

FOOD DIGEST

Edition 2
Spring 2009



Message from the Mayor



Food businesses are being given a unique opportunity to participate in a state first

program that will publicly recognise our City's safest food businesses. Council is excited to be able to offer the program to its businesses and believes that the program will not only attract customers to the area, but also encourage businesses to attain higher levels of food safety standards. I encourage all businesses to come along to the upcoming seminars to learn more about the program and how to be part of it.

Remember that Council's website contains a large amount of information that will assist you and your staff in all areas of food safety - Go to www.canadabay.nsw.gov.au. Also, if you have any other enquiries, please don't hesitate to contact Council's Environmental Health Officers on 9911 6555.

Mayor Angelo Tsirekas
City of Canada Bay

Be a star

In partnership with the NSW Food Authority, Council is looking to implement a 'scores on doors' style program throughout the City. Council recognises that it has a number of businesses achieving high standards of food safety and that these businesses are rarely recognised. A lot of publicity has been given to the 'Name and Shame' website which lists businesses that have received a penalty infringement notice, however there is very little publicity given to businesses that consistently achieve high standards of food safety.

The program Council is planning to implement will rate food businesses from three stars to five stars depending on their level of food safety. Businesses will receive their star rating following their primary routine inspection. Unsatisfactory businesses will not be rated.

To ensure equity, the program will only apply to the following sectors:

- Restaurants;
- Cafes;
- Takeaways; and
- Clubs/Pubs serving food.

All businesses receiving a star rating will be awarded a certificate that they are encouraged to display in a prominent place. All businesses receiving a star rating will also be listed on Council's website.

The program will be the first of its kind in NSW and may form the basis of a state-wide program. The program is expected to gain unprecedented publicity for business within the City and attract attention from across the state. Council is excited about the program and believes it will be a positive for both food safety and business within the City.

Council will detail this exciting program at the upcoming food safety seminars. All businesses are encouraged to attend. Details of the seminars are included in this newsletter.

Food Activity Statistics (1 January 2009 - 30 June 2009)

Activity	Total
Complaints to Council regarding Food Businesses	37
Warning Letters	127
Penalty Infringement Notices (On the Spot Fine)	13
Improvement Notices	12
Prohibition Orders	0
Seizures	0
Prosecutions	0

Have you registered?

Council received a great response to its request earlier this year for all food businesses to register. The first one hundred businesses to register went into a draw for a chance to win a food safety pack. The lucky winner is Piquant Kitchen in Five Dock. Congratulations to the proprietor and Council hopes the pack will be useful.

For those businesses that are yet to register, you are again requested to complete a 'Food Business Registration Form' which can be downloaded from Council's website www.canadabay.nsw.gov.au. You are reminded that this is a requirement under the Food Act 2003 and fines apply for failing to do so.



Want to know more?

If you have any comments or questions, please contact the Environmental Health Team by emailing council@canadabay.nsw.gov.au or visit our website www.canadabay.nsw.gov.au

Environmental Health Officer
Josh Bradshaw on 9911 6417

Environmental Health Officer
Megan Davenport on 9911 6415

Photos appearing in this publication are courtesy of City of Canada Bay Council and Australia Post for Our Community.

Smelling food is outdated

A date marking system is the only method effective in ensuring that perishable food is not being used past its expected shelf life. Perished food does not always have a bad smell, and may look fine to eat, however it may still be infested with food poisoning bacteria strong enough to not only hurt, but kill the person who eats it. Don't risk it, implement a date marking system today and avoid the chance of making your customers sick.

Date marking systems can be simple and should be designed to ensure that all food handlers know the date a particular food was processed or is to be discarded. There is no set time that perishable food will last and the shelf life will depend on how the food was processed prior to being placed into storage. Food businesses should be particularly cautious when deciding how long to store food. It is better to be safe, than sorry.

The simplest way to start a date marking system in your business is to mark all food that goes into storage with the date that the food was placed into storage.

Example: A business has just made a spaghetti sauce and plans to put it into the coolroom. They mark the current date onto the container and place it into the coolroom.

The food business should then have a set documented shelf life for that particular food.

Example: The business determines that the spaghetti sauce has a forty-eight hour shelf life. After forty-eight hours, the food is discarded.

A date marking system is that simple. It doesn't need to be complicated, it just needs to be consistent and understood by all food handling staff. It also has to be maintained to ensure that all food past its expected shelf life is discarded.



Food safety seminars

Council's popular food safety seminars will be held at Concord in October this year. The seminars are free and will include information on the exciting new Food Star Rating program. Don't miss out, positions are limited.

Where: Concord Community Centre - Gipps Street, Concord

When: Monday 26 October 2009 - 9:30-11am

OR
Monday 26 October 2009 - 6-7:30pm

Who: Food handling staff and food business proprietors

Cost: FREE

Registration: Call 9911 6411 now to register

