

Welcome

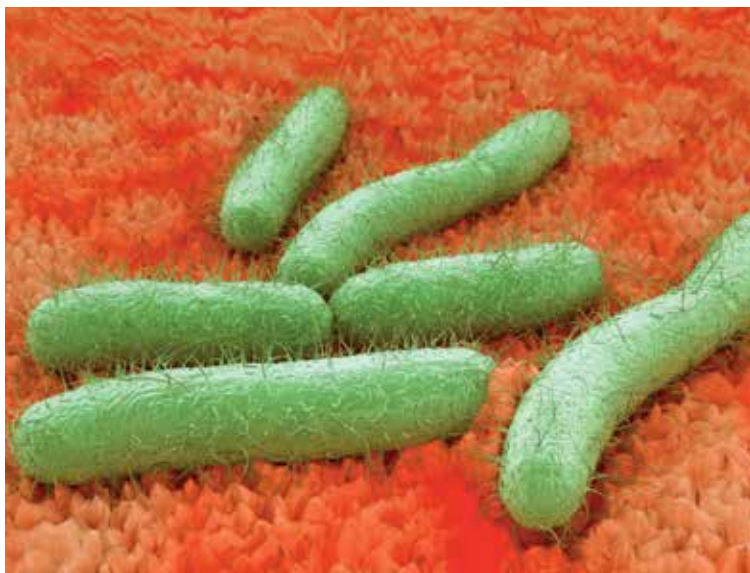
to the Summer edition
of Food News!

This bi-annual
newsletter is designed
to bring you the latest
news and information
on all things food!

We welcome any
suggestions with
ways to improve the
newsletter and will
also consider requests
for future articles.

Missed a newsletter?
Not to worry, all past
editions of Food
News are available to
download from our
website.

Summer-nella!



Heatwaves increase the incidence of *Salmonella* poisoning.

Adriana Milazzo from the School of Public Health at Adelaide University conducted a study to determine the relationship between warm temperatures and heatwaves on the incidence of Salmonella cases in Adelaide, South Australia. The study demonstrated a 34% rise in Salmonella cases during heatwaves. Heatwaves are defined as 3 or more days

of 35°C or above. Higher temperatures and longer durations of heatwaves significantly increase the risk of Salmonella infections. The risk doubles by day 3 and triples by day 4. Remember to store food at 5°C or below to prevent Salmonella and other harmful bacteria from growing into infectious numbers.

Too Hot to Handle

Is your dishwasher sanitising your dishes?



Sanitising of food contact surfaces is a vital cleaning process which kills harmful bacteria, preventing contamination of food that could potentially make people sick. Using a dishwasher can be an effective sanitising method but only if your dishwasher is working correctly. Requirements exist for minimum temperatures to be achieved during the sanitising stage of the dishwasher cycle, which is normally the rinse step. This minimum depends on your machine type and you should check with the manufacturer

as to what temperature your machine should be achieving. Domestic dishwashers should not be used in a food business, and commercial type dishwashers should be routinely serviced to ensure they are operating correctly. Always check the dishes at the end of the cycle to ensure they are clean and hot. Dirty and/or cold to warm dishes may be an indicator your dishwasher requires maintenance. If you suspect your machine is not working properly, ensure you use a chemical sanitiser until your machine is fixed.

Mobile Food Vendor Passport System

SA Health have introduced a passport system for all mobile food vendors. This is to reduce red tape and improve overall compliance for mobile food businesses. To find out more go to www.sahealth.sa.gov.au and search "Mobile Food Premises".



A Probing Question



Do I need a thermometer?

If your business handles any potentially hazardous foods, you will need a thermometer.

What kind of thermometer?

Your thermometer should be a probe type as it needs to be able to accurately measure the temperature of potentially hazardous foods. Digital display is recommended. Your thermometer must be accurate to $\pm 1^{\circ}\text{C}$ (for details on how to check your thermometer's accuracy, contact Council's Environmental Health team).

How/when do I use it?

You should use your thermometer to ensure your potentially hazardous foods are under temperature control. E.g. to check the storage and display temperatures of potentially hazardous foods, to ensure foods are being cooked to adequate temperatures and to check your foods are meeting cooling requirements etc.



Healthy Kids Menu Initiative

The Premier's Healthy Kids Menu initiative is looking to bring for more food venues across SA on board. The criteria are easy to meet and promotion is provided via the website, www.healthykidsmenu.com.au, and monthly posts on SA Health Facebook page (50,000 followers).

If you would like to find out more email the project team on Health.healthykidsmenu@sa.gov.au or call Camilla on 8226 7297.

COOL BANANAS

Do you cook large amounts of food and want to keep it for later? You know that you need to cool this food quickly but how do you do this? This is something that Council's Officers have asked too. So we are currently investigating whether commonly cooled foods meet cooling requirements when using common storage containers. This includes cooling:

- 21L of curry • 7L of bolognaise sauce • 5L of steamed rice

The results of this investigation will help Officers to provide you with the best and easiest method to cool your food.

Stay tuned for the results of this investigation!

Why is this important?

Cooking will not always kill all of the food poisoning bacteria that may be on your food. If this food is left to cool slowly, the bacteria can grow to dangerous levels that, when reheated, will not reduce enough to prevent your customers from getting sick.

The growth of bacteria is greatest between 60°C and 21°C so cooling foods within 2 hours minimises growth. Growth of bacteria slows at cooler temperatures, so further cooling at temperatures between 21°C and 5°C should be achieved.



Keep an eye out for Food Safety Rating Scheme “Star Rated” certificates at food businesses around our Council. Also check out our website for an up to date list of businesses who have received 3, 4 or 5 stars.

Contact Council on 8408 1111 - Environmental Health Officers are always available to offer **free & friendly advice** on how your business can achieve Deliciously Safe or for general food safety advice.

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