



Food for thought

Food Safety Newsletter | August 2022



To wear or not to wear gloves?

The question of wearing gloves whilst food handling has and will continue to be a much-debated issue.

The Food Standards Code does not require food handlers to wear gloves. Instead the focus of the Food Standards Code is having a designated hand wash basin, the process of washing hands and when food handlers are required to wash their hands.

Wearing gloves can create a false sense of security and reduce the frequency of hand washing. Gloves provide warm, moist conditions against the skin for bacteria to thrive.

So....

- Educate your food handlers on washing their hands regularly
- If you and your staff choose to wear gloves, be alert to where your hands go
- Change your gloves and wash your hands regularly.

What's the Score on Your Door?

Alongside the state government, Council's Environmental Health team run a number of initiatives such as Scores on Doors; working with businesses to improve and maintain high hygiene standards.

Scores on Doors is a voluntary program available to restaurants, cafes, takeaways, bakeries, pub bistros, hotels and clubs to participate in. A large number of food businesses comply with the food safety and hygiene requirements, so we would like to recognise and celebrate those food businesses.

Every business automatically receives a score after each routine food safety inspection. The score determines the food business rating. Participating businesses that are awarded a score with no critical food safety breaches during their inspection will be offered a certificate and sticker that they can display at the entrance to their business. The information on the Scores on Doors sticker can help customers make informed choices.

What do the star ratings mean?

- – Excellent (0-3 points): The business has achieved the highest level of compliance with food safety standards
- – Very good: The business has very good safety practices in place. Some minor areas where standards were not met will need to be addressed
- – Good: The business has a good standard of food compliance. Although not high risk, some matters need to be corrected

If you would like to sign up for the Scores on Doors program, please scan the QR code.



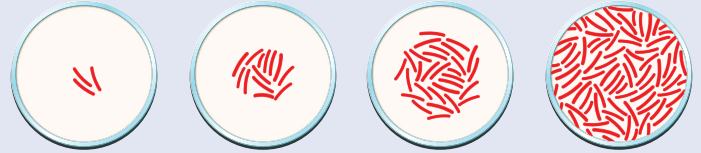
The WHY on Temperature Control

Environmental Health Officers regularly educate businesses on the temperature control of potentially hazardous foods. But the bigger questions always remain, does temperature control actually make a difference and how much of a difference does it make?

Each bacteria is made up of one cell. Each cell reproduces by the parent cell splitting into two new cells which then grow, and the process continues. Under the right conditions, cells can reproduce every 20 minutes! One cell can become 8 cells in 40 minutes, 2 million cells in 7 hours and 17 million cells in 8 hours.

The number of bacteria that is required to cause illness varies with the type of bacteria as well as the health and age of the individual who consumes the bacteria.

Another point to think about is that if there were 1,000 bacteria on a food handler's hand, which was transferred onto food or a food contact surface; with favourable conditions, bacteria could multiply to large enough numbers to cause food poisoning.



Allergens Training

The most common allergens are peanuts, tree nuts, milk, eggs, sesame, fish, shellfish, soy, wheat and lupin.

All about Allergens – Training for Food Service is a product of the National Allergy Strategy. Free, online training courses are available for anyone who works in food service.

The following courses are available:

- **All about Allergens 2020:** for proprietors and workers in any food business to gain knowledge and to develop best practice procedures
- **The Next Step for Cooks and Chefs in General Food Service:** the course builds on the information from the All about Allergens course
- **All about Allergens for Schools:** staff in school environments including canteen/tuckshop staff
- **All about Allergens for Children's Education and Care:** children's education and care providers
- **All about Allergens for Camps**

foodallergytraining.org.au

Does this ring look nice on my finger?

Have you ever thought of how many pathogens you would see if you put your jewellery under a microscope?

A study conducted last year found that after one week, one ring contained 5 species of pathogens, including mould and 504 bacteria colonies.

The Food Safety Standards requires that food handlers must take all practicable measures to ensure anything they wear does not contaminate food or surfaces likely to contact with food. Practicable measures include:

- Not touching jewellery, especially in body piercings
- Ensure jewellery is not loose and will not contaminate food. Food handlers should only wear a single band ring on their fingers
- Extra effort is made to thoroughly clean under and around jewellery.

Planning a new food business?

Starting up a food business brings food safety requirements and obligations. These depend on what the food is, where it is sold, and other factors. A *Notification for Registration – Retail food business premises* form is required when starting a new food business. For more information, scan the QR code on the right.

