

PENRITH

FOOD SAFETY NEWS

EDITION 15,
AUGUST 2019

PENRITH
CITY COUNCIL

WELCOME

Welcome to our Fifteenth edition of 'Food Safety News', a quarterly newsletter for local food businesses. This is one way we can help you keep up to date with your responsibilities under the *Food Act, 2003, Food Regulation, 2015, Food Standards Code* and with any current issues. Check out our regular tips to help maintain high standards of food safety.

JAMISON HOTEL MAKES IT 4 IN A ROW!

Council recently completed a food business inspection of the Bistro at the Jamison Hotel as part of Council's Food Safety Surveillance Program.

The inspection was a routine unannounced inspection for the 2019/2020 financial year.

At the completion of the inspection it was noted that the business had earned a 5 star Scores on Doors rating.

What made the result so special was that it was the businesses 4th consecutive inspection resulting in a 5 star rating.

Chef Dhel said this was a great motivator for his staff.

"After last years inspection I put up a blank picture frame with 2019 and a question mark along side our previous 5 star rating frames and continually motivated staff to gain 5 stars on our next inspection. It worked," Dhel said.



Dhel & Wilma with their 5 star Certificates.

Council would like to take this opportunity to thank the staff at the Jamison Hotel and all our local food businesses for the hard work and effort by increasing the standard of cleanliness and hygiene in their businesses.

HAVE YOU APPOINTED OR RENEWED YOUR FOOD SAFETY SUPERVISOR?

The Food Act, 2003 requires certain retail food businesses (i.e. restaurants, cafes, takeaway shops, caterers, pubs, hotels etc.) to have at least one Food Safety Supervisor (FSS) appointed.

As the certificate is valid for 5 years, it may well be time to renew yours. Check the bottom left hand corner of your certificate to see the expiry date. The nominated FSS may have also left your business?

The FSS must attain the required units of competency from an approved RTO under the NSW Food Authority's program.



You must keep a copy of the FSS certificate and be able to produce it for inspection. There are also on-the-spot fines and penalties for failing to appoint a FSS. Approved training providers can be found at: www.foodauthority.nsw.gov.au



GLOVES

The use of disposable gloves is a common practice within local food businesses in Penrith. Council's Environmental Health Officers often observe food handlers using them to protect their hands rather than protecting food. Sometimes food handlers wear the same pair of gloves for food handling, money handling, cleaning and even putting out the garbage making the gloves a potential risk to contaminate the food rather than protecting the food.

Wearing gloves is not a substitute for hand washing. Hands need to be washed between each glove change to prevent bacteria transfer from hands to clean gloves and food. Often good hand washing practices in addition to the use of tongs and utensils is more favourable than using gloves to avoid food handlers becoming complacent and misusing them.

It's important to remember these tips when wearing gloves:

- Change them regularly, .e.g. every 30 minutes after continuous use on the same job;
- Change them between jobs to reduce cross contamination;
- Dispose of them once they are removed – they cannot be reused;
- They are disposable, don't wash them for reuse;
- Store them next to the hand wash basin to; and remind food handlers to wash their hands before and after using them.

In some circumstances, gloves should always be worn where food handlers have:

- Bandages or band aids on their hands;
- Nail polish or other nail decorations which may dislodge and contaminate food;
- and Jewellery they cannot remove (i.e. rings).

FOOD SAFETY TIP FOR THE QUARTER

Did you know food poisoning is more common in summer than at any other time of the year? This is because bacteria grows faster in hot and humid weather. In the right conditions, bacteria can multiply quickly and contaminate food:

Don't leave hot foods to completely cool before refrigerating. Put hot food in the fridge, coolroom or freezer soon after cooking. Cool it rapidly first by dipping the container in ice or a cold-water bath or dividing the food into smaller, shallower containers so it cools more quickly

Don't overfill your fridge or coolroom. Having enough room for air circulation inside the fridge and coolroom is important for effective cooling. A good tip if you're catering for a crowd is to keep drinks on ice or in an insulated cooler and reserve the space in your fridge or coolroom for food

Know when to throw food away. Don't sell food that's been left out of the fridge or coolroom for more than four hours - especially poultry, meat, seafood, cooked rice and cooked pasta

Avoid handling food when you're not feeling well. If you have diarrhoea, vomiting, sore throat with fever, fever or jaundice, or infectious skin conditions, avoid handling food and see a doctor if symptoms persist.

FREE FOOD HANDLER EDUCATION SEMINARS

Owners of food businesses are responsible for making sure that people who handle food in their business, and the people who supervise this work, have the skills and knowledge they need to handle food safely (see Standard 3.2.2 Food Safety Practices and General Requirements).

This means that your staff and their supervisors must be able to do their work in ways that ensure your business produces safe food. They must know about issues associated with food safety and safe food handling practices that are relevant to your business and the jobs they do for you .

If you have food handlers that haven't attended Food Safety Supervisor training, or your business has been subject to enforcement action in the past 24 months, you or your staff should attend this training as this is a perfect opportunity to help gain and demonstrate appropriate skills and knowledge.

Venue: Penrith City Council,
(Passadena Room) 601 High Street, Penrith

Date: Monday 25 November 2019

Time: 10am - 12:30pm

To register your interest, please phone Council's Environmental Health Team on 4732 8055 as places are limited.

For more information go to penrithcity.nsw.gov.au or phone 4732 8055