



YOUNG SHIRE COUNCIL PLANNING & ENVIRONMENT

FOOD NEWS

Welcome

Welcome to this issue of Food News!

In this edition:

SALMONELLA and EGGS!! What you need to know!!!

The incidence of Salmonella in retail premises in NSW is on the rise and many outbreaks have been linked back to the use of eggs. Please read the latest information from the NSW Food Authority on the Fact Sheet as things have changed!!!

DO YOU MAKE ANY OF THE FOLLOWING?

Egg dressings, sauces and spreads
(eg mayonnaise, aioli, hollandaise, egg butter)

Desserts made without an effective cooking step
(eg tiramisu, mousse, fried ice cream)

Drinks containing raw eggs
(eg eggnog, egg flip, raw egg protein smoothies)

MAKE SURE YOU READ THE NEW FACTSHEET!

Also important in this edition is the upcoming requirement for those whose business relies on private drinking water supplies to have a Drinking Water Management System in place from **1 September 2014**.

We have also included updates of the Scores and Doors program, our Inspection Schedule and Fees, and following recent inspections, a gentle reminder on the correct use of gloves .

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REMINDER!

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.

If anyone has any questions, please don't hesitate to contact Council's EHO's on 6380 1203

IMPORTANT INFORMATION IN THIS NEWSLETTER

Please read!!!!

IMPORTANT
POINTS & WHAT
CAN YOU DO?

READ THE FACTSHEET

AND

USE SAFER ALTERNATIVES

Consider using safer alternatives in foods that are not cooked

**Use
commercially
produced
dressings,
sauces and
spreads**

**Use pasteurised
egg products
instead of raw
eggs in foods
that are not
cooked**

SALMONELLA and EGGS!!!

Do you use raw eggs on your menu? Products with raw eggs have been responsible for some of the largest foodborne illness outbreaks in NSW.

What is *Salmonella*?

Salmonella is a bacteria that can cause salmonellosis - a food borne illnesses. In Australia, most salmonella infections occur after eating contaminated food or sometimes after contact with another person with the infection. It is mainly spread when we eat under-cooked food made from infected animals (that is, meat, poultry, eggs, and their by-products), although you can also become infected from eating fresh fruit and vegetables that are not properly washed and are eaten raw, or through cross-contamination.

What's the problem with eggs?

Salmonella may be found on the surfaces of whole eggs which can then contaminate your food. Thorough cooking kills Salmonella but if you are using raw egg on your menu you need to take extra care.

What to do

The NSW Food Authority has developed a Fact Sheet (attached to this Newsletter) which outlines the options to ensure the microbiological safety of food if you are raw eggs.

If you are making raw eggs products it is important that you read this Factsheet.

The NSW Food Authority has also producing a Guideline for the safe use of raw eggs and this is available on the NSW Food Authority website at <http://www.foodauthority.nsw.gov.au/retail/safe-use-of-raw-egg-products>.

It is preferable to use safer alternatives - either commercial products or a pasteurised egg product

REMINDER - PRIVATE WATER SUPPLY REQUIREMENTS

Council's Environmental Health Officer's will soon be contacting some food businesses to remind them of their obligations under the Public Health Act 2010, with Public Health Regulation 2012 and the requirement for Drinking Water Quality Assurance Programs.

This means that food premises connected to a private supply (eg rainwater tank) 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>.

NSW Public Health have developed some templates for Quality Assurance Programs - these can also be found on their website.

INSPECTION PROGRAM 2014-2015

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 and performance at recent inspections.

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

INSPECTION FEES 2014-2015

Annual Administration Charge \$115

This annual charge is levied at the time of the first inspection.

Inspection Fees

Scheduled Inspection \$76

Reinspection (minor matters) \$66



SCORES ON DOORS & the FPAR

The Scores on Doors program has been expanded throughout NSW and Council is considering joining the program to improve food safety outcomes in our area.

Scores on Doors is the NSW hygiene and food safety scoring program that displays the results of food premises regular inspections. It informs the public on how well local restaurants and food premises, are complying with NSW hygiene and food safety requirements and allows Council to publicly acknowledge all your hard work.

What is the FPAR?

The FPAR is a standardised Food Premises Assessment Report which underpins the Scores on Doors program. Using the FPAR provides consistency in food business inspections across the state. Over 90 Councils in NSW are using the FPAR, including Young Shire Council.

The FPAR is divided into 9 sections that relate to compliance with the food safety standards or the Australian New Zealand Food Standards Code. The section relate to hygiene and food safety and focus on the most important foodborne illness risk factors.

In recent inspections Council has been using an electronic version of FPAR but has not fully enabled the scoring capabilities on the system. This is why we have requested that you currently ignore the score on the inspection report. In 2014-2015 Council will be fully utilising the scoring so that businesses have an understanding of where they will sit if Council joins the Scores on Doors program.

Included with this Newsletter is a copy of the FPAR inspection sheet for your information. Council recommends you use this as a self inspection and training tool to increase your awareness and improve compliance.

Rating	Definition
★★★★★ Excellent	The business has achieved the highest level of compliance with food safety standards.
★★★★ Very Good	The business has very good food safety practices in place. Some minor areas where standards were not met will need to be addressed.
★★★ Good	The business has a good standard of food safety compliance. A number of areas, although not serious, need to be corrected.

CORRECT USE OF GLOVES

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, touching money.
- 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

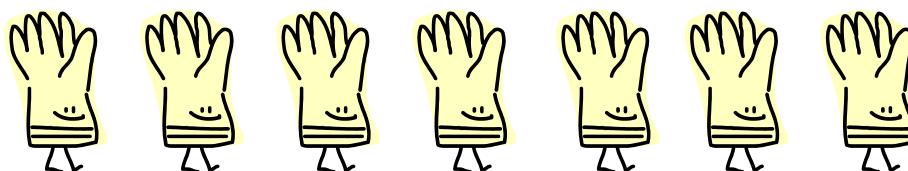
- Don't use the same pair of gloves to handle raw foods and ready to eat foods.
- Don't touch food surfaces, taps and containers if you have used the gloves for handling raw food.
- Don't use the same pair of gloves for multi-tasking:- handling food, wiping down surfaces, cleaning, answering the phone,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

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.

Separation techniques such as the use of tongs, spoons etc may be faster and more effective.

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 penalty notice for an individual.



Helpful Links

NSW Food Authority

www.foodauthority.nsw.gov.au

Australia New Zealand Food Standards

www.foodstandards.gov.au

Food Safety Information Council

www.foodsafety.asn.au

Allergy & Anaphylaxis Australia

www.allergyfacts.org.au/



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