

PENRITH

FOOD SAFETY NEWS

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PENRITH
CITY COUNCIL

WELCOME

Welcome to our sixteenth 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), the Food Standards Code and with any current issues. Check out our regular tips to help maintain high standards of food safety.

HAPPY NEW YEAR FROM THE ENVIRONMENTAL HEALTH TEAM

It's that time of year and Council's Environmental Health Team would like to wish all our local food businesses a Happy New Year. We thank you for your food safety efforts during 2019 and look forward to working with you all in 2020.

FOOD SAFETY 2020 RETAIL FOOD BUSINESS CALENDAR

As part of Council's Food Safety Program, Council is pleased to provide you with your free Food Safety 2020 Retail Food Business Calendar.

This calendar contains helpful reminders about safe food handling.

It's a great reminder for staff, so we'd encourage you to display it where it can easily be seen.

Other sources where you can receive the latest information about food safety and your responsibilities as a food business proprietor include:

- Penrith City Council – www.penrithcity.nsw.gov.au
- NSW Food Authority – www.foodauthority.nsw.gov.au
- Food Standards Australia New Zealand – www.foodstandards.gov.au
- Food Safety Information Council – www.foodsafety.asn.au



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 supervisors must be trained and equipped to produce food safely. This includes knowledge that's relevant to your business about the issues associated with food safety and safe food handling practices.

Penrith Council is offering a Food Handlers Educational Seminar to any food handlers who haven't received

Food Safety Supervisor training, or any business that's been the subject of enforcement action in the past 24 months. The seminar is free and provides the perfect opportunity to gain the appropriate experience with food handling through demonstrated skills and knowledge.

Venue: Penrith City Council (Passadena Room)
601 High Street, Penrith
Date: Tuesday 3 March 2020
Time: 5.30pm-8:00pm

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

FOOD SAFETY TIP FOR THE QUARTER

Understanding Natural Toxins in Food

Natural toxins cannot be detected by smell, sight or taste — it's important to handle and prepare food properly to prevent potentially fatal poisoning.

Natural toxins are toxic compounds that are naturally produced by living organisms. These toxins are not harmful to the organisms themselves, but they can be toxic to people when we eat food contaminated with them.

It's important to be aware of the risk of natural poisons in foods; if you operate a food business or prepare food for sale to the public, you must ensure that all reasonable precautions have been taken to prevent food poisoning from natural toxins.

The best way to reduce food safety risks in a commercial food business is to ensure that everyone who handles food has completed food safety training.



SCORES ON DOORS

To get the best possible rating, food businesses should do the following:

- Ensure your business has an up-to-date registration with Council.
- Ensure your business has a Food Safety Supervisor (FSS).
- Ensure that food handlers have the skills and knowledge required to handle food safely.
- Review your prior Food Premises Assessment Report (FPAR) to confirm that any past compliance issues have been corrected.
- Complete a self check by referencing a copy of Council's FPAR to ensure hygiene standards are being upheld and staff are following the rules.
- Arrange for any necessary repairs and conduct regular maintenance of the premises and equipment.

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

FOOD BUSINESS PROSECUTION

In November, Council's Environmental Health Team prosecuted a local food business in the Penrith Local Court. Council had been working with the business over an extended period and had issued several Improvement Notices, as well as a Prohibition Order – temporarily closing the business.

The Court heard how the business had allowed two plumbers to work on a blocked drain within the food preparation area whilst the business was trading storing, preparing, cooking, displaying and selling food. At the time of the inspection, liquid trade waste and solid waste flooded the floor of the food preparation area, where cooking utensils were being stored.

During the Court proceedings, the business owner pleaded guilty and was convicted in breach of Section 21 of the Food Act, 2003. He was ordered to pay professional costs and Court costs.

The closure and subsequent prosecution of the food business came after a significant period of intervention and assistance by Council; unfortunately, the business owner did not follow Council's directions to put appropriate measures in place to keep the public safe.

The safety of residents and visitors to Penrith is vital. Council monitors and prosecutes food safety risks under the Food Act to ensure everyone has the opportunity to enjoy dining out in Penrith, free of any concerns for their health.

GUILTY