

PENRITH

# FOOD SAFETY NEWS

Edition 5,  
January 2017

## WELCOME

Welcome to our fifth '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 any current issues. Check out our regular tips to help maintain high standards of food safety, cleanliness and hygiene.

## 2016: A YEAR IN REVIEW

2016 was a great year for Council's Environmental Health Team. We introduced a number of new educational initiatives in our Food Safety Program, including this newsletter, using protein swabs on inspections, new fact sheets, free Food Handler Education Seminars and Scores on Doors. We were also fortunate enough to be awarded two of the four Environmental Health Australia (NSW) Inc. Industry Awards for 2016 (NSW Environmental Health Team of the Year and our Trainee Environmental Health Officer Amy Schembri was recognised as NSW Environmental Health Student of the Year).

The Environmental Health Team at Penrith City Council wishes all our local food business proprietors the best for the New Year. We look forward to continuing to work with you all in 2017.

## FREE CHINESE (MANDARIN) FOOD HANDLER EDUCATION SEMINAR



Council's Environmental Health Team is offering food business proprietors and their employees who have a Chinese background an opportunity to attend a **free Chinese (Mandarin) translated Food Handler Education Seminar**.

Under *Standard 3.2.2 Food Safety Practices and General Requirements*, the owners of food businesses are responsible for making sure that 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.

### What do 'skills' and 'knowledge' mean for your business?

**Skills:** Your staff and their supervisors must be able to do their work in ways that ensure that your business produces safe food.

**Knowledge:** Your staff and their supervisors 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 to gain and demonstrate appropriate skills and knowledge.

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

**Date:** Tuesday 21 February

**Time:** 5.30-7.30pm

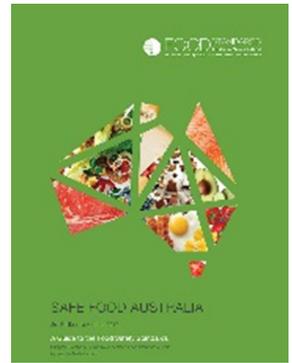
Places are limited. To register your interest, please phone Council's Environmental Health Team on 4732 8055.

PENRITH  
CITY COUNCIL

## REVIEW OF SAFE FOOD AUSTRALIA GUIDELINE 3RD EDITION NOW AVAILABLE

In November 2016, Food Standards Australia New Zealand (FSANZ) released the 3rd Edition of the Safe Food Australia Guideline. This document provides guidance on the three mandatory Food Safety Standards (3.1.1 Interpretation and Application, 3.2.2 Food Safety Practices and General Requirements and 3.2.3 Food Premises and Equipment), and information about food safety issues.

You can get a copy of the new guidelines on the FSANZ website:  
[foodstandards.gov.au/publications/Pages/safefoodaustralia3rd16.aspx](http://foodstandards.gov.au/publications/Pages/safefoodaustralia3rd16.aspx)



## SAFE USE OF RAW EGG PRODUCTS NEW GUIDELINES NOW AVAILABLE

Foods that contain raw or lightly-cooked egg are often used in restaurants, cafes, bakeries, catering and manufacturing food businesses and need extra care, as they can cause food poisoning if not handled correctly.

Large foodborne illness outbreaks have been associated with foods made from raw eggs including:

- sauces and spreads such as mayonnaise, aioli, hollandaise and egg butter
- desserts made without a cooking step, such as cheesecake, tiramisu and mousse
- lightly cooked foods, such as custard, fried ice-cream, some ice cream and gelato made on the premises
- drinks such as eggnog and egg flip.

Cooking eggs kills most harmful bacteria that might be present, including Salmonella. However, using raw egg products increases the possibility of Salmonella poisoning. You should try to use alternatives to raw eggs in foods, including commercially manufactured dressings and sauces, or pasteurised egg products.



If Salmonella is present on the egg shell, it might be spread throughout the kitchen and onto other foods with your hands.

To prevent this, wash your hands before and after handling raw eggs, and use gloved hands while handling eggs – using one gloved hand to crack the egg and the other to separate the egg white from the yolk.

To stop Salmonella growing it is vital to immediately refrigerate raw egg product at or below 5°C. It's also important to store eggs in their carton at or below 5°C because it will prevent damage and cross contamination, and preserve their freshness. Raw egg products must be made fresh every day, and not in bulk. Ensure that equipment used in the production and use of raw egg products are cleaned and effectively sanitised before and after use.

It is vital to not wash eggs because washing makes them more vulnerable to contamination. Ensure to remove any dirty, damaged and cracked eggs. The NSW Food Authority released updated 'Food Safety Guidelines for the Preparation of Raw Egg Products' in September 2016. For a copy, please visit their website:

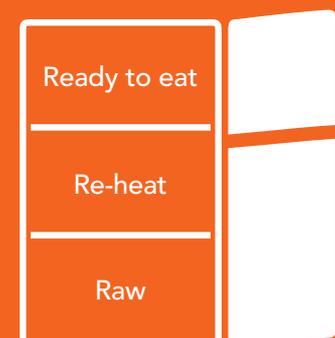
[foodauthority.nsw.gov.au](http://foodauthority.nsw.gov.au)

## FOOD SAFETY TIP: STORE YOUR FOOD THE COOL WAY

Correct placement of food in the fridge or cool room plays a very important role in preventing cross contamination.

Raw foods such as uncooked meat, seafood or chicken are to be stored on the bottom shelves to prevent the juices from dripping on to ready to eat foods.

Putting the raw foods in a rigid container will also help to contain the juices and prevent cross contamination.



For more information go to [penrithcity.nsw.gov.au](http://penrithcity.nsw.gov.au) or phone 4732 8055