

PENRITH

FOOD SAFETY NEWS

EDITION 12,
DECEMBER 2018

PENRITH
CITY COUNCIL

WELCOME

Welcome to our 12th 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.

SANITISING – THE CORRECT DILUTION IS THE SOLUTION

Sanitising food contact surfaces or using a sanitiser in your rinse water as part of washing up (a requirement when you don't have a commercial dishwasher or for equipment that won't fit into your dishwasher) will only work if it's used at the **correct concentration**.

Ideally, the sanitiser you use should be a non-rinse food grade sanitiser specifically designed for the food industry. The amount of active ingredient in sanitisers can vary significantly depending on the product and its intended use.

Surface sanitisers are often ready-to-use to spray or wipe on food contact surfaces, but are not strong enough to use in rinse water. For this, a stronger sanitiser is required that will need **diluting**.

Diluting at the correct concentration is critical in pathogen control and preventing food borne illness. To ensure you are doing this correctly there are **3 easy steps**:

1. Calculate the working volume of the sink (how high you fill the sink up to).
2. Check the dilution rate on the side of the sanitiser bottle (e.g. 10:1; 50:1; 200:1).
3. Mix water and sanitiser at correct concentration.

If you calculate this correctly once for the type of sanitiser you are using, simply mark the required amount on a measuring cup and show your staff how much is required.

To **calculate** the capacity of a **square** or **rectangular sink**, measure the length, width and depth in centimetres then multiply the three measurements together to get the volume in cubic centimetres. Divide this number by 1000 to determine the number of litres the sink will hold.

For example, a rectangular sink 40 cm wide, 50 cm long and filled to a height of 30cm is calculated like this: 40 x 50 x 30 = 60,000 cm³. Divide this by 1000 = 60 litres.

The dilution rate is described in parts per water to sanitiser so 200:1 represents 200 parts water to one part sanitiser. The easiest way to estimate the sanitiser needed is to divide the volume of water required, in this case 60 litres, by the dilution rate, in this example 200:1. So you would need 60 litres divided by 200 = 0.3 litres or 300 ml of sanitiser.

The following chart can be used as a guide:

Sink size (L)	Sanitiser (ML)					
10	1000	500	200	100	50	40
20	2000	1000	400	200	100	80
30	3000	1500	600	300	150	120
50	5000	2500	1000	500	250	200
60	6000	3000	1200	600	300	240
80	8000	4000	1600	800	400	320
Dilution	10:1	20:1	50:1	100:1	200:1	250:1

The volume of a **round sink** can be **calculated** as follows: $V = \pi r^2 h$ where $\pi = 3.14$, r = the radius (half the distance across the middle of the sink) and h = height. Again, measure in centimetres and divide by 1000 to find how many litres the sink holds.

Further information on sanitising can be found at: foodauthority.nsw.gov.au

TAKE ALLERGIES SERIOUSLY

In September 2018, the NSW Food Authority successfully prosecuted a Sydney caterer for allergy offences.

A local Penrith based food business was investigated for selling food that did not comply with the purchaser's request and resulted in an allergic reaction. The company had served a child on a school camp a meal containing nuts, despite the school requesting specific dietary requirements for students with allergies.

The company contested the original penalty notice and elected to have the matter determined by a court. The matter was heard in the Penrith Local Court where the company pleaded guilty to two offences under the Food Act 2003 (NSW).

- Section 15(4) False description of food - A person must not sell food that the person ought reasonably to know is falsely described and is likely to cause physical harm to a consumer of the food who relies on the description, and
- Section 19(1) Sale of food not complying with purchaser's demand - A person must not, in the course of carrying on a food business, supply food by way of sale if the food is not of the nature or substance demanded by the purchaser.

The Magistrate imposed a fine of \$8,000 in relation to the false description of food and \$3,500 for the sale of food not complying with the purchaser's demand and ordered the business to pay \$3,500 in professional costs. In total the prosecution cost the company \$15,000 in fines and costs.

NSW Food Authority CEO Dr Lisa Szabo said the outcome was an important reminder to food businesses of the responsibility they have when it came to managing allergens and complying with the request of the consumer. "In the worst case scenario failure to meet an allergen request can be fatal," Dr Szabo said.



FOOD SAFETY 2019 RETAIL FOOD BUSINESS CALENDAR

As part of Council's Food Safety Program, Council is pleased to provide you with your free Food Safety 2019 Retail Food Business Calendar.

It contains helpful reminders about safe food handling, so we encourage you to display it where your staff can easily see it.

We encourage you to regularly visit the following websites to stay up to date with the latest information about food safety and your responsibilities as a food business proprietor:

- Penrith City Council penrithcity.nsw.gov.au
- NSW Food Authority foodauthority.nsw.gov.au
- Food Standards Australia New Zealand foodstandards.gov.au
- Food Safety Information Council foodsafety.asn.au

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 who 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 5 March 2019

Time: 5.30 - 8:00pm

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
