



YOUNG SHIRE COUNCIL PLANNING & ENVIRONMENT

FOOD NEWS

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Welcome

Welcome to the fourth issue of Food News.

In this issue we will cover;

- the basics of pest and contamination issues,
- the introduction of a new Council resource for the construction and fitout of food premises, as well as
- updates regarding food safety initiatives and legislation.

THE TOP 5

The NSW Food Authority has recently listed the Top 5 most common food safety issues identified by Council EHO's.

1. Unclean food premises and equipment
2. Hand wash facilities that are inaccessible or don't have soap and paper towel
3. Pest control issues (eg cockroaches, mice)
4. Not keeping high risk food at the correct temperatures
5. Not covering food during storage

In previous issues, we have covered Cleaning & Sanitising (July 2011) and handwashing facilities / the importance of handwashing (January 2012) .

Food Safety Supervisor Update

Legislation commenced in October 2011 requiring certain retail food businesses to train and appoint a Food Safety Supervisor **for each premises** they operate.



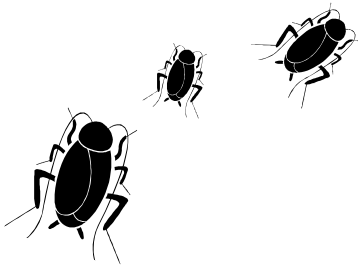
To date over 36,000 food safety supervisor certificates have been issued in NSW. Penalties may apply for non compliance with these requirements, which aim to improve skills and knowledge of food handlers and improve food safety.

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



Examples of common pests:

Rodents
(eg. rats & mice)

Insects
(eg. cockroaches,
flies & ants)

Birds

If you perform pest control treatments yourself, make sure that any chemicals or baits used are suitable and approved for use in food premises and do not contaminate food or food contact surfaces.



PEST CONTROL



Common pests such as rats, mice and cockroaches can carry bacteria and viruses, and can contaminate food and food contact surfaces.

Pest sightings, and food contamination due to pests, result in a large number of customer complaints.

Where do pests hide?

Pests are generally attracted to food premises as they can provide shelter, water and a food source. They are most active at night and hide in dark places including;

- under and behind electrical, heating and cooking appliances,
- under washing and hand washing facilities,
- under and in boxes, packaging and food storage containers,
- inside wall cavities,
- in cracks and crevices, and
- behind equipment.

The legal requirements

The Food Standards Code requires food businesses to take all practicable measures to prevent pests entering the food premises, and eradicate and prevent the harbourage of pests on the food premises.

Practicable measures to prevent entry of pests include:

- sealing all holes, gaps and cracks in walls and ceilings,
- installing and maintaining flyscreens to windows and door openings,
- keeping doors closed when not in use,
- installing weather strips at the base of doors.

Practicable measures to eradicate and prevent harbourage of pests include:

- regular checks for signs of pests,
- maintaining the food premises and equipment in a clean condition (a cleaning schedule may assist),
- keeping food covered in sealed containers,
- storing food, equipment and food containers above the floor,
- keeping garbage storage areas clean and tidy,
- removing rubbish regularly and making sure that
- external areas (outside bin areas) are clean and well-maintained,
- removing unused equipment and fixtures from the premises, and
- implementing a suitable pest control program which may require the services of a licensed pest controller.

Using a licensed pest controller

It is not a legal requirement to use the services of a licensed pest controller however it can help you to demonstrate that you are taking all practicable measures (including those listed above) to eradicate and prevent the harbourage of pests.

CONTAMINATION

The legal requirements

A food business, when receiving, storing, processing and displaying food, must take all practicable steps to protect food from the likelihood of contamination.

Common contaminants of food

- Juices from raw foods, eg meat and seafood
- Unclean surfaces, equipment and utensils
- Dirt, grease and unclean surfaces
- Bacteria and viruses from unwashed hands and poor personal hygiene
- Pests and pest droppings
- Cleaning and other chemicals
- Jewellery, hair and personal items
- Glass, metal or other fragments from damaged equipment and fixtures

TIPS TO PROTECT FOOD FROM CONTAMINATION

- Store food in food-grade containers and covered, if necessary, to protect it from contamination
- Store food and packaging above the floor
- Store raw food—especially meat, fish and poultry - below and away from ready-to-eat food in a cool room or fridge
- Store chemicals and equipment well away from food items, food packaging and food handling areas
- Maintain the premises, including all fixtures, fittings and equipment, in a clean and undamaged condition
- Regularly clean and sanitise food contact surfaces and utensils, eg chopping boards, knives
- Use separate equipment and utensils for raw and ready-to-eat foods, or thoroughly wash and sanitise equipment and utensils between handling raw and ready-to-eat foods
- Avoid unnecessary contact with food, eg use utensils rather than bare hands
- Thoroughly wash and dry hands before starting work, changing tasks or returning from a break, eg between serving customers and preparing food, and after handling raw foods and garbage, or using the toilet
- Minimise the wearing of exposed jewellery and tie back long hair
- Cover cuts and wounds with an appropriate dressing
- Do not handle food if feeling unwell or suffering from a contagious illness

Food Shop Inspections

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

Each food business has been assessed and the inspection schedule is based on the risk associated with the food prepared, how it's handled at each business, and individual business performance (prior inspections).

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

2012-2013 Fees:

Annual registration
\$115

Inspection
\$73

Reinspection
(minor matters)
\$63

Improvement Notice &
Re-inspection
\$345

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

Helpful Links

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

NEW!!!!

FOOD PREMISES GUIDE Requirements for operating a FOOD PREMISES

The guide has been produced to assist business owners and prospective business owners, providing clear and relevant information about Council's requirements for Food Premises in Young Shire.

Food Safety is an important issue and the correct construction, maintenance and operation of a food business ensures that the community is provided with both safe and suitable food.

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.

Are you planning on upgrading or renovating an existing food premises or constructing a new premises?

A development application or complying development application **may** be needed to be lodged with Council for approval to upgrade, construct, renovate or operate a food business.

pre-lodgement meeting

Council's Environmental Health Officers, Building Surveyors and Planning Staff can provide assistance in interpreting these requirements.

Current owners looking to upgrade or refit their premises and prospective owners are encouraged to contact Council staff to arrange for a pre-lodgement meeting prior to submitting any Development Application

Save money by planning and designing with the requirements in mind, and discuss your ideas with Council prior to commencing works.



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