



## YOUNG SHIRE COUNCIL PLANNING & ENVIRONMENT

# FOOD NEWS

## Welcome

Welcome to the first issue of Food News.

This newsletter has been produced by the Environmental Health Officers at Young Shire Council to keep owners and staff of food premises up to date with recent changes in legislation, and general information about food safety.

It is anticipated that Food News will be produced twice a year to inform businesses of any further changes and to answer any questions you may have.

In this edition we aim to give you an update on recent changes including the introduction of Food Safety Supervisors, the draft Standardised Inspection Checklists and the recent Scores on Doors Pilot, as well as covering some important basics such as Notification.

## Food Safety Calendar

Please find enclosed the Safe Food Handling 2011 Calendar. The calendar is an initiative of the Murrumbidgee Region Food Liaison Group, and has been designed to help educate and reinforce principles for business owners and staff about ways to improve food safety, with some simple hints and tips each month.



## Keeping Council's Food Shop Register Up to Date

Council maintains a register of all food premises in the Shire and require that businesses supply current details including the NSW Food Authority Business Notification Reference Number.

Please ensure that you have provided these details to Council. See page 2 for more details about Notification.

If you have received a Young Shire Council Public Health Register Form with this newsletter, your details held with Council are incomplete, or we believe that the business may have changed hands.

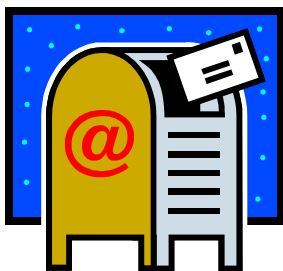
Please fill out this form and return to Council as soon as possible

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### Have you opened a new food business or taken over an existing business?

- > Has your business recently opened or changed ownership?
- > Have you notified the NSW Food Authority and Council of the new business or change?
- > See page 2 to find out what you are required to do



**If you are  
required to  
notify and fail  
to do so,  
it is an  
offence.**

**If you are  
unsure if you  
have notified the  
Food Authority,  
or if you can't  
find your  
reference  
number, you can  
contact the  
Authority on  
1300 650 124**

## Notification

It is a requirement that all food businesses in NSW notify the NSW Food Authority of their activities, although there are some exemptions for not for profit fundraising events and businesses that are required to be licensed by the Authority.

This has been in force now for several years, however many businesses appear to be unaware of the requirement, and some businesses may have recently changed hands or had a change in business name, which will require a new notification or an update of details.

If you are required to notify the Food Authority and fail to do so, it is an offence and penalty notices may be issued.

Businesses can notify the NSW Food Authority by submitting details on the Authority's website, or by submitting a written notification form. Please note that there is a fee charged for written notifications.

### How to notify on the internet

Go to the website [www.foodnotify.nsw.gov.au](http://www.foodnotify.nsw.gov.au)

From the home page, click on 'Notify a Food Business' and enter your business and details on the shown forms.

After completing the online notification you will receive a Business Notification Reference Number and access code. These numbers will enable you to change details if required in the future, so keep these handy at all times.

### When to Notify

- When opening a new business or taking over ownership of an existing business or change of business name.

Note: Notification records are private for each business, so if you buy an existing business you will need to notify the business again with the Food Authority.

### What to do next...

Don't forget to supply Council with your Business Notification Reference Number.

Remember that Council Officers will be checking whether or not your business is notified during our scheduled inspections.

## Helpful Links

**NSW Food Authority**  
**Australia New Zealand Food Standards**  
**Food Safety Information Council**

**[www.foodauthority.nsw.gov.au](http://www.foodauthority.nsw.gov.au)**  
**[www.foodstandards.gov.au](http://www.foodstandards.gov.au)**  
**[www.foodsafety.asn.au](http://www.foodsafety.asn.au)**

## Food Safety Supervisors

In October, Council forwarded a copy of the *Guideline to Food Safety Supervisor Requirement*, to all food businesses listed on Council's Food Premises Register. The Guideline explains and outlines the requirements by food premises to employ at least one trained Food Safety Supervisor. If you did not receive this document it is available for download at Food Authority's website.

These changes now require that certain food businesses appoint and nominate a Food Safety Supervisor, who has received accredited training. This person is to be advised to the Food Authority **and** Council.

Each business, unless exempt, must appoint a Food Safety Supervisor before 1 October 2011.

A training session was held in October at the Riverina Institute of TAFE Cootamundra campus, and further training sessions will be held in Young and Cootamundra in the coming year.

Council believes that other training organisations may contemplate coming to our region to run this course. For a full list of RTO (Recognised Training Organisations) please see the NSW Food Authority website.

## Standardised Inspection Checklists

The NSW Food Authority are developing a standardised inspection checklist for use by Council Officers. The checklist will improve consistency and also help businesses to self assess.

The checklist has been piloted in several Council areas, along with the Scores on Doors Pilot, and it is anticipated that outcomes and recommendations from these pilots will be made available early 2011. The Checklist would also be a handy guide document for business owners and will be available on request.

## Scores on Doors Pilot

The Pilot of the Scores on Doors program has been running in a number of NSW Council areas over the past six months. The Pilot is now completed and following feedback, it is anticipated that the program may be introduced statewide.

Scores on Doors, is an initiative of the NSW Food Authority, and is being developed to deliver a statewide system to inform customers of the food safety and hygiene standards of food service businesses.

Under the voluntary Pilot program, Council Officers, assigned scores and a grade based on food safety legislation and the standard inspection, which businesses had to display at the entrance to their building.

### Food Safety Scores

Under the pilot, "A" grade was excellent, "B" is good, "C" is acceptable and "P" means that the grade is pending following identified actions and improvements that need to be undertaken.

If there are serious safety concerns a business can be required to stop trading until the concerns have been resolved.

Council will keep businesses informed of any updates in regards to this program.

### Food Shop Inspections

Our Environmental Health Officers have established an inspection schedule to ensure that all Food Shops are inspected on a regular basis.

It should be noted that Council can conduct inspections at any time.

#### Fees:

Annual registration  
\$100

Inspection  
\$70

Reinspection  
(minor matters)  
\$50

Improvement Notice &  
Re-inspection  
\$330

Please note that Young Shire Council rates are well below the NSW FA recommended rates and that which most NSW Council's charge

**For more  
Information on  
Notification,  
Food Safety  
Supervisors and  
Food Safety Fact  
Sheets - go to the  
NSW Food  
Authority website  
at**

**[www.foodauthority.nsw.gov.au](http://www.foodauthority.nsw.gov.au)**

## Using Eggs Safely

### Food safety law now in force

Foods that contain raw or lightly cooked egg need extra care.

The NSW Government has introduced a new food safety law. Called the Egg Food Safety Scheme, it was developed to ensure whole eggs continue to be safe and to minimise the risk of food-borne illness associated with foods that contain raw or lightly cooked egg. This means that food service and manufacturing businesses can only purchase and use whole clean eggs or pasteurised egg products in the preparation of food.

### Receiving eggs

Only accept eggs that are:

- supplied in clean packaging
- correctly labelled (ie with name of the food, the supplier's name and address, and lot identification or date marking)
- clean, not cracked or leaking

### Handling and storage

- whole eggs should be stored at  $\leq 15^{\circ}\text{C}$  prior to use, and used by the 'Best before date'
- do not wash eggs; this makes them more susceptible to contamination
- minimise contact between the shell and the contents of the egg when breaking eggs
- once eggs are broken, immediately use them in food; do not store liquid egg product
- wash and dry hands before and after handling eggs
- keep kitchen surfaces, utensils and bowls clean and dry
- use a clean separate container for each batch; do not top up sauces, mayonnaise or egg butter
- discard unused foods that contain raw or lightly cooked egg within 48 hours of preparation
- have your process and recipe checked by an expert food technologist

### Cooking eggs

- cook eggs until the white is firm and the yolk begins to thicken

**Using safer alternatives** - for foods that traditionally contain raw or lightly cooked eggs (eg mayonnaise, hollandaise sauce, mousse), use commercially prepared foods or pasteurized pulp instead of making these foods from whole eggs.

For example: processed whole eggs, egg whites and egg yolks are available in liquid, frozen or dried forms, sugared egg yolk is available for cakes and desserts, and salted egg yolk is available for mayonnaise and sauces

### Helpful egg definitions

*Dirty eggs* are those eggs whose shell is contaminated with visible faeces, soil or other matter (eg yolk, albumen, feathers).

*Broken eggs* are eggs with a cracked shell and a broken shell membrane.

*Cracked eggs* are eggs with a cracked shell (where a crack is visible by the naked eye or by candling) and an unbroken shell membrane. Hairline cracks often escape visual detection and can worsen as eggs move through the supply chain.

*Egg products* contain at least 80% egg white or yolk, or both. Examples include fresh liquid (eg pulp), frozen and dried whole eggs, egg white or egg yolk; salted and sugared yolks.



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### Staff contact details for food safety is:

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