



PENRITH

# FOOD SAFETY NEWS

Edition 6,  
April 2017



PENRITH  
CITY COUNCIL

## WELCOME

Welcome to our sixth 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.

## NSW FOOD REGULATION PARTNERSHIPS INITIATIVE

### Cut melon - survey results

The NSW Food Authority recently did a survey on cut melons and papaya, focusing on microbiological quality and handling practices in the retail food sector, including greengrocers and supermarkets.

Despite being classified as potentially hazardous foods, testing revealed the microbiological quality of the products to be very good, even when stored at room temperature for the day.

It suggests that issues are generally caused by contamination at the growing farm, rather than poor practices in the retail environment. The NSW Food Authority is working with melon producers to reduce risk at farms in NSW.

However, the survey identified that there is room for improvement in food handling practices. It is recommended that:

- The fruits should be sold on the day they're cut.
- Melons should not be re-trimmed, especially if displayed at room temperature.
- Small amounts of fruit be cut and often, especially if displayed at room temperature.

It's also important to understand the difference between detergent and sanitiser, why it is important to use both and why it's important to clean and sanitise often and between cutting different types of fruit to avoid cross contamination. You can read the full report on the [NSW Food Authority's website](#).

### Focus on bakeries

In January, Council and the NSW Food Authority ran a joint campaign focusing on local retail bakeries. This was in response to food safety issues linked to these types of businesses, across NSW and nationally.

We worked with business owners to raise awareness of the particular risks and improve skills and knowledge of good food handling and hygiene practices. We also ran bacterial analysis tests on surfaces to verify that food handling and cleaning/ sanitising practices were effective.

In a great result for Council and our local food businesses who participated, there was no positive detection for Salmonella in any collected samples. A report will be prepared by the NSW Food Authority in May 2017.

One key area we addressed was raw egg use. Raw eggs may contain a type of bacteria called Salmonella, which can cause severe food poisoning. Several local businesses were issued with Prohibition Orders requiring them to stop using raw egg products, and either demonstrate safe production of raw egg products, or find alternatives to using raw egg.

### Case study from the joint operation - Huong's Hot Bread

During the recent Operation with the NSW Food Authority, Council issued several businesses with Prohibition Orders that required businesses to cease using raw egg products and either demonstrate safe production of raw egg products, or find alternatives to using raw egg. Since receiving a Prohibition Order, one business owner, Tam Nguyen of Huong's Hot Bread in High Street Penrith, has been working hard to change the way he prepares raw egg mayonnaise. Now, armed with a pH meter and the appropriate skills and knowledge, he has received a clearance certificate and is happily (and safely!) preparing raw egg mayonnaise once again. Well done, Tam!

## FOOD SAFETY TIP FOR THE QUARTER REDUCE FOODBORNE ILLNESS

Food businesses can reduce the chance of foodborne illness by:

- minimising the time potentially hazardous food spends in the temperature danger zone (5–60°C) in which food poisoning bacteria can grow.
- storing and cooking eggs appropriately and using only clean and uncracked eggs.
- avoiding cross contamination, which is where food poisoning organisms from raw food contaminates ready-to-eat food.
- ensuring high standards of personal hygiene and good handwashing technique.
- understanding how to properly clean and sanitise food processing equipment and surfaces.



## SCORES ON DOORS

On 1 July 2016, Council incorporated the NSW Food Authority's Scores on Doors Program into our existing Food Safety Program. This resulted in all food businesses inspected after the 1 July being assigned a rating 5 stars, 4 stars, 3 stars or no stars.

Since July 2016, approximately 548 of the 690 businesses inspected or 79% of food business were awarded a Scores on Doors Certificate including 311 food business being awarded 5 stars, 162 food business being awarded 4 stars and 75 food business were awarded 3 stars.

This means 45% of businesses inspected were rated 5 stars – well done! See Council's website for more information and a list of all the local businesses awarded 3, 4 and 5 stars.

## FREE FOOD HANDLER EDUCATION SEMINARS

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 (see Standard 3.2.2 Food Safety Practices and General Requirements).

This means that 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 Civic Centre (Nepean Room) 601 High Street, Penrith

Date: Tuesday 2 May 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](http://penrithcity.nsw.gov.au) or phone 4732 8055

