



YOUNG SHIRE COUNCIL PLANNING & ENVIRONMENT

FOOD NEWS

Inside this issue:

Welcome	1
Food Safety Supervisors	1
Cleaning & Sanitising	2
Helpful links	3
Updates	4
Contacts	4

Welcome

Welcome to the second issue of Food News.

We would like to thank all those premises who have returned a completed Public Health Register Form - thank you all for such a great response. Council maintains a register of all food premises in the Shire and requires that businesses supply current details including the NSW Food Authority Business Notification Reference Number, and as from 1st October details of each premises Food Safety Supervisor.

In this edition we aim to give you an update on Food Safety Supervisor requirements and the draft Standardised Inspection Checklists as well as covering some important basics such as Sanitising.

Food Safety Supervisors

You must appoint a Food Safety Supervisor for your business, and notify the NSW Food Authority before 1st October 2011.

Council has previously distributed information about these requirements - for certain food premises to appoint and nominate at least one Food Safety Supervisor, who has undertaken accredited training, before October 1 - and we have included the latest communication from NSW FA in this newsletter.

For further information, please refer to our previous newsletter or the *Guideline to Food Safety Supervisor Requirement* previously forwarded to you, or go to the Food Authority website.

Food Safety Supervisor Notification

The *Food Notify* portal is now available online at www.foodnotify.nsw.gov.au. Food businesses can access Food Notify to notify and/or update their food business details, and where relevant, to notify of their Food Safety Supervisor details.

Businesses are exempt from notifying their FSS details in writing to their local council if they notify electronically via the Authority's Food Notify portal (16M of the Food Regulation 2010).

New FSS notifications, updates and removals done electronically will be forwarded Council via email.

Each business, unless exempt, must appoint a Food Safety Supervisor and notify the NSW Food Authority before 1st October 2011.

Definitions

'Cleanliness'

means that surfaces are clean to touch and free of visible matter and without objectionable odour.

Sanitising

is the process of applying to a clean surface heat and/or chemicals (or other approved process) to reduce the number of bacteria and other organisms to a safe level.

Sanitising can be performed using hot water (eg dishwasher) or through use of chemicals.

Important:

Sanitising must be performed on all food contact surfaces and eating and drinking utensils

CLEANING & SANITISING

It is important that food business owners and food handlers understand the importance of cleaning and sanitising within their food business. It is a legal requirement for premises and fixtures, fittings and equipment and food contact surfaces to be maintained in a clean condition.

Additionally, any food contact surfaces (including eating or drinking utensils) needs to be sanitised.

Cleaning and sanitising are two separate and important issues, which help prevent the growth and spread of organisms that cause food borne illness.

What are your legal requirements?

A food business must maintain food premises and fixtures, fittings and equipment to a standard of cleanliness where there is no accumulation of food waste, dirt, grease or other visible matter.

Additionally, garbage and recycled matter needs to be stored in appropriate containers.

HOW TO EFFECTIVELY CLEAN

Cleaning generally involves the following steps;

1. Scraping, wiping or sweeping away food scraps and rinsing with water
2. Washing using hot water and detergent to remove grease and dirt (protective gloves may be required).
3. Rinsing off any loose dirt or detergent residue.

HOW TO EFFECTIVELY SANITISE

Ensure that the item to be sanitised is clean condition. Sanitising is not effective on unclean surfaces.

Dishwasher

To sanitise effectively with a dishwasher:

- Use the correct type of detergent or santiser
- A rinse cycle of at least 77°C for longer than 30 seconds is required (domestic dishwashers may not achieve these temperatures, check with the manufacturer if in doubt)
- Check that all equipment and utensils are clean on removal
- Clean dishwasher to ensure no build up of residue
- Regularly maintain and service the dishwasher according to the manufacturers instructions.

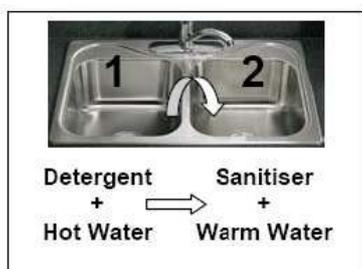


Chemicals

Chemical sanitisers are generally chlorine or ammonium based compounds.

Only use chemical products that are designed for use in food premises, which are available from commercial chemical suppliers and retailers, and follow manufacturers instructions. Some chemical sanitisers require residues to be rinsed off food contact surface after use.

Dilution rates, contact times and safety instructions vary from product to product. Always following manufacturer's instructions before using and storing chemicals (including bleach).



Items that can fit in a sink can be washed and cleaned in the left hand bowl of a double bowl sink, and then immersed in chemical sanitiser solution in the right hand bowl.

For items that are too large to fit in the sink bowl, sanitiser solution applied using a spray bottle (that has been cleaned first).

Vinegar and methylated spirits as sanitisers?

Vinegar and methylated spirits should not be used as sanitisers.

Vinegar is a weak acid and is not considered to be an effective sanitiser.

Methylated spirits should not be used as a sanitiser as it can leave chemical residues on surfaces.

USING BLEACH AS A SANITISER

Unscented bleach is a chlorine based chemical that can be used to sanitise food contact when diluted correctly. As a guide the following table provides an indication of how to dilute bleach.

A bleach concentration of 50ppm is only effective when used warm (38°C).

How much water?	How much bleach?			
	Household bleach (4% chlorine)		Commercial bleach (10% chlorine)	
Concentration required	50 ppm	100ppm	50 ppm	100 ppm
Water temp	Warm	Cold	Warm	Cold
1 litre	1.25 ml	2.5 ml	0.5 ml	1 ml
10 litres	12.5 ml	25 ml	5 ml	10 ml
50 litres	62.5 ml	125 ml	25 ml	50 ml

This information is a general summary and cannot cover all situations. Food businesses are reminded that they are required to comply with all the provisions of the Food Standards Code and the *Food Act 2033 (NSW)*.

Helpful Links

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

www.foodauthority.nsw.gov.au
www.foodstandards.gov.au
www.foodsafety.asn.au

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)
\$60

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

Planning renovating an existing food premises?

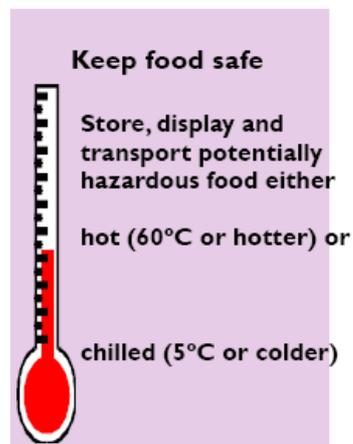
Remember that all food premises must be constructed in compliance with the *Food Safety Standards* and AS 4674-2004 Design, construction and fit-out of food premises.

Council Officers are available to help answer any questions you may have.

Save money by planning and designing with the requirements in mind, and discuss you ideas with Council prior to commencing works, either during a scheduled inspection or contact Council to make an appointment.

UPDATE - Standardised Inspection Checklist

As mentioned in our last newsletter, a six month pilot of a standardised Food Premises Assessment Report (FPAR) was undertaken last year. Following recommendations, improvements have been made to the checklist and a 12 month trial of 'version 2' is expected to commence from 1 July 2011.



**Avoid leaving
high risk foods
in the
temperature
danger zone
(5°C - 60°C)**



Young Shire Council

Town Hall, Boorowa St,
YOUNG NSW 2594

P: 02 6380 1200
F: 02 6380 1299

Email: mail@young.nsw.gov.au

Web: www.young.nsw.gov.au

Staff contact details for food safety is:

Planning, Environment & Strategic Services

P: 02 6380 1203

F: 02 6380 1299

Director Planning, Environment & Strategic Services - Craig Filmer

Environmental Health Officer - Martin Slade

Environmental Health & Community Services Officer - Sally Atkinson