



FOOD SAFETY NEWSLETTER

Welcome to Wagga Wagga City Council's Food Safety Newsletter.

Staff at Wagga Wagga City Council would like to take this opportunity to thank all those involved in food regulation in Wagga Wagga and reinforce the importance of continuing to work together to increase food safety compliance and reduce the incidence of food borne illness in our region.

FROM 25 MAY 2018 THE 10 FOOD INGREDIENTS THAT MUST BE DECLARED:

- ▶ Peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy, wheat and now lupin.

On 25 May this year, Food Standards Australia New Zealand (FSANZ) added lupin to the list of 9 allergens that currently must be declared on food labels.

Lupin, like other protein containing foods (such as peanut, soybean, dairy or shellfish) may trigger an allergic reaction in a small number of people. Lupin can be found in a wide range of food products including, but not limited to, bread, bakery and pasta products, sauces, beverages and meat based products.

Why do I need to sanitise?

Food businesses are required to clean and sanitise food contact surfaces between uses. Sanitising is an additional step to cleaning or washing up. Cleaning with detergents removes food particles and sanitising removes remaining bacteria.

Food contact surfaces include eating and drinking utensils, storage containers, processing equipment and food preparation surfaces. Most food poisoning bacteria are killed if they are exposed to chemical sanitisers, high heat, or a combination of both.

Chemical - Food Grade Sanitiser: Chemical sanitisers are usually sold as concentrates which are to be diluted according to their intended use.

Heat: Very hot water at 77°C for 30 seconds. Where a double and triple-compartment sink is used for hot water sanitising, the rinsing compartment shall be provided with heating elements capable of maintaining the water temperature at a minimum of 77°C and provision for rinsing basket(s).

Dishwasher: Domestic and commercial dishwashers have a rinse cycle that is usually well above 77°C. The dishwasher is the most popular method for heat sanitation.

Rinse under hot water: The temperature of hot tap water (usually 50-60°C) is too low for effective sanitising.

Food premises without a dishwasher must implement a chemical sanitation method.



Declaring allergens

A food allergy occurs in around 1 in 20 children and in about 1 in 100 adults in NSW. That's approximately 65,000 children and 95,000 adults. Cooperation and team work are key to safely serving a customer who has food allergies. All staff including managers, Food Safety Supervisors and food staff must become familiar with the issues surrounding food allergies. Food businesses must advise customers of the ten allergens in food, either on the package of a food or on request by the customer. These are peanuts, tree nuts, eggs, cows' milk, fish, crustaceans, sesame, soy, wheat and lupins. Another idea is to display signs in-store that indicate which foods contain common allergens.

IT'S GOING TO BE A HOT SUMMER!

As the summer months approach, food businesses should ensure that refrigerators and freezers are in a good state of repair and working order by having them serviced by a service technician.

CLEANING AND SANITISING THERMOMETERS

Cleaning and sanitising a probe thermometer should be done as follows:

- ▶ wash away any food waste or other visible contamination with warm water and detergent
- ▶ sanitise using an appropriate sanitiser eg. an alcohol wipe
- ▶ rinse with water if necessary (refer to sanitiser instructions).
- ▶ allow the probe to completely air dry or thoroughly dry with a single use towel

Remember a food thermometer should also be regularly calibrated as they lose accuracy over time or when it is dropped or bumped.

REMEMBER, DON'T COOK WHEN YOU'RE CROOK

THIS NEWSLETTER HAS BEEN DEVELOPED TO ENSURE OPEN LINES OF COMMUNICATION EXIST BETWEEN COUNCIL AND THE LOCAL FOOD INDUSTRY

Contact Wagga Wagga City Council if there are any changes within your food business, including; change of ownership or a change in the type of food prepared.

Environmental Health Officers
Call: 1300 292 442
council@wagga.nsw.gov.au
www.wagga.nsw.gov.au

Skills and knowledge

All food businesses are required to ensure that everybody who handles food for sale in their business have skills and knowledge appropriate for their activities. Persons supervising or conducting food handling operations must possess the skills and knowledge in food safety and hygiene matters required to handle food safely. This means the level and content of skills and knowledge required will depend on the work activities. There are many options that a food business can choose from to ensure that food handlers obtain adequate training to produce safe food. Examples include:

- ▶ in-house training,
- ▶ distribution of relevant documentation to employees,
- ▶ having operational procedures in place that clarify the responsibility of food handlers and supervisors,
- ▶ on-line or attendance to food safety training courses.

Hygiene of food handlers

Sources of contamination by food handlers include but are not limited to:

Body (eg. hands, arms, face)

- ensure hands are thoroughly washed and dried before handling food or using gloves.
- avoid unnecessary contact with exposed food, especially ready-to-eat-food.

Fingernails

- keeping finger nail short to allow them to be easily cleaned, to avoid bits of fingernail breaking off into food and to avoid accidentally tearing of gloves and food packing.

Hair

- restraining hair by tying back, using hairnets, beard restraints, bandannas, hats etc.

Jewellery

- wearing no jewellery or a minimum amount of jewellery.
- wearing gloves over jewellery on hands



Food recall system

A food recall system includes the procedures and arrangements that a food business has in place to remove unsafe food products that it has manufactured, imported or distributed such as dangerous levels of pathogenic microorganisms, chemicals or foreign matter (e.g. glass), or has been incorrectly labelled (e.g. undeclared allergens), or has faulty packaging.

The objectives of a food recall are to:

- ▶ stop the distribution and sale of the product as soon as possible
- ▶ effectively and efficiently remove unsafe product from the market place.

Customers may be advised to return the recalled food to the place of purchase. This may be retail premises rather than the wholesaler, manufacturer or importer recalling the food. The recalling business should tell the business that receives the returned food how it should dispose of that food.

A records system to log food that has been returned should be included to ensure, as far as is reasonably possible, that all the affected food is retrieved. The recall system must be documented and available to an authorised officer on request.

A recall system will ensure that unsafe food is promptly removed from distribution and sale.