



FOOD NEWS

REGULAR E-UPDATES

Council will be providing food businesses in the Coot-amundra-Gundagai area with regular updates and information.

e-updates will include information from the NSW Food Authority, any changes to legislation, skills updates for staff, and issues or questions raised at inspections or by business operators.

Information will be sent electronically, so make sure that your details on Council's Food Premises Register are up to date.

2020 FOOD SAFETY CALENDAR

Included with this Newsletter is a copy of the 2020 Food Safety Calendar. These calendars are developed in consultation with Environmental Health Officers and the NSW Food Authority, and provide some great information and tools for your business and staff.

This year a pull out section has been included with templates for temperature logs, cleaning and sanitising schedules, and cooling food.



FOOD PREMISES NOTIFICATION AND CHANGE OF OWNERSHIP

Did you know that it is a requirement of the *Food Act* that all food businesses notify Council and register their details?

If you start a new business, change ownership, change any details or your business closes or ceases to serve food, you must notify Council.

Council has become aware that there have been several changes to business ownership since the last update to the Register, and in some cases the information held by Council is incomplete.

It would be appreciated if all businesses could please complete the attached form with all current details of your food premises and return to Council.

FOOD RECALLS

Keep up to date with food recalls . The NSW Food Authority lists all recalls in NSW on the NEWS page on their website.

All recalls across Australia can be found at the Food Standards website.

NEW EHO

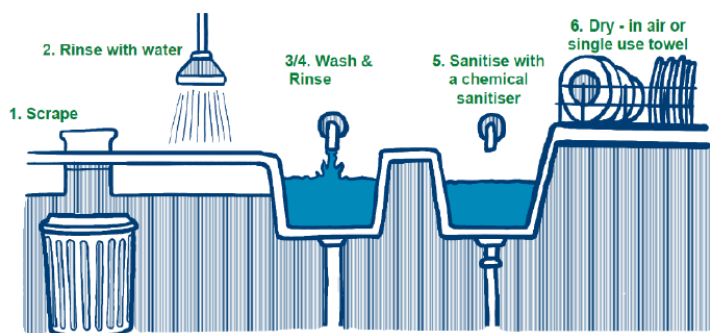
Council's new Environmental Health Officer, Sally Atkinson, commenced working with Council in July, and is available to provide advice or any questions you may have.

For more information on Food Safety:
www.foodauthority.nsw.gov.au
www.foodstandards.gov.au
www.Foodallergyaware.org.au

CLEANING & 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 food-borne illness. It also helps to reduce the activity of pests in a food premises by eliminating food sources.

Cleaning and Sanitising is a two step process. A surface needs to be thoroughly cleaned before it is sanitised.



CLEANING - During the cleaning stage detergents ensure food particles, grease and oil are removed.

SANITISING - applies heat or chemicals to a clean surface to reduce the number of bacteria and other organisms to a safe level.

Cleaning and Sanitising is a legal requirement. Ensure that you are using food grade sanitiser, mixed and used in accordance with the manufacturers instructions

For more information, the NSW Food Authority has produced a Factsheet *Cleaning and Sanitising in retail food businesses*, and *Using Chemical Sanitisers in your food business* which is available on their website at www.foodauthority.nsw.gov.au

A clear understanding of correct cleaning and sanitising procedures appears to be an issue in many premises.

Inspections will check your cleaning and sanitising procedures, and your staff's understanding of correct processes.

INSPECTIONS

You may have been recently inspected in June 2019 by a Contractor employed by Council. Over the coming months Sally will be inspecting any premises that missed out in June and will be following up with any issues that were identified during your inspection.

Council inspects food premises using a standard checklist for compliance with Food Standards Code called the Food Premises Inspection Report (FPAR).

The FPAR features a points systems which helps to determine food safety score for the Scores on Doors program.

As part of the inspection, Council Officers will assess

- general items: that you appointed a trained Food Safety Supervisor (FSS), have an FSS certificate on the premises, and that food handlers have skills and knowledge to handle food safely
- food handling controls: storage, display and transport, processing, the risk of cross-contamination
- cleaning and sanitising, hand washing and proximity of facilities
- food temperature control
- pest control
- premises design and construction: issues such as water supply, disposal, adequate and safe garbage facilities and lighting
- food labelling: accurate and sufficient.

For your information a copy of the inspection sheet has been included.

FEES AND CHARGES 2019/2020

The Annual administration charge is based on the number of full-time equivalent food handlers working at the premises.

Small Food Business (1-5 FTE)	\$150/annum
Medium Food Business (6-50 FTE)	\$400/annum

The Administration charge includes any inspections required.

Previously, food premises have been invoiced for their Annual Administration Fee at the end of the financial year.

This year, inspections will be undertaken throughout the year and businesses will be invoiced for the Administration Fee at the end of the month immediately following their inspection.

YOUR BUSINESS IS FOOD

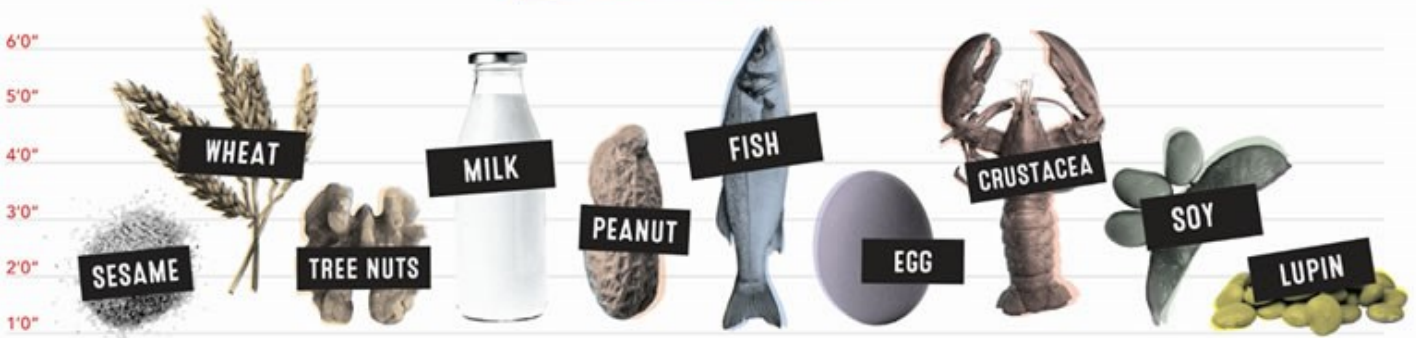
Your Business is Food is an EPA program to assist Food businesses to take some simple steps to boost profits and reduce food waste. In NSW Food businesses throw away approximately 30% of their food which is a lot of money going into the bin.

The Your Business is Food Program is free and provides businesses with information, advice and resources to reduce food waste in your business, while engaging staff and customers in the process.

To sign up or get more information see the Love Food Hate Waste website



THE USUAL SUSPECTS



Food allergy is a serious issue and everyone working in food service needs to be aware of the risks that food allergies pose.

Four things you can do to help prevent an allergic incident:

- Listen to your customers and be truthful
- Know what's in your food
- Prepare food safely
- Educate your staff and Understand the consequences

If your food does not have a label then you need to be able to provide information on the presence of the above allergens to your customers on request.

(Sesame, Gluten, Tree Nuts eg. Almonds, cashews, cow's milk [includes all dairy], Peanuts, Fish, Eggs, Crustacea [eg prawns, lobster], Soy/soybeans, Lupin)

Allergy awareness is good for your business. Links to further information and training is available at www.foodallergyaware.org.au

DOES YOUR FOOD BUSINESS HAVE ACCESS TO A RETICULATED (TOWN) WATER SUPPLY?

If your business is **not** connected to town water, and the water supply used in your kitchen is from another source i.e bore water or rainwater, you need to be aware of the risks and your responsibilities. Food businesses must ensure that the water they use is safe, and you must be able to demonstrate that.

In addition you need to comply with the requirements for private water suppliers under the *Public Health Act*. If you are not familiar with these requirements, please contact Sally on 1300 459 689 or mail@cgrc.nsw.gov.au, and she can supply you with a copy of the Public Health Guidelines and access to templates and tools to help manage your private water supply.



**COOTAMUNDRA -
GUNDAGAI REGIONAL
COUNCIL**

PO Box 420, Cootamundra NSW 2590
Phone 1300 459 689
Email mail@cgrc.nsw.gov.au
Fax 02 6490 2127