



YOUNG SHIRE COUNCIL PLANNING & ENVIRONMENT

FOOD NEWS

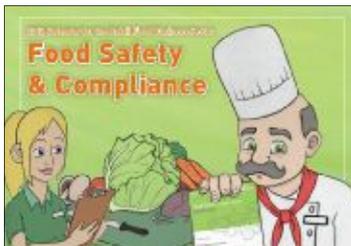
Welcome

Welcome to the third issue of Food News.

In this edition we cover the importance of Handwashing and the minimum requirements for food businesses, as well as give you all some updates about food safety initiatives and legislation.

We have also included;

- **The 2012 Food Safety and Compliance Calendar**



Council is proud to support this initiative of the Murrumbidgee Region Food Liaison Group, who design and produce this calendar every year - to educate and reinforce the principles of food safety, with some simple hints and tips each month.

- The **Be Prepared Be Allergy Aware booklet**, which describes, in simple language, a business's responsibilities around controlling and declaring allergens.



We hope that all our food premises have had a Merry Christmas and now wish you all the best for 2012!

We look forward to working with you all in the coming year!

IMPORTANT!! PLEASE NOTE - IF YOU HAVE NOT COMPLETED FSS TRAINING YET:

A Food Safety Supervisor Certificate is issued by an approved Registered Training Organisation (RTO) in addition to the Statement of Attainment after successful completion of the training requirements.

RTO's must be approved by the NSW Food Authority to deliver Food Safety Supervisor Training and to issue the FSS certifications.

For a list of approved RTO's please refer to the NSW Food Authority website

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Penalties may apply for failing to 'notify' the Food Safety Supervisor for your business

Appointment and Notification of Food Safety Supervisors

As you are all aware, it is now mandatory for most food premises (unless exempt under the Regulation) to appoint a qualified Food Safety Supervisor.

Businesses need to notify their FSS details within seven days of appointing the FSS.

Notification can be done online or via a paper-based form.

Notify online

Notifying your FSS online is fast and free. You need your food business notification number and access code to notify online. If you cannot find these, call the NSW Food Authority on 1300 650 124. If you have both numbers go to www.foodnotify.nsw.gov.au and update your details.

Paper-based notification

Paper-based FSS notification forms are available from the front counter at Council, or contact Council staff and they can email you a PDF copy. Please note that all relevant sections must be filled in and the form must be signed by both the owner of the business and the appointed Food Safety Supervisor.

the importance of HANDWASHING

Correctly washing your hands is an important step you can take to minimise the risk of foodborne illness in your food business.

Thorough hand washing physically removes dirt, food waste, grease and harmful bacteria and viruses from your hands.

It is a legal requirement for food handlers to wash their hands

Hand washing facilities

The Food Standards Code requires food premises to have complying hand washing facilities in areas where food handlers work if their hands are likely to be a source of contamination of food.

Additionally if there are toilets on the food premises, hand washing facilities must be provided immediately adjacent to the toilets.



HAND WASHING FACILITIES MUST BE:

- permanent fixtures,
- connected to, or provided with, a supply of warm running potable water,
- of a size that allows easy and effective hand washing,
- accessible,
- provided with soap and single use towels (or air drier) and a container for used towels, and clearly designated for the sole purpose of washing hands, arms and face.

When hands need to be washed

A food handler must wash his/her hands:

- whenever his/her hands are likely to be a source of contamination of food,
- immediately before working with ready-to-eat food, and after handling raw food,
- immediately after using the toilet,
- before commencing or re-commencing handling of food, and
- immediately after smoking, coughing, sneezing, using a handkerchief, eating, drinking or touching his/her hair, scalp or body opening.

How to properly wash hands

Using the hand washing facilities provided in the food business, follow these steps:

1. Using warm water, wet hands thoroughly including palms, wrists and back of the hands.
2. Thoroughly lather hands with soap.
3. Vigorously rub hands together, cleaning palms, fingers, between fingers, the back of hands, thumbs and wrist, for at least 15 seconds.
4. Thoroughly rinse off the soap.
5. Pat hands dry with a disposable paper towel or use an air dryer.
6. Place the disposable paper towel in the bin.

Hand wash issues

If an authorised officer from the NSW Food Authority or local council identifies a hand washing or hand wash facility issue that needs to be rectified, a variety of compliance actions can be initiated.

Note

This information is a general summary and cannot cover all situations. Food businesses are required to comply with all of the provisions of the Food Standards Code and the Food Act 2003 (NSW).

Use of nail brushes & antibacterial gels

Clean and undamaged nail brushes can be used during hand washing to assist in removing dough and other hard to remove food residues.

Antibacterial gels that are suitable for use around food preparation can be used in addition to hand washing.

Antibacterial gels on their own are not a substitute for hand washing.

Penalties can apply to the food handler for failing to wash his/her hands correctly

Planning renovating an existing food premises?

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

Council is developing a Guide to Council is developing a Food Premises Guide to assist business owners and prospective business owners, providing clear and relevant information about Council's requirements for Food Premises in Young Shire. It is hoped that this guide will be available early in 2012.

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
\$110

Inspection
\$70

Reinspection
(minor matters)
\$60

Improvement Notice &
Re-inspection
\$330

THE REQUIREMENT FOR STAFF TO HAVE APPROPRIATE SKILLS & KNOWLEDGE

Food Safety Standard 3.2.2 requires that food handlers and supervisors have skills and knowledge of food safety and food hygiene for the work that they do, to ensure that the food prepared and sold is safe to eat.

This means that although you may have appointed a Food Safety Supervisor - all food handlers must have a level of skills and knowledge to do their job.

What do the terms 'skill' and 'knowledge' mean?

- **A skill** is being able **to do** something. It means that food handlers and their supervisors are able **to do** the things in their work that keep food safe.
- **Knowledge** is **knowing about** or understanding something. It means that food handlers and their supervisors know what must be done to keep food safe.
- **Food safety** is ensuring that food is safe to eat. **Food hygiene** is keeping your food premises and equipment clean.

The requirement for skills and knowledge is in Food Safety Standard 3.2.2 *Food Safety Practices and General Requirements*.

For more information contact Council, the NSW Food Authority or download from www.foodstandards.gov.au.

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



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