

PENRITH

FOOD SAFETY NEWS

EDITION 11,
OCTOBER 2018

PENRITH
CITY COUNCIL

WELCOME

Welcome to our eleventh 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.

FREE FOOD HANDLER EDUCATION SEMINAR

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.

Where: Penrith Civic Centre (Nepean Room), 601 High Street, Penrith.

Date: Wednesday 21 November 2018

Time: 5.30pm-7.30pm

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

FOOD SAFETY RATINGS AT YOUR FINGERTIPS

With more than 850 local food businesses across Penrith, it can be hard for our community and visitors to our area to decide where to eat out or get takeaway. But Council has helped make the choice a little easier - with your help.

A free app now means your potential customers can see quickly and easily how well your business performed at your last primary inspection by Council. Download the free Scores on the Doors app from the App Store or Google Play or visit scoresondoors.org to see how local businesses are rating (3 stars good, 4 stars very good or 5 stars excellent).



FOOD SAFETY TIP: DON'T COOK IF YOU'RE CROOK



LEGAL OBLIGATIONS FOR FOOD HANDLERS

In Standard 3.2.2 of the Food Standards Code, it is specified that a food handler must notify their supervisor if they are suffering from, or suspect that they are suffering from, a foodborne illness or disease. They must not handle any food or take part in any other work on the food premises that may result in contamination of food. They must also let their supervisor know if they suspect that food may already have been contaminated.

LEGAL OBLIGATIONS FOR EMPLOYERS

The same standard specifies that if a person is suffering from, or is suspected to be suffering from, a foodborne illness or disease, it is the responsibility of the food business to ensure that the food handler does not engage in handling of food for the food business where there is a reasonable likelihood of contamination. Further, the food business should only allow the food handler to resume handling food after receiving advice from a medical practitioner that the person is no longer suffering from, or a carrier of, a foodborne illness or disease.

SERVING SAFE HAMBURGERS

Hamburgers are a popular form of ready-to-eat food, but they can lead to food poisoning if not cooked, handled or stored properly. In order to reduce the potential for foodborne illness, minced meat must be cooked right through to the centre. No pink should be visible and juices should run clear. Guidelines suggest cooking hamburgers until the thermometer reads at least 71°C internal temperature. To ensure meat is free from harmful bacteria, it is important that a clean and sanitised thermometer is used and placed in the thickest portion of the meat to check the temperature of the food.

WHY IS IT OK TO EAT A RARE STEAK BUT NOT A RARE PATTY?

Different meats require different cooking temperatures to destroy harmful bacteria. For example, a steak need only be seared on the outside and can be rare inside, while minced meat must be carefully cooked to destroy bacteria. It's because when cooking a steak, all areas that have been exposed to the elements are heated to the point where bacteria will be killed. However the act of mincing meat means bacteria would be spread throughout the entire patty. Minced meat has far greater surface area than steak and therefore presents a greater risk of bacterial contamination.

HAMBURGERS-REDUCING THE RISK OF CONTAMINATION

1. Keep raw minced meat cold (5°C or lower) and cook within no more than two days after purchasing.



2. Remember, if raw hamburger patties are kept in the temperature danger zone (between 5°C and 60°C), bacteria will multiply rapidly.

3. Use a separate chopping board and utensils for produce and raw meat.

4. Always wash hands before and after touching raw meat, after using the bathroom and after any change of activity.

5. Keep surfaces clean and sanitised, change dishcloths daily and sanitise premises before and after preparing food.

6. Never allow ready-to-eat foods like lettuce, tomatoes or cheese to come into contact with raw meat or its juices.

7. Throw away left-over marinade or sauce. It is advised to prepare just enough for single use.

BE ALLERGY AWARE IS YOUR FOOD BUSINESS ALLERGY AWARE?

Some foods such as nuts, seafood and dairy products can cause serious allergic reactions in many people. Recent changes to the Food Premises Assessment Report mean that Council Officers now assess whether your food business is aware of the requirements regarding allergens. See the NSW Food Authority website to find out more about the requirements.

It is an offence to:

- not provide information on a label or not provide information when

requested when selling unpackaged food made at the premises.

- have any allergen in a food that was specifically requested not to contain that allergen.



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

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