March, 2023. If you are a new retail food premises 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  
(Passadena Room)  
601 High Street, Penrith.

**Date:** Tuesday 21 March 2023

**Time:** 5.30pm-8:00pm

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.



## CHRISTMAS AND HOLIDAY ENTERTAINING

Over the Christmas and holiday period, our environmental health officers see an increase in complaints from family groups that are entertaining with friends. Preparing food can be risky, especially at this time of the year when several generations get together. Young children, the elderly, those with compromised immune systems and pregnant women can be severely affected by food poisoning.

**Remember to plan ahead.** Some simple planning can protect your family and friends, so talk to them early to work out who will prepare what food.

**Avoid temperature abuse.** Temperature abuse is the major cause of foodborne illness at parties and functions. Remember to minimise the time food stays in the temperature danger zone (5°C to 60°C).

**Store food safely.** Domestic fridges are not very large and an overcrowded fridge or freezer does not allow the cold air to circulate freely around the food to keep them adequately chilled or frozen. When the fridge contains a large amount of food, it has to work overtime to cope and, particularly if the weather is hot, the temperature inside will rise.

**Use of leftovers.** Refrigerate or freeze leftovers immediately after the meal. Divide into small containers so they cool quickly. If leftovers have been in the temperature danger zone for more than 2 hours they should be eaten or refrigerated immediately and for more than 4 hours they

must be thrown out. Always store perishable leftovers in the fridge and use them up within two to three days. When reheating food ensure that it is hot all the way through (use a meat thermometer to ensure it is at least 75°C in the centre).

So remember, it's important to keep food safe at Christmas.

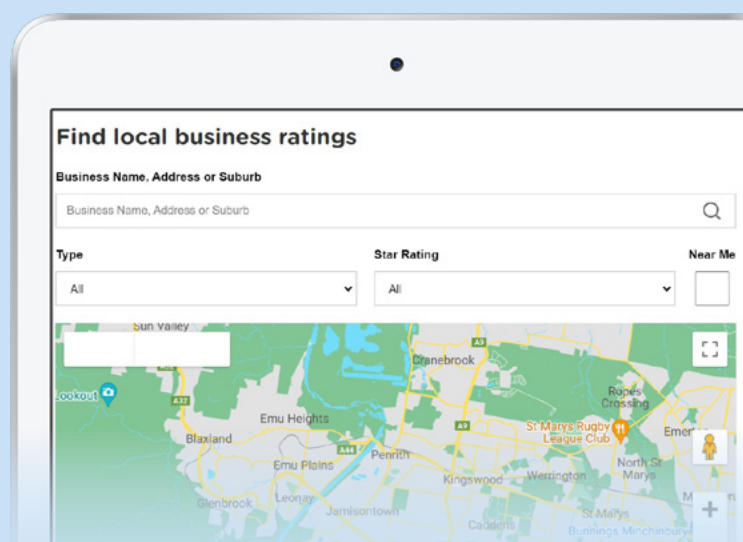
## COUNCIL'S SCORES ON DOORS WEBSITE

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; and
- 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.

We encourage you to promote your score and Council's website above on your social media to show your customers how well you are operating. If you do, let us know how it goes at [foodsafety@penrith.city](mailto:foodsafety@penrith.city)



For more information go to [penrith.city](https://penrith.city) or phone 4732 8055