



YOUNG SHIRE COUNCIL PLANNING & ENVIRONMENT

FOOD NEWS

Welcome

Welcome to the sixth issue of Food News!

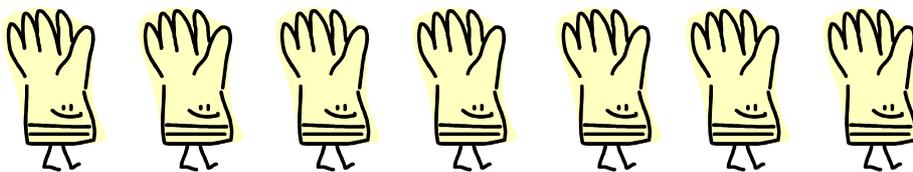
In this edition we cover **Council's Inspection Schedule** for food shops - how we determine how many visits we make to food businesses and the fees and charges that are applicable.

There has been some confusion amongst food businesses as to the levying of the Annual Administration Charge (which is now charged at the time of the first - and sometimes only - annual inspection) and our inspection fees and charges. These fees and charges are outlined on page 2.

And yes, Council's Authorised Officers do not have to give prior warning of any inspections or audit. It is actually very important that Inspectors witness your everyday food handling techniques and practises.

In this issue we also cover;

- The correct use of gloves - recent inspections undertaken by Council Officer's have raised concerns over the correct use of gloves.



- Handwashing tips
- Changes to the Public Health Act 2010 (which will impact some of you who are not on a town water supply).

and links to other resources.

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If anyone has any questions, please don't hesitate to contact Council's Environmental Health Officers.

IMPORTANT INFORMATION IN THIS NEWSLETTER

Please read!!!!



Council's Authorised Officers are appointed to ensure that all persons working in the retail food industry in Young Shire meet their obligations under the Food Act 2003.

Officers may visit a food business to investigate a particular incident, eg foodborne illness, or as part of a specific program.

They may investigate complaints or conduct an audit or inspection without prior warning.

INSPECTION PROGRAM 2013-2014

Retail and food service businesses and inspection frequencies

Retail food businesses vary in risk depending on numerous factors such as the types of food being handled and sold and the food handling and management practices within the food business.

Nationally, businesses are classified as high, medium or low risk. Generally the higher the risk of the food business the higher the inspection frequency.

Factors affecting the risk classification of a food business include;

- types of food being sold (eg. Potentially hazardous food)
- amount of handling and processing of food occurring
- customer base (eg. Vulnerable population)

Council's Environmental Health Officers have developed an inspection schedule based on these factors to ensure that all Food Shops in the Shire are inspected on a regular basis dependant on their risk.

Inspection frequencies may be changed - increased or reduced - depending on;

- Poor performance at recent inspections.
- A history (eg greater than 3 consecutive routine inspections) of satisfactory performance.
- Demonstrated sound management practices such as an implemented food safety program within the food business.

High and Medium risk businesses should expect a minimum of one inspection per year.

INSPECTION FEES 2013-2014

Council has chosen not to increase the fees from 2012-2013.

Annual Administration Charge \$115

For the annual administration charge to be levied under the Food Regulation 2010 at least one inspection needs to be conducted on the business annually. Prior to 2012 Council levied this fee at the start of the each financial year however has now chosen to levy this annual charge at the time of the first (and sometimes only) inspection. This is to ensure that the charge is not levied against any business where no inspection is undertaken in that financial year.

Inspection Fees

Inspection \$73

Reinspection (minor matters) \$63

ENFORCEMENT

Council has implemented a graduated enforcement policy in regards to compliance with the Food Act 2003 and the Food Standards Code. This approach envisages the application and use of mild enforcement tools to businesses in the first instance, to be followed by more severe tools should the business continue the noncompliant activity.

Examples of mild enforcement tools that include warning letters or improvement notices. Examples of more severe tools include prohibition orders, penalty notices or prosecution.

Council may at times, and has in the past, considered using mediation and conciliation as preliminary steps in enforcement processes. This provides the proprietor of the business with the opportunity to explain mitigating circumstances of the legislative noncompliance, and Council will then make a determination on an appropriate course of action.

Council will select an enforcement response that is proportionate to the identified noncompliance and capable of providing sufficient incentive to the business to amend the noncompliant behaviour.

CORRECT USE OF GLOVES

Disposable gloves are useful to prevent food from becoming contaminated. The contamination may be from harmful bacteria or food proteins that are picked up on your fingers or hand. This can cause severe illness or allergic reactions in your customers.

Using gloves are great if you doing a single task, like handling raw fish or meat. They are great for hand mixing wet ingredients and constructing or assembling foods like sausage rolls.

If you are just using gloves to pick up raw food in a sandwich bar setup, the proper use of gloves will slow down the assembly process. It is much faster to use spoons, tongs, cutting guides and slides to make sandwiches, rolls or wraps.

The Do's

- Wash and dry your hand before and after using disposable gloves.
- Change gloves regularly, at least every 30 minutes after continuous use on the same job.
- Gloves must be removed, discarded and replaced with a new pair after using the toilet, smoking, coughing, sneezing, using a handkerchief, eating, drinking or touching the hair, scalp or body.
- Gloves must be changed between jobs to reduce cross contamination.
- Gloves must be disposed of once they are removed, they cannot be rinsed, washed or reused.

The Don'ts

- Don't use the same pair of gloves to handle raw foods and ready to eat foods.
- Don't touch food surfaces, taps and containers if you have used the gloves for handling raw food.
- Don't use the same pair of gloves for multi-tasking:- handling food, wiping down surfaces, cleaning, answering the phone, handling money or taking out the garbage.
- Don't wear disposable gloves if you are barbequing or slaving over a hot stove or oven.

Legal Requirements

- The Food Standards Code requires a food business to take all practical measures to prevent the likelihood of food being contaminated. The Code does not mandate food handlers to use gloves.
- If you use gloves and handle food in a way that makes the food unsafe or unsuitable; this is an offence which could lead to prosecution or a \$770 penalty notice for an individual.

REMINDER!

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 airdrier) and a container for used towels, and
- clearly designated **for the sole purpose** of washing hands, arms and face.

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.

PRIVATE WATER SUPPLIERS REQUIREMENTS

Council's Environmental Health Officer's will soon be contacting some food businesses with information regarding the new Public Health Act 2010, Public Health Regulation 2012 and the requirement for Drinking Water Quality Assurance Programs.

The new requirements means that those business which have a private supply of drinking water (in association with their commercial undertakings) such as some food businesses and accommodation premises are required to establish and adhere to a quality assurance program which meets the requirements of the Australian Drinking Water Guidelines 2011 by **1 September 2014**.

The new legislation and information sheets are available at <http://www.health.nsw.gov.au/phact>. Information on the requirements for drinking water suppliers can be accessed at http://www.health.nsw.gov.au/PublicHealth/environment/water/drinking_watersuppliers.asp.

REMINDERS

FOOD SAFETY SUPERVISORS It is requirement for most food businesses to appoint a Food Safety Supervisor - if you haven't done so please do so immediately.



And remember, a copy of the certificate must be kept onsite and be produced when requested by an authorized officer. The Food Safety Supervisor role is to educate, empower and oversee that proper food handling occurs in their workplace

TEMPERATURE CONTROL - If your business stores, displays or transports potentially hazardous food **you must have temperature measuring device (eg. a probe thermometer) that can accurately measure the temperature of the food to +/-1°C.** Remember to clean and sanitise the thermometer before you use it.

CLEANING & SANTISING - remember that all food contact surfaces must be cleaned and sanitized using an approved process.

And don't forget to clean those hard to reach places, regularly!!

NSW FOOD AUTHORITY WEBSITE

Don't forget that the Authority's website provides useful information

The website has resources and fact sheets on safe production, storage, transport, promotion and preparation of food.

Information in various languages

Did you know that the Authority's website can be viewed in various languages?

This functionality is available by clicking on an icon on the top right hand side of the page. This brings up a range of various languages in a drop down box; just select the desired language.

Each page is then presented in that language. Unfortunately this does not extend to any PDF documents attached to that page.

Recalls and more

The latest food safety alerts are posted on the Authority's home page. It lists all recalls and alerts as they occur so keep a look out for the latest information.

Helpful Links

NSW Food Authority
Australia New Zealand Food Standards
Food Safety Information Council
Allergy & Anaphylaxis Australia

www.foodauthority.nsw.gov.au
www.foodstandards.gov.au
www.foodsafety.asn.au
www.allergyfacts.org.au/



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