



## YOUNG SHIRE COUNCIL PLANNING & ENVIRONMENT

# FOOD NEWS

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## Welcome to 2016 and this issue of Food News!

In this edition;

- The 2016 Food Safety Calendar
- Food Safety Supervisor Training
- Changes in Food Premises Notification
- Use of Raw Egg Products
- Cleaning and Sanitising within Food Premises



## FOOD SAFETY SUPERVISOR TRAINING

It is a requirement under the *Food Act 2003* that many food businesses will require to have at least one Food Safety Supervisor (FSS) appointed. Food businesses that will require a FSS include those businesses that prepare and serve food that is:-

- ready-to-eat,
- potentially hazardous (i.e. needs temperature control),
- NOT sold and served in the supplier's original package.

**FSS Certificates are issued for a period of 5 years and therefore it is important to be aware of the expiry date of each FSS Certificate. Many of the FSS Certificates issued when the FSS Certificate program was first introduced have either expired or are due to expire in the coming months.**

If your FSS Certificate has expired, or is due to expire, you will need to renew your FSS Certificate. To renew your FSS Certificate, you will need to enrol into a recertification training course with a Registered Training Operator (RTO) approved under the FSS program. The following web link will assist in finding a RTO:-

<http://www.foodauthority.nsw.gov.au/rp/fss-food-safety-supervisors/approved-training-providers>,

### INSPECTION FEES 2015-2016

**Annual Administration Charge \$120**

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

#### Inspection Fees

**Scheduled Inspection \$80**

**Reinspection (minor matters) \$70**

## CHANGES TO THE NOTIFICATION REQUIREMENTS FOR YOUR FOOD BUSINESS

Previously, the NSW Food Authority required all food businesses to notify their business through the 'Food Notify' web portal. However, as of September 2015, this is no longer a requirement.

However, what hasn't changed is the need for all businesses to supply business detail information to Council. Details required include the name of the proprietor, business address, contact details and the type of food activity undertaken.

If either of the above details have changed, or you are a new business, you will be required to notify Council. This may be done through submitting a 'Food Premises Registration' form. This form may be found on Council's website at:-

<http://www.young.nsw.gov.au/Regulations-and-Permits/public-health-food-safety>

## USE OF RAW EGG PRODUCTS

Some food businesses regularly use raw egg products during their day-to-day operation. Common raw egg products include mayonnaise, aioli, hollandaise and mousse.

### Why the concern with the use of raw egg?

The pathogen *Salmonella* is known to be present on the surfaces of eggs. Therefore, the improper handling of eggs may lead to raw egg products becoming contaminated. Salmonella is one of the leading causes of Food Borne Illness (Food Poisoning) within Australia.

Symptoms of Salmonella are varied, but may include headache, fever, stomach cramps, diarrhoea, nausea, and vomiting. Symptoms may last for 4-7 days, with some people maintaining symptoms for a longer period. Consequences for those who are pregnant may result in birthing complications. Those who have suppressed immunity may also be severely impacted, sometimes leading to death.

### If I continue to use raw egg products, what are my obligations?

Although it is strongly recommended for all food businesses to transition to a pasteurised egg product, NSW Food legislation does not prohibit the continued use of raw egg products.

If you do continue to use raw egg products you will be obligated to follow the guidelines as set by the NSW Food Authority. During the routine food inspection, Council staff will assess your compliance as set by these guidelines.

### How can I use raw egg products safely?

The guidelines to assist in the safe use of raw egg products may be found on the NSW Food Authority website at:- [http://www.foodauthority.nsw.gov.au/Documents/retailfactsheets/safe\\_preparation\\_of\\_raw\\_egg\\_products.pdf](http://www.foodauthority.nsw.gov.au/Documents/retailfactsheets/safe_preparation_of_raw_egg_products.pdf)

It is strongly recommended to view this document, however the key matters to be aware when preparing raw egg are:-

1. If separating the egg yolk, an egg separator should be used. Using the 'shell to shell' technique, or using hands to separate the egg yolk will greatly increase the likelihood of Salmonella on the egg shell contaminating the egg yolk and white.
2. A pH of less than 4.2 should be maintained. This may be achieved by the use of vinegar or lemon juice.
3. Use only clean eggs.
4. Keep all raw egg products under temperature control (less than 5 Degrees).
5. Discard all raw egg products 24 hours after produced.

## CLEANING AND SANITISING

It is a requirement that all food businesses maintain a cleaning and sanitising program.

### What is the difference between 'Cleaning' and 'Sanitising'?

'Cleaning' simply refers to the elimination of visible matter on food contact surfaces. 'Cleaning' may also eliminate some (but not the majority) of bacteria on any food contact surfaces.

'Sanitising' is often referred to the 'next step' beyond 'cleaning'. Where 'cleaning' will remove visible matter, sanitising will eliminate the majority (but not all) harmful bacteria.

### How do I 'Clean' and 'Sanitise'?

'Cleaning' of utensils or other food contact surfaces may be achieved by:-

1. Removing visible matter by scraping or wiping off,
2. Washing using hot water and detergent, and,
3. Rinsing off of any remaining loose matter and detergent.

'Sanitising' will reduce the number of bacteria on any food contact surface. You may sanitise by the following methods:-

#### Heat

This will usually be achieved by the use of a commercial dishwasher. Temperatures to achieve adequate sanitising should be between 70 and 80 Degrees. As domestic dishwashers do not achieve these temperatures, a domestic dishwasher will not suffice for the purpose of sanitising.

#### Chemical

Chemical sanitisers may be used for both the sanitising of benches and of cooking utensils. The following chemicals may be used:-

1. A 'Food Grade Sanitiser'. This may be purchased from various hospitality businesses.
2. Diluted Bleach Solution (refer to following table).

Table 1.

How much water?	How much bleach?					
	Household (4% chlorine)		Strong domestic (6% chlorine)		Commercial (10% chlorine)	
Concentration required (ppm)	50 ppm	100 ppm	50 ppm	100 ppm	50 ppm	100 ppm
Water temp	Warm	Cold	Warm	Cold	Warm	Cold
1 litre	1.25 ml	2.5 ml	0.85 ml	1.7 ml	0.5 ml	1 ml
10 litres	12.5 ml	25 ml	8.5 ml	17 ml	5 ml	10 ml
50 litres	62.5 ml	125 ml	42.5 ml	85 ml	25 ml	50 ml

Table 1. Outlines the appropriate bleach dilutions for the purpose of sanitising (NSW Food Authority, 2015).

When sanitising utensils and cooking equipment a double bowl sink should be used. As Figure 1 shows, the first sink will be used for the purpose of washing and the second for sanitising.

Figure 1.

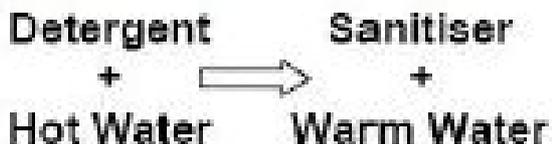


Figure 1. Outlines how a double bowl sink can be used to clean and sanitise utensils, plates and containers.

**Is Vinegar or Methylated Spirits able to be used as a Sanitiser?**

No, the only chemicals to be used is either bleach or a Food Grade Sanitiser.



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