

# FOOD SAFETY NEWS

APRIL 2025

## FOOD REGULATION 2025 – HOW THE CHANGES COULD AFFECT YOUR BUSINESS

The NSW Food Authority is finalising changes to the Food Regulation 2025 which should come into effect in the coming months. The Food Act & Regulation ensures food sold in NSW is safe and suitable for human consumption and meets all standards set out in the Food Standards Code. It also sets the related fees and charge for inspections and enforcement action.

Food businesses are required to comply with food safety standards, consequences for failing to meet these standards requires Council to consider enforcement action.

For retail businesses requiring enforcement action, increased fees will be applied:

- Improvement Notice – increase to the administration fee \$564
- Penalty Infringement amounts for individuals \$660 and corporations \$1980
- Certificate of Clearance fee \$500 for a reinspection of the business after a prohibition order/ closure has been issued

Council officers have been working with food businesses to ensure that they are provided with the education and tools to meet the requirements of the food safety standards.

Whilst the changes relate to non-compliances of the food safety standards, it also provides incentive for the food business to continue to ensure that their business and staff are providing safe food to their customers.

Business operators should:

- Continue to educate staff [imalert.com.au/v6/?sub=penrith](http://imalert.com.au/v6/?sub=penrith)
- Check your previous inspection report and ensure outstanding items are completed [Scores on Doors | How to get a higher rating](#)
- Perform a self-check by going through the Food Premises Assessment Report (FPAR) yourself.
- Further information can be found [Inspections | NSW Food Authority](#)

Once the changes to the Food Regulation 2025 are finalised, there will be further communications with our retail food businesses on the changes

## HAS YOUR FOOD SAFETY SUPERVISOR (FSS) CERTIFICATE EXPIRED?

Your Food Safety Supervisor Certificate is valid for 5 years with the expiry date shown on the bottom left side of the certificate.

All retail, hospitality and food service businesses need to appoint at least one Food Safety Supervisor (FSS) per premises if food they prepare and serve is:

- ready-to-eat
- potentially hazardous, that is, needs temperature control
- NOT sold and served in the supplier's original package.

The NSW Food Authority approves Registered Training Organisations (RTOs) to deliver FSS training for the purpose of issuing NSW FSS certificates.

Only approved RTOs can train and assess a Food Safety Supervisor and issue an NSW Food Authority FSS certificate.

NSW Food Authority provide a list of all approved RTOs in NSW and their approval numbers. The list can be accessed on the following link [Approved training providers | NSW Food Authority](#).

You can also search the [National Training Register](#) to confirm that your selected training organisation is approved to deliver nationally recognised training and provide the correct FSS competency units.

Once you have successfully completed the Food Safety Supervisor course, the RTO will provide a new NSW Food Authority Food Safety Supervisor Certificate. The certificate must remain on the food premises to be viewed by Council's officers upon request.



## FREE FOOD HANDLER BASICS TRAINING AVAILABLE IN MULTI LANGUAGES

Use the following link to access training in multi-language: [Food Handler Basics training | NSW Food Authority](#)

Food Handler Basics is a free, non-accredited, online training course developed by the Food Authority. It covers the basic knowledge requirements for food handlers in [Standard 3.2.2A of the Food Standards Code](#).

The training features 8 modules, including a test at the end, and takes about an hour to complete.

You must answer all questions correctly in the test and provide your email address to receive a certificate of acknowledgement. Please note: A certificate is not a proof of skills. Food handlers must also be able to demonstrate they know how to handle food safely.

### Food Handler Basics training (English)

تدريب أساسيات مناولة الطعام (Food Handler Basics training: Arabic)

食品处理员基础培训 (Food Handler Basics training: Chinese simplified)

食品處理基本培訓 (Food Handler Basics training: Chinese traditional)

식품 취급자 기본 교육 (Food Handler Basics training: Korean)

Đào Tạo Cơ Bản Về Người Xử Lý Thực Phẩm (Food Handler Basics training: Vietnamese)



## FROZEN ACAI

Acai has been linked to cases of foodborne illness in NSW. It is a ready-to-eat, potentially hazardous food that must be kept cold to remain safe to eat.

Acai comes in 2 formats – powdered, which can be reconstituted before being frozen into a soft serve, or frozen bulk tubs, where the product can be scooped or thawed and added to a soft serve machine.

How to reduce the food safety risk when preparing Acai products.

- **Temperature Control** – A common cause of foodborne illness is storing and displaying potentially hazardous foods at incorrect temperatures for long periods. This can lead to the rapid and sustained growth of food poisoning bacteria, some of which can produce toxins. These bacteria grow best between 5°C and 60°C. Retailers must store and display frozen acai at a temperature of 5°C or below – even during thawing.
- **Sufficient Storage Facilities** – The business must also ensure there is sufficient freezer, cool room and/or refrigerator space to store frozen, chilled and thawed food products at all times. If frozen acai has been left out of temperature control for more than 4 hours it must be thrown out, in accordance with the 2-hour/4-hour rule.
- **Cleaning and Sanitising** is a 2-step process. All food contact surfaces including any soft serve machines need to be thoroughly cleaned before they are sanitised.
- **Food handler skills and knowledge**. All food handlers at the business must be trained in, and be able to demonstrate, appropriate skills and knowledge in food safety, including temperature control, cleaning and sanitising, as well as personal hygiene.



It is okay to **use or refrigerate** for later use.



It is okay to **use now** (can't be put back into cold storage).



**Do not use.** Must be thrown out.

For more information go to [penrith.city](http://penrith.city) or phone 4732 7777