



Food for thought

Food Safety Newsletter | December 2020

Food businesses in NSW are required to meet the requirements of the Food Act 2003 and the Food Standards Code. At the same time, it is equally important that retail food businesses continue to implement the COVID-19 safety plan requirements under the NSW Public Health Orders. You are encouraged to complete the COVID-19 awareness for food service **voluntary training course**, a free online course covering key measures recommended for COVID-19 control in NSW food retail and food service businesses.

Learn more: foodauthority.nsw.gov.au

Summer's here!

With summer fast approaching, warmer temperatures combined with increased amounts of stock can impact upon the temperature of cold storage units. It is critical to maintain food in cold storage units such as cool rooms, cold display units and fridges at or below 5°C.

Overstocking can lead to the poor air circulation, which could result in food being stored in the danger zone at higher temperatures. It is therefore important to ensure that there is sufficient space between food stored in cold storage units. Load limits in cool rooms, fridges and freezers should not be exceeded.

Cold storage maintenance

Cold storage units such as cool rooms, cold display units, fridges and freezers are some of the most used equipment in a food business. Therefore, they should be serviced and well maintained regularly. Tips to ensure cool storage units are operating at their best include:

- Inspect cool room ceilings, floors and walls to ensure they are clean, free from cracks and there is no peeling paint.
- Inspect shelves to ensure they are clean and free from rust, food, water and other spillages.
- Inspect the cooling unit and ensure there's no accumulation of dust, rust, corrosion and that the drainage is contained.
- Check door hinges and seals for damage such as rips or tears to the door seal. Wipe down the door seals. If doors do not seal or close properly, this can lead to your cold unit over working as warm air seeps into the unit, increasing your electricity bill.
- Follow the manufacturers recommended maintenance plan. This includes regular servicing of the unit.



The new look! Food Safety Supervisor Certificates

Keep an eye out for the NEW official NSW Food Authority Blue & Orange Food Safety Supervisor Certificate.

In NSW, anyone associated with the handling of food in a food business could become a Food Safety Supervisor. Food business owners must ensure the designated Food Safety Supervisor has completed the required training and gained a certificate comprising of the required units of competency from a NSW Registered Training Organisation. Food Safety Supervisors have many responsibilities when performing their role and maintaining food safety in a business.



Some key responsibilities of a Food Safety Supervisor include:

- Ensuring that the business complies with all relevant food safety standards and codes.
- Ensuring all staff receive the proper training on the correct food safety practices.
- Ensuring staff competence in maintaining high standards of food safety.
- Keeping the food safety program up-to-date and ensuring all staff know how and when to manage records, including frequency of monitoring and recording e.g. temperature log.
- Performing regular checks on the business for any breaches of food safety.
- Identifying any potential food safety hazards and putting control measures in place.
- Monitoring all employees in the workplace are and ensuring that they maintain a high standard of personal hygiene.
- Handling issues of non-compliance as they arise.
- Be a point of contact for all food handlers in the business, as well as food safety authorities.



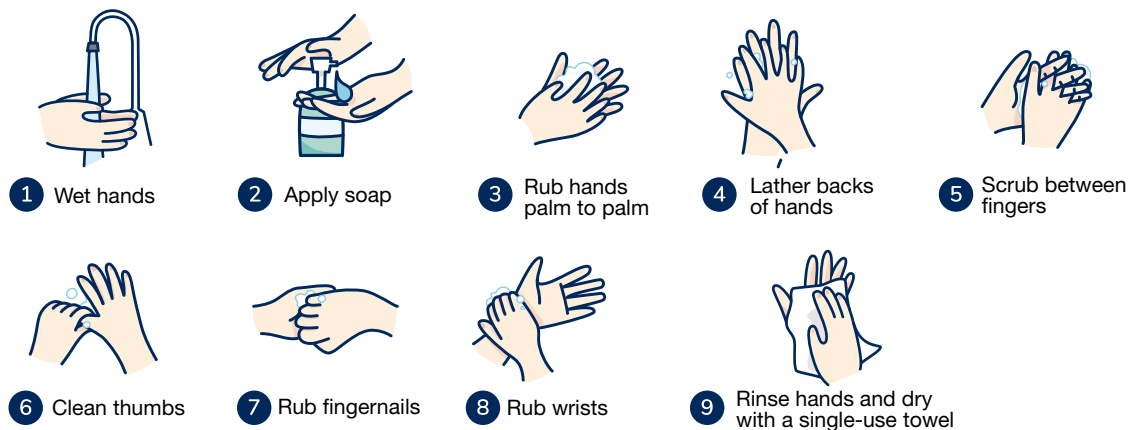
Food Receipt

Food handlers responsible for assessing the safety of food as it is delivered to a business must have the required skill and knowledge. Before food is accepted, thorough checks should include but not be limited to damaged packaging, use by dates and temperature of potentially hazardous foods.

Examples of skills and knowledge a food handler generally needs are:

- Knowing which foods are potentially hazardous;
- The sample proportion of foods that need to be checked at delivery;
- Taking accurate temperatures of potentially hazardous foods using a food grade temperature measuring device;
- Maintaining a business delivery temperature log;
- What to do if the food is not at the correct temperature;
- Ensure thermometer are well maintained and calibrated; and
- Effectively cleaning and sanitising probes after use.

Using the correct handwashing method is the most important step you can take to minimise the risk of foodborne illness in your food business.



Councils' Environmental Health team are here to support business continuity and assist food businesses during challenging times.