



Food for thought

Food Safety Newsletter | October 2023

Free training with changes to the NSW Food Standards code

The NSW Food Authority has advised of new requirements under Standards 3.2.2 A Food Standards Code for NSW food businesses that prepare and serve food in NSW. The requirement will commence from 8 December 2023.

Great resources have been developed for operators to assess what requirements need to be met. Free basic training for staff to improve food safety has also been provided:

- **Standard 3.2.2A quiz** for businesses
- Free **Food Handler Basics** training

Visit [foodauthority.nsw.gov.au/safetytools](https://www.foodauthority.nsw.gov.au/safetytools) for more information on the new requirements:

- Standard 3.2.2A – **Frequently asked questions**
- Information for **Food Safety Supervisors**
- Rules for **showing food is safe**

Retail food businesses that prepare and serve food in Wagga Wagga and surrounds are encouraged to familiarise themselves with the new food safety requirements, take an assessment through the quiz and take advantage of the free training to ensure preparedness for the changes.

Standard 3.2.2A outlines the need for:

1. Food Safety Supervisor
2. Basic Food Handler Training
3. Record keeping such as temperatures

Businesses that process unpackaged, potentially hazardous food, and serve it ready-to-eat, is a **Category 1** business and required to:

- Have a qualified onsite Food Safety Supervisor,
- Ensure all food handlers are trained in food safety and hygiene, and
- Be able to show their food is safe.

Businesses that only slice, weigh, repack, reheat or hot-hold potentially hazardous food they have not made themselves, for example slicing fruit or reheating meals provided by a caterer, are **Category 2** and are required to:

- Have a qualified onsite Food Safety Supervisor and
- Ensure all food handlers are trained in food safety and hygiene

The category and the tools that a business needs to implement is determined by specific business activities.

NEW REQUIREMENTS
for food businesses
from 8 December 2023

- ✓ cafes
- ✓ restaurants
- ✓ takeaways
- ✓ caterers
- ✓ supermarkets and delis
- ✓ coffee vans
- ✓ childcare services
- ✓ school canteens

NSW GOVERNMENT

Successful NSW Food Authority Retail information session

The NSW Food Authority Retail information session held in conjunction with DPI NSW Food Authority in Wagga Wagga recently was a resounding success. Food business owners leveraged the knowledge of experts in the field to raise issues, concerns, ideas or challenges they have encountered in their businesses.



Growing prevalence of food allergies and intolerances

Food allergies and food intolerances can be unpleasant, complicated and can cause death. The rate of occurrence is around 1 in 20 children and 1 in 50 adults.

- Anaphylaxis affects the whole body, often within minutes of eating the food. Symptoms such as rapid spreading of hives, swelling of the face, tongue and throat, difficulty breathing, wheezing, vomiting and loss of consciousness are common signs of an anaphylactic attack. Food allergies and intolerance can be managed, to improve quality of life.
- Food businesses must be aware of their responsibility to declare or manage allergens.

A food business is not obliged to provide an allergen free meal to a customer unless the business agrees to, but there are steps that can be taken to reduce the risks to your customers.

For more information and resources, visit:

Allergy Aware Checklist - NSW Food Authority

Free training is available at foodallergytraining.org.au

Effective cleaning and sanitising

Effective cleaning and sanitising in your food business helps protect you and your customers against the spread of bacteria and other organisms that cause foodborne illness.

The Food Standards Code requires:

- A food premises, including all its equipment, to be maintained to an acceptable standard of cleanliness
- Food contact equipment, such as kitchen benches, knives, chopping boards, pots, and meat slicers etc., as well as eating and drinking utensils, to be in a clean and sanitary condition.

There is a difference between cleaning and sanitising. In the food industry, cleaning and sanitising is a two-step process. A surface needs to be thoroughly cleaned before it is sanitised.

Scores on Doors

Scores on Doors is the NSW food hygiene scoring program that reassures customers about hygiene and food safety standards.

There are no extra inspections or costs to enrol into scores on doors. Scores rate a food business's compliance with hygiene and food safety requirements based on the existing, mandatory inspections undertaken by the local council. Scores are based on a standard assessment checklist.

Eligible businesses that comply with food safety legislation will be offered a certificate and a sticker to display in a prominent, public position such as a front window or behind the counter. Scores on Doors can be promoted on your website for a marketing advantage.



Food Safety Supervisors certificate

Food Safety Supervisors (FSS) oversee day-to-day food handling operations and ensure risks are managed.

The NSW FSS program helps businesses meet their obligations under the Food Standards Code, NSW Food Act and Food Regulation.

The role of an FSS is to minimise the risk of customers becoming ill from food poisoning because of incorrect handling and preparation of food.

Statistics show that incorrect food handling practices in retail and hospitality food businesses account for up to 50 per cent of foodborne illness outbreaks in NSW, costing the community hundreds of millions of dollars each year in healthcare and lost revenue.

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

If you have a FSS certificate expiring shortly, complete a refresher course within thirty (30) days of the expiry date or the complete course will be required to be completed.

For more information, visit

www.foodauthority.nsw.gov.au/retail/fss-food-safety-supervisors

