

## Welcome

to the Summer edition of Food News!

We want our food businesses in Charles Sturt to always provide a high level of food safety for our community. This newsletter will give you some information and tips to help you keep food safety your priority.

All past editions of Food News are available to download from our website.

## What to expect from your inspection...



**Our Environmental Health Officers attend your business to conduct regular inspections based on Australia wide Food Safety Standards.**

These inspections are unannounced and can occur at any time, including your busy service times, so that your normal food handling practices can be observed. It is not necessary for an owner to be present during an inspection; the inspection can be facilitated by any food handler and a report will be emailed. The report will detail any non-compliances identified during the inspection and, if a follow-up inspection is required, the date will be highlighted within the inspection report by which time

all non-compliances must be rectified.

At the start of an inspection, our Officers will introduce themselves and produce photo identification. It is not necessary for our Officers to sign-in or be inducted with on-site policies as they are covered by our insurance, even while on your premises. During the inspection, our Officers will ask you (and/or your staff) questions about your food handling processes such as the cooling of food, and cleaning and sanitising of

equipment. This is so we can ensure your regular processes are compliant with the Food Safety Standards. If we identify any non-compliance, we can provide you with information and training (if necessary) on how to achieve compliance.

It is important that full and honest cooperation is provided to Council's Officers during inspections to assist your business in complying with the food laws to ultimately sell safe and suitable foods to your customers.

# Are you Egg-Aware?

Australia has some of the highest rates of Salmonella infection compared to other developed countries. According to SA Health, 63% of food poisoning outbreaks are linked to the food service and retail sector, such as restaurants, cafes, pubs and bakeries.

Many of the outbreaks associated with Salmonella infections and poor food handling practices are related to raw egg products. In response, SA Health is currently working on a project with Councils and the food service industry across South Australia to provide targeted food safety training to businesses that prepare and sell raw egg products.

Participation in this project is voluntary and includes one-on-one education and advice throughout the process. The project will include an evaluation of your food safety culture and some tips for ways to improve the way you work on a day to day basis to make sure the food you serve is safe.



## What is food safety culture?

Food safety culture is how everyone (owners, managers, employees) thinks and acts in their daily job to make sure that the food they make or serve is safe. It's about having pride in producing safe food every time, recognising that a good quality product must be safe to eat. A strong food safety culture comes from people understanding the importance of making safe food and committing to doing whatever it takes, every time. It starts at the top but needs everyone's support across the business. If you are interested in learning more

about food safety culture, and accessing resources including daily checklists, posters and self-guided questionnaires, check out the Food Standards Australia New Zealand (FSANZ) website at [foodstandards.gov.au](http://foodstandards.gov.au)

Council will be inviting all food service businesses that prepare and sell raw egg products to participate in the egg safety training project this year.

If you would like to register your interest, please contact our Environmental Health team on 8408 1111.



# When in doubt, throw it out!

There are emergency situations where there will be no opportunity for food preparation and your safety must come first. Emergency situations can be dangerous, so it is critical to use care and observe all safety precautions.

As a food business, you need to be aware that different emergency situations can affect food safety in various ways. In a situation where an immediate health hazard exists, you may be required to immediately stop operating.

Immediate health hazards may include:

- extended power outages
- flood
- fire
- extended loss of potable water supply
- a sewage backup into a food establishment or onto the grounds of a food establishment
- a natural disaster

In case of a power outage, be prepared with this emergency food safety advice:

## **Cold food - keep it cold**

- If your freezer is not full, keep items close together – this helps the



- food stay cold longer
- Use ice packs
- Use a generator, if you have one
- Cancel incoming food deliveries if you are unable to store the refrigerated food safely
- Transfer food to off-site cold storage facilities

## **Hot food - keep it hot**

- Food that was being cooked when the power failed must be thrown out if cooking cannot be completed properly within 2 hours. If food is already properly cooked, you should ensure that it is eaten immediately.

## **The 2-4 hour rule for safe storage of food**

The following actions are recommended for any potentially hazardous food that has been at temperatures between 5°C and 60°C for a total of:

- Less than 2 hours – refrigerate or use immediately
- Longer than 2 hours but less than 4 hours – use immediately
- 4 hours or longer – must be thrown out

**Remember: If In Doubt – Throw It Out!**



# Pest control quick tips!

Keeping your premises clean, keeping food sealed and covered is the best way to discourage pests. To help you prevent pests harbouring in your premises we recommend you:

- Store items off the floor and remove unwanted or unused items
- Utilise food grade containers with tight fitting lids to store all open dry goods

- Keep bins closed and waste areas clean
- Install fly screens on windows and doors
- Monitor grease traps for odour and servicing
- Seal any gaps under doors, around windows or openings in the ceiling

If you have any pest control practices in place, ensure they are regularly monitored and increased if required.



## Inspection Fees

Food inspections are a legislative requirement of the Food Act 2001, with all food businesses inspected on a routine basis by their local Council. Routine food inspection fees for businesses within the City of Charles Sturt are as follows:

<b>Businesses with 20 or less full time food handlers</b>	<b>\$127</b>
<b>Businesses with more than 20 full time food handlers</b>	<b>\$315</b>
<b>Community Groups, Charitable and Not for Profit Organisations</b>	<b>No Charge</b>

If a follow up inspection is required due to non-compliance, all food business types (including not for profit organisations) will incur the applicable fee above.

*Fees are prescribed by the South Australian Food Regulations 2017 and are subject to change.*

**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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