

FOOD DIGEST

Summer 2011



Message from the Mayor



Welcome to the Summer edition of Council's Food Digest Newsletter. Food Digest is aimed at providing business owners with important information and updates regarding food safety.

Council is pleased to extend its award winning Food Safety Star Rating Project to all child care centres. Council recognises that child care centres consistently display high standards of food safety and the extension of Council's Food Safety Star Rating Project to child care centres is a fitting reward. The program is still open to all takeaways, restaurants and cafes and Council encourages all businesses to sign up for this rewarding program.

Council has recently amended its Code of Conduct to include a zero tolerance policy in relation to gifts. This means that Council staff cannot accept any gift offered to them including offers of food or drink.

I'd like to take this opportunity to wish all businesses an enjoyable holiday season and all the best for 2012. Thank you for your efforts towards food safety in 2011.

Remember that if you have any other enquiries, please don't hesitate to contact Council's Environmental Health Team on 9911 6555.

Mayor Angelo Tsirekas
City of Canada Bay

Hand washing

Hand washing is the number one defense mechanism in preventing bacteria from transferring from your hands onto the food you sell.

A food handler should wash their hands whenever they are likely to be contaminated such as:

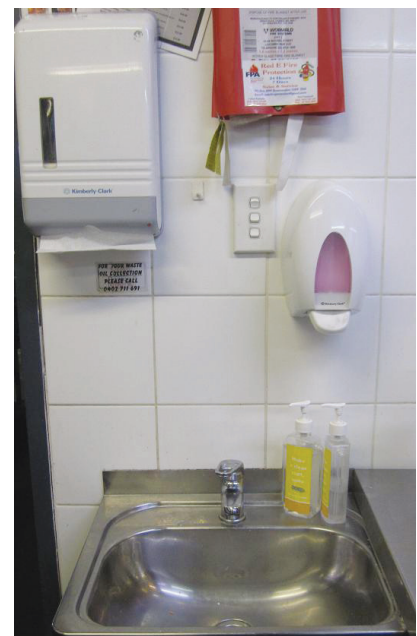
- after using the toilet
- sneezing
- coughing
- eating
- drinking
- touching your face, hair and/or body
- using your phone

Hands should also be washed prior to commencing work and when you are preparing ready to eat food after handling raw food.

To effectively wash your hands you must:

- 1) wet hands with warm water and apply soap
- 2) scrub hands including between fingers, under nails, back of hands and wrists

- 3) rinse thoroughly
- 4) turn off tap with paper towel
- 5) dry hands with paper towel



Hands are ideal breeding grounds for bacteria

Temperature Control

Temperature control of potentially hazardous foods (eg dairy, meat) is an important component of ensuring that your food is safe for your customers.

Cold food must be stored below 5°C and hot food above 60°C. However, sometimes this is hard to achieve especially in salad and cake display fridges.

Therefore the 4 hour/2 hour rule can be used when food is stored in the danger zone (5°C - 60°C)

Documentation must be provided such as

a sticker system or a table which shows dates and times of the specific product.

A probe thermometer that can accurately measure the temperature of food to +/- 1°C must be provided at every food premises that stores potentially hazardous food.

Time in danger zone		
0-2 hours	2-4 hours	Over 4 hours
Use immediately or Refrigerate	Use immediately or Discard	Discard

Business registration details

All businesses are reminded to update your details with Council when making a change to your business. This includes a change of ownership or mailing address. Should you fail to update your details, you are likely to miss out on important information or be charged fees that are no longer applicable to you. It is your responsibility to ensure Council has the correct details.

Offering gifts to officers

Council recently amended its Code of Conduct to include a zero tolerance policy in relation to gifts. This means that staff are not allowed to accept gifts of any type or value. Gifts include food and drink.

If you wish to acknowledge a staff member for their hard work, please do so verbally or by writing a letter or email to Council.



Child care centres

Council is pleased to announce that child care centres are now eligible to participate in Council's award winning Food Safety Star Rating Program.

Letters and participation agreements have been sent to all centres on Council's register.

If you are interested in signing your child care centre up to the program please contact Council's Environmental Health Team. Inspections will be conducted in 2012 to determine your star rating!

Cleaning your business of pests and bacteria

Effectively cleaning and sanitising your food business can not only prevent the growth and spread of food borne illness causing bacteria but it is also an important step in controlling and preventing the entry of pests.

Although often confused, the process of cleaning and sanitising are very different. Cleaning involves the physical removal of food waste, grease and grime whereas sanitising assists in reducing bacterial loads on food contact surfaces and equipment.

To ensure your premises is squeaky clean and ready for the holiday season see our top cleaning and sanitising tips.

Cleaning

- Develop a cleaning roster to remind staff of their cleaning duties
- Don't forget those hard to reach areas under/behind cookers and refrigerators
- Always clean equipment using hot soapy water

Sanitising

- Under the NSW Food Act 2003 all food contact surfaces, utensils and equipment must be sanitised.
- Remember sanitising is only effective on clean surfaces
- Sanitising can be achieved using a dishwasher and/or food grade chemicals.
- Refer to the table below to determine which method of sanitising is best for you.

Methods of sanitising	
Dishwasher	Chemical
Set dishwasher to its hottest rinse cycle	Ensure chemicals are designed and appropriate for use in a commercial food premises
When removing equipment from the dishwasher check they are clean	Check manufacturer's instructions for: <ul style="list-style-type: none"> - Dilution rates - Contact time - Method of application - Storage instructions - Safety precautions
Regularly clean and service the dishwasher	Remember always contact a reputable chemical supplier to clarify any product concerns you may have

Fees and charges

There has been some confusion recently with payment of fees and charges. To ensure that all businesses are aware, 2011/12 fees and charges for food businesses are:

Description	Fee
Level 1 Annual Food Business Fee	\$200
Level 2 Annual Food Business Fee	\$450
Reinspection	\$100
Improvement Notice Fee	\$330

The Annual Food Business Fee is invoiced to all businesses in July of each year. This fee is charged annually, payable within 90 days and includes all routine inspections and annual administration fee.

A food business must be reinspected if it fails a critical food safety element. A reinspection fee is charged after the reinspection and payable within 30 days.

An Improvement Notice is issued to a business that is unsatisfactory and poses a significant food safety risk. An Improvement Notice fee is payable within 28 days and includes one reinspection.

Fees that are not paid within the required period are sent to an external company to commence debt recovery. Significant debt recovery fees are added to the outstanding amount, so it is important to ensure that any fees are paid within the required period or that you make contact with Council to make alternative arrangements.