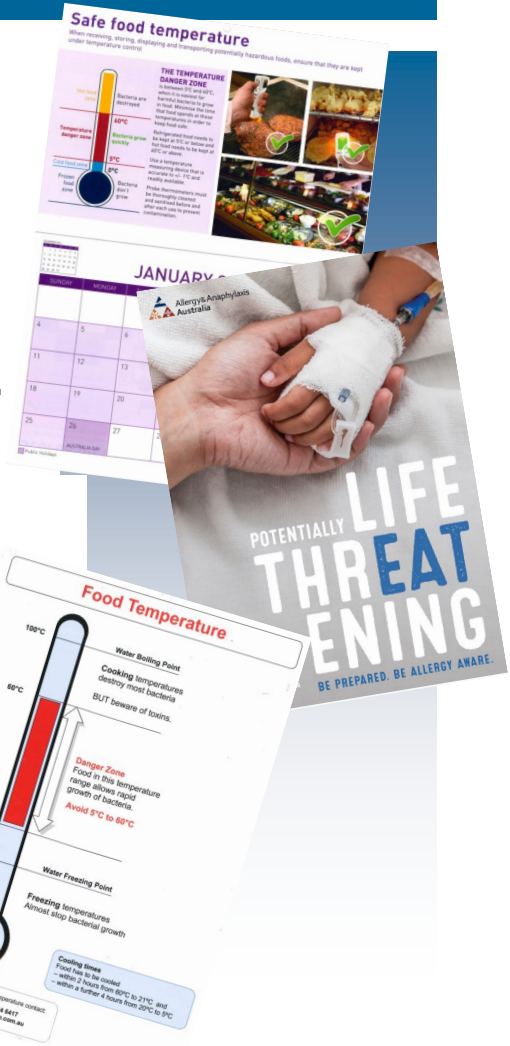


HILLTOPS COUNCIL PLANNING & ENVIRONMENT FOOD NEWS



Welcome to 2017 and this issue of Food News

In this edition;

- Introduction of new staff
- Inspection 'Hit List'
- **Free** Food Safety Training
- Food Safety Supervisor Reminder
- Tips on the cooling down of food

Enclosed;

- 2017 Food Safety Calendar
- Allergy Information Booklet
- Food Temperature Information Chart

WHO ARE WE?

The formation of Hilltops Council from the former Boorowa, Harden and Young Councils, has brought some changes to the operational side of the Council. This will mean you may see a different Council Officer during your next inspection.

But what will not change is the ability for people to contact staff with any questions they may have in regard to safe food handling practices.

Councils Environmental Health Officers may be contacted by either of the following:-

Kay Keefe - kaye.keefe@hilltops.nsw.gov.au
- 6380 2034

Sally Atkinson - sally.atkinson@hilltops.nsw.gov.au
- 6380 1239

Glen Harper - glen.harper@hilltops.nsw.gov.au
- 0455 558 644

ROUTINE FOOD INSPECTIONS RECOMMENCING EARLY 2017—ARE YOU PREPARED?

Depending on your past performance and what food you are producing, you may either be inspected once or twice throughout each financial year. As a helpful reminder, the following will be what Council Officers will focus on (amongst other things) throughout the next inspection.



Source: cfs.gov.uk

THE TOP 3 HITLIST

1. Safe Storage of Food

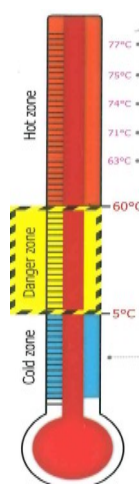
Within the coolroom/refrigerator, ensure cooked or ready-to-eat foods is stored above raw and uncooked foods.

This is to make sure harmful bacteria contained within the uncooked food does not contaminate ready-to-eat foods.

2. Cleaning Under and Behind Fryers and Refrigeration Units

Areas that are not easily accessible are often areas that get missed when staff undertake their daily cleaning duties. Common areas that get forgotten is under and behind refrigeration units and under hotplate and frying equipment.

Keeping these areas clean will help prevent pests from creating problems within your food premise.



3. Temperature Checks

Ensuring your food is stored at the correct temperature is vital to the safe operation of your food business. Particularly in the middle of summer, temperatures within refrigeration units may require closer attention.

You will need to ensure all refrigeration units are kept at, or below 5°C. To help act as a reminder, and to help engage staff, it is always a good idea to keep a daily temperature log on each refrigeration unit in operation.

DO YOU HAVE ADEQUATE KNOWLEDGE WHEN IT COMES TO HANDLING FOOD SAFELY?

FREE TRAINING!

Council has introduced a new web based computer program to help assist staff members enhance their food safety skills.

The *'I'm Alert'* program is **free of charge** and helps users understand the general concepts of food safety. Amongst other matters, the program incorporates principles of temperature control and personal hygiene whilst emphasising the importance of cleaning and sanitising in a commercial kitchen environment.

Please note that the *'I'm Alert'* training program **is not** accredited as part of the Food Safety Supervisor program. This program is designed to help compliment existing training and acts as a good 'starter' for those commencing in the industry.

The *'I'm Alert'* program may be accessed on the following link:-

<http://www.hilltops.imalert.com.au>

FOOD SAFETY SUPERVISOR —IS YOURS STILL CURRENT?

Many food businesses are required to have at least one Food Safety Supervisor (FSS). With the certificates valid for 5 years, this will mean many of the FSS Certificates may either have expired, or will shortly expire.

There are many operators that provide FSS Training. The below link will assist you in finding a certified FSS training operator.

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

You are reminded that having at least one FSS appointed per business is mandatory and required by law. If you are uncertain whether your business is required to have a FSS appointed, please contact Council.

It is also important to have the FSS certificate readily accessible as the certificate will be requested to be viewed at your next inspection.

Cooling Down of Cooked Foods Safely

Many businesses will prepare hot food and then cool down the food to either reheat later on, or to sell cold. Examples of food commonly heated and cooled include:-

- ⇒ Rice, Pasta
- ⇒ Curries, Casseroles
- ⇒ Meat Pies
- ⇒ Cooked meats

It is vital to ensure any food that is cooked, is then cooled rapidly. This is to ensure the food is not kept with in the 'temperature danger zone' of 5-60°C for any substantial amount of time.

To prevent the likelihood of Food Borne Illness (Food Poisoning) from occurring, it is important to ensure the food is cooled rapidly by applying the **2/4 Hour Rule**.

2/4 Hour Rule

Within **2 Hours**—The food must be **21°C** or under
Within a further **4 Hours**—The food must be under **5°C**

How do I achieve this?

1. Ensure the food is placed into a **shallow** and **large surface area** food grade container.
2. Place into refrigeration within 30 minutes of cooking (however be mindful that placing the food into refrigeration immediately after cooking may place increased strain on the refrigeration unit).
3. Place into a part of the refrigerator unit that will enable rapid cooling (i.e. not within a known 'dead zone' of the refrigeration unit).
4. Use your food thermometer to monitor the cooling of the food to ensure the cooling complies with the 2/4 hour rule.



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