



Food for thought

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Packed to Perfection



Did you know that opening a paper bag by inserting your hand in it could potentially contaminate the ready-to-eat food that goes in?

According to the Food Standards Code, food businesses must ensure that food handlers do not handle food if there is a possibility of contamination.

Using clean tongs to open a paper bag can keep your customers happy, safe and speed up service times while improving food safety standards.

Hygienically delivered

Delivery services can be a great way to increase your food business exposure to more customers. However, with deliveries comes specific food safety risks that you need to eliminate.

This may include but is not limited to:

Time/temperature control

Allowing Potentially Hazardous Foods (PHF) in the temperature danger zone (between 5°C and 60°C) while delivering can result in harmful bacteria growing rapidly, causing food poisoning.

Ensure that insulated bags, hot boxes or coolers are used to transport food. Have a delivery range in place to ensure food can be delivered at a safe temperature within a short time period.

Cleanliness and hygiene

Ensure insulated bags, hot boxes or coolers are kept clean and sanitised to prevent likelihood of cross contamination. Make sure delivery vehicles, equipment and uniforms are in a clean and hygienic state. Unwell personnel or staff must not be handling or delivering food. Delivery drivers also need to follow COVID-19 safety measures to minimise contact with customers.

Choose the right packaging

Packaging materials have an impact on keeping food fresh and safe. Food businesses should choose the best option for the type of food they are transporting.

Order accuracy

Double-check the order for accuracy. Delivering the wrong food to the wrong person can expose vulnerable people to unexpected allergens and cause an allergic reaction.



Hand Sanitisers in Food Business?

Washing hands with soap and warm running water is the best method for cleaning hands as opposed to using hand sanitisers.

Hand sanitisers are not as effective when hands are visibly dirty or greasy, may not eliminate all types of germs and may not remove harmful chemicals.



- Areas most frequently missed during hand washing
- Less frequently missed

It's All in the Technique!

Do you know which areas of your hands are the most frequently missed while washing them?

Make sure you're not missing them when you lather up! Be sure you pay attention to the following areas:

- Fingertips, fingernails, and under fingernails**
- Between fingers**
- The thumb area and between your thumb and palm**
- The creases of your palm**

Stocking Up Dry Storage?

The dry goods storage area is where you stock foods that do not require temperature control. Following are important steps to make sure dry foods are kept safe:

1. Only use suitably constructed areas as dry storage. Walls, ceiling, floors must be sealed and comply with the Food Standards Code. If unsure, ask a Council EHO for help
2. Keep dry storage area clean, dry, well-lit, ventilated and vermin proof
3. When receiving food, check that the packaging is intact, undamaged and the food is within its best before date. Any food out of date or packaging that is damaged should be returned to the supplier
4. Ensure food is appropriately labelled and food groups stored separately
5. Rotate your stock on a first in, first out basis
6. Make sure food is stored according to manufacturer's instructions
7. Make sure staff adhere to good housekeeping practices and visually inspect products for signs of damage, contamination or spoilage
8. Foods must be protected from exposure to moisture and direct sunlight
9. Opened packages must be stored in clean, food grade, pest proof containers with tight fitting lids
10. Foods must be stored:
 - a) well away from chemicals and cleaning equipment and,
 - b) on shelving or in cupboards so that you can clean around it
11. Clean up spills promptly to minimise the attraction of pests
12. If pests are sighted, they must be eradicated immediately. Signs of pest activity include droppings, eggs, webs, feathers, and smells
13. Check the condition of the dry foods daily. Throw away damaged, unsuitable containers, past best before date, unlabelled or suspected as contaminated.



Unwanted Guests?



Due to humid and warm La-Nina weather conditions during past the few months, mice and cockroach populations could be on the rise. Ensure the following measures are in place:

Prevent entry

- Seal all holes, gaps, cracks in walls, floors & ceiling
- Install weather strips at the base of doors

Prevent harbourage

- Keep food in well-sealed containers
- Keep premises & equipment clean
- Remove disused items and keep bins closed

Eradicate

- Use pest control treatments to eradicate pests if you notice any activity.
- If DIY measures are ineffective, use the services of a licensed pest controller.