



YOUNG SHIRE COUNCIL PLANNING & ENVIRONMENT

FOOD NEWS

Welcome

Welcome to 2014 and this issue of Food News!

In this edition we have some important information from the NSW Food Authority in regards to changes to the Food Safety Supervisor requirements. We are also covering cleaning and sanitising ... again.

Council staff feel that it is important to stress that cleaning and sanitizing are two separate but important issues, and we will be reinforcing this during compliance inspections in 2014.

We have also included the **2014 Food Safety and Compliance Calendar**. Council is again proud to support this initiative, with Wagga Wagga Shire Council designing and producing this calendar this year - to educate and reinforce the principles of food safety.

This years edition has some great photos which clearly demonstrate and remind food handlers about food safety issues.

We suggest that you hang the calendar in a visible high use area such as near the hand wash basin.

We hope that all our food premises have had a

Merry Christmas and now wish you all the best for 2014!

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

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If anyone has any questions, please don't hesitate to contact Council's Environmental Health Officers on 6380 1203.

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/

IMPORTANT INFORMATION IN THIS NEWSLETTER

Please read!!!!

CLEANING & SANITISING

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

Council staff have decided that this year we will have a focus on educating food businesses and community groups that prepare food on the importance of cleaning and sanitising.

Cleaning and sanitising are two separate and important issues.

It is important that food handlers understand the importance of cleaning and sanitizing, which helps to prevent the growth and spread of organisms that cause food borne illness.

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) need to be sanitised.

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.

REMEMBER -

Detergents are chemicals that remove dirt and grease.

DETERGENTS DO NOT KILL BACTERIA.

WHAT NEEDS TO BE CLEANED?

EVERYTHING

*Premises (floors, walls and ceilings)
Fixtures and fittings
Equipment & utensils*

WHAT NEEDS TO BE SANITISED?

All food contact surfaces & utensils

*glass, cups, plates, cutlery
chopping boards
containers
knives
slicers
mixers
benches
food prep sinks
bain marie trays*

SANITISING

It is a legal requirement that any food contact surfaces (including eating or drinking utensils) need to be sanitized.

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

You can then sanitise food contact surfaces (including eating and drinking utensils) using either heat or chemicals

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.

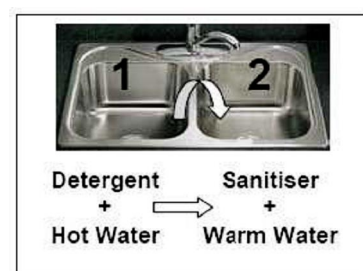
Chemicals

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.

Household grade santisers that kill 99.9% of germs are not suitable for a commercial food premises.

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



USING BLEACH AS A SANITISER

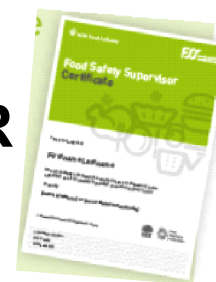
Unscented bleach is a chlorine based chemical that can be used to sanitise food contact when diluted correctly. As a guide the following table provides an indication of how to dilute bleach.

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



MESSAGE FROM THE NSW FOOD AUTHORITY

CHANGE TO FOOD SAFETY SUPERVISOR NOTIFICATION REQUIREMENTS



What is a food safety supervisor

Legislation introduced in NSW in 2011 means certain businesses in the hospitality and retail food service sector must have a certified Food Safety Supervisor (FSS) working in their business. FSS details will be checked as part of annual inspections by council and impacted businesses that do not have a FSS risk a fine.

Examples of businesses include restaurants, cafés, takeaway shops, caterers, bakeries, pubs, clubs, hotels and supermarket hot food sales.

A Food Safety Supervisor is a person who:

- is trained to recognise and prevent risks associated with food handling in a retail food business
- holds a current FSS certificate that is no more than five years, and
- is not an FSS for any other food premises or any other mobile catering businesses, and
- can train and supervise other people who handle food to see that it is done safely.

Food Safety Supervisors must be trained in specific units of competency and it must be done at a Registered Training Organisation approved by the NSW Food Authority. The training can be done face-to-face, online, in the workplace, by correspondence, or a combination of these. A list of approved training providers can be found at www.foodauthority.nsw.gov.au/industry/fss-food-safety-supervisors/

Changes to notification requirement

Changes to this legislation from 3 January 2014 means it is no longer a requirement for a business owner to notify their local council or the NSW Food Authority of their FSS details. There are no further changes to the legislation at this time.

For more information read the *Guideline to Food Safety Supervisor Requirements* on the Authority's website, or contact your local council.

For more information about FSS requirements, visit the Authority's website at www.foodauthority.nsw.gov.au/industry/fss-food-safety-supervisors/ or email the helpline on contact@foodauthority.nsw.gov.au



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