



# FOOD SAFETY

## newsletter

Welcome to Wagga Wagga City Council's Food Safety Newsletter. This newsletter has been developed to ensure open lines of communication exist between Council and the local food industry.

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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 foodborne illness outbreaks in our region. Wishing you all the best for the festive season!



*merry christmas*

### *coolroom maintenance*

Cool rooms and storage areas can be a source of contamination if they are not constructed and maintained accordingly. A food business must store food in such a way that it is protected from the likelihood of contamination and the environmental conditions it is stored in do not adversely affect the safety and suitability of the food.

If cool rooms (wall, ceiling & floors) and fan units are not included in the regular cleaning schedule, a build up of dust, mildew and mould may occur. This may lead to the contamination of the food stored in these areas.

Exposure to airborne particles such as fungal spores can lead to many adverse health effects to employees and customers.

### *coolroom storage & cross contamination*

Cross-contamination - an important issue for industry and consumers alike as a leading contributor to foodborne illnesses. Stock in the coolroom and freezer rooms should be kept off the floor, on shelves that are easily cleanable and free of rust. Stock should be stored in such a way to not contaminate other foods stored in the coolroom

- Cover all food, store in airtight containers
- Store raw and cooked meats separately
- Store ready to eat fruits and vegetables separately to and above any meats
- Store dairy separately to other foods

### *pest control*

The presence of pests can be a major health issue in your food business. Some simple steps to manage pests include:

1. Seal all cracks and crevices
2. Regularly clean food prep areas and floors
3. Clean other hard to reach places.
4. Remove all rubbish, recycling and clutter
5. Implement a pest control program
6. Set non returnable traps in food storage areas and if required; baits externally to the premise
7. Safely position ultraviolet insect killers
8. Store food in pest proof containers and cover food on display outside the kitchen

It is recommended to retain all receipts and reports from the qualified pest controller, these may need to be sighted on your next food inspection.

## *your chance to win a thermometer!*

Complete this quiz and forward the answers to Council's Public Health Section to go into the draw to **WIN 1 of 5 Testo Probe Thermometers**

1

At what temperatures should cold food \_\_\_\_\_ and hot food \_\_\_\_\_ be stored at?

2

In relation to other foods, where should meats be stored in the coolroom?

3

Name a method of thawing frozen foods

4

What does the acronym FSS stand for?

5

Should a hand wash basin be fitted with  
a) Single use towels or  
b) Cloth towels

6

All food surfaces must be sanitised by using a F\_\_\_\_ G\_\_\_\_ Sanitiser.

7

Name a pest control measure in your food business

8

Containers used to store food should be \_\_\_\_\_ Grade

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Please include:  
Your name  
Business name  
Contact number  
Postal address

## *date marking*

An effective date marking system ensures that all food is marked with the date it is made or received and food that had passed its expected shelf life is discarded. This can assist in reducing the risk of a food borne illnesses.

Implementing an effective date marking system in your food premise can be very simple, it just needs to be consistently used and understood by all kitchen staff.

## *raw egg products*

It is very important to use safe handling practices when using eggs and making raw egg products to reduce the risk of contamination and illness. Food businesses must not use eggs that are dirty, cracked (cracked shell, unbroken membrane) or broken (cracked shell and membrane). Other safety tips include;

- Only buy eggs from a reputable supplier
- Store eggs in their carton at or below 5°C
- Use eggs before their 'best before' date
- Do not wash eggs. Do not store liquid egg
- Do not use the shell to separate eggs (use a sanitised egg separator)
- Use alternate eggs products to replace raw egg

## *temperature monitoring*

Measuring and logging the temperatures throughout your food business is a very important activity. Temperatures should be taken daily of all cold and hot food storage areas, including food transport vehicles. This assists in monitoring your stock, ensuring it is under temperature control and reduces the chances of your customers contracting a food borne illness.

If you would like a template to create your temperature log book, Contact Council's Environmental Health Officers.

## *market stalls & temporary events*

Council wishes to remind owners of temporary stalls of their obligations to obtain an Approval from Council prior to the event. A food business is required to sell safe and suitable food in accordance with the Act which mandates compliance with the Code. Of particular relevance for temporary events is Food Standards 1.2 (labelling) and 3.1.1, 3.2.2 and 3.2.3 (food safety standards) which can be accessed at [www.foodstandards.gov.au](http://www.foodstandards.gov.au)

## *contact us*

Contact Wagga Wagga City Council if you have any questions or feedback regarding this newsletter, or if there are any major 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  
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