WELCOME

Welcome to our Fifteenth 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.

JAMISON HOTEL MAKES IT 4 IN A ROW!

Council recently completed a food business inspection of the Bistro at the Jamison Hotel as part of Council’s Food Safety Surveillance Program.

The inspection was a routine unannounced inspection for the 2019/2020 financial year.

At the completion of the inspection it was noted that the business had earned a 5 star Scores on Doors rating.

What made the result so special was that it was the businesses 4th consecutive inspection resulting in a 5 star rating.

Chef Dhel said this was a great motivator for his staff.

"After last years inspection I put up a blank picture frame with 2019 and a question mark along side our previous 5 star rating frames and continually motivated staff to gain 5 stars on our next inspection. It worked," Dhel said.

HAVE YOU APPOINTED OR RENEWED YOUR FOOD SAFETY SUPERVISOR?

The Food Act, 2003 requires certain retail food businesses (i.e. restaurants, cafes, takeaway shops, caterers, pubs, hotels etc.) to have at least one Food Safety Supervisor (FSS) appointed.

As the certificate is valid for 5 years, it may well be time to renew yours.

Check the bottom left hand corner of your certificate to see the expiry date. The nominated FSS may have also left your business?

The FSS must attain the required units of competency from an approved RTO under the NSW Food Authority’s program.

You must keep a copy of the FSS certificate and be able to produce it for inspection. There are also on-the-spot fines and penalties for failing to appoint a FSS. Approved training providers can be found at: www.foodauthority.nsw.gov.au
FOOD SAFETY TIP FOR THE QUARTER

Did you know food poisoning is more common in summer than at any other time of the year? This is because bacteria grows faster in hot and humid weather. In the right conditions, bacteria can multiply quickly and contaminate the food:

Don’t leave hot foods to completely cool before refrigerating. Put hot food in the fridge, coolroom or freezer soon after cooking. Cool it rapidly first by dipping the container in ice or a cold-water bath or dividing the food into smaller, shallower containers so it cools more quickly.

Don’t overfill your fridge or coolroom. Having enough room for air circulation inside the fridge and coolroom is important for effective cooling. A good tip if you’re catering for a crowd is to keep drinks on ice or in an insulated cooler and reserve the space in your fridge or coolroom for food.

Know when to throw food away. Don’t sell food that’s been left out of the fridge or coolroom for more than four hours - especially poultry, meat, seafood, cooked rice and cooked pasta.

Avoid handling food when you’re not feeling well. If you have diarrhoea, vomiting, sore throat with fever, fever or jaundice, or infectious skin conditions, avoid handling food and see a doctor if symptoms persist.

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, (Passadena Room) 601 High Street, Penrith
Date: Monday 25 November 2019
Time: 10am - 12:30pm

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 or phone 4732 8055