

## Welcome

to the Winter 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.

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

## Hand-y Hints



Hand washing in your food business is extremely important. Ensuring that your hands are washed properly is one of the easiest ways to help stop bacteria being passed on to your customers through your food, which can make them sick.

To ensure all food handlers are adequately washing their hands, the hand washing facilities in your food business need to be:

- Provided with soap and paper towel at all times
- Provided with a supply of warm running water
- Large enough that you can wash your hands, face and arms easily
- Kept clear and easily accessible at ALL times
- Not used for anything other than washing your hands, face and arms
- Located where they are easily accessible for all food handlers – e.g. no more than 5 meters from any area where foods or drinks are handled – this means you might need 2 or more hand washing facilities within your business.

If you aren't sure if your hand washing facilities meet these requirements, please contact the environmental health team on 8408 1111 who can help you make sure your facilities are compliant.

# COVER it up this winter!

Uncovered food on display is one of the most common complaints we receive from the public.

As a food business, it is important that foods are protected from contamination, especially those that are displayed. The Food Safety Standards require food businesses to make sure food are displayed in a safe and suitable way.

Any ready-to-eat food that is not for self-service located on benches or on top of display units, must be enclosed, contained or wrapped.

You also need to take extra care when displaying unpackaged ready-to-eat food for self-service (e.g. salad and sushi bars, smorgasbords, bakery displays). You must provide separate serving utensils and barriers to protect food from people's hands, sneezes, coughs, etc as well as supervision so you can act quickly if someone contaminates it.

## What can go wrong if you do not cover food for sale?

- Contamination of food from flies and/or other insects
- Contamination of self-service food by staff or customers



- Cross contamination of food with food poisoning bacteria
- Food is contaminated by allergens, and a person who is allergic becomes sick
- protect food with food-grade wraps, bags, or containers
- separate ready-to-eat foods from raw foods
- pest control measures for flies and/or insects

## You can do the following to reduce the risk of contamination:

- use cabinets, sneeze guards, glass domes to display unpackaged food
  - keep food away from open windows, doors, fans and insect sprays or zappers
  - keep food out of reach of children
  - avoid topping up trays to prevent cross contamination between batches
  - use separate serving utensils, and
  - actively supervise self-serve areas.
- So if you are planning to display food at your front counter, please make sure the food is covered at all times.



# Salmonella outbreak update

51 people were ill and 19 were hospitalised from Salmonella infection after eating banh mi (Vietnamese rolls) in from bakeries in northern Adelaide earlier in the year.

The investigation into the outbreak found the likely source of contamination was linked to poor food handling practices of pate, BBQ minced pork and raw egg products.

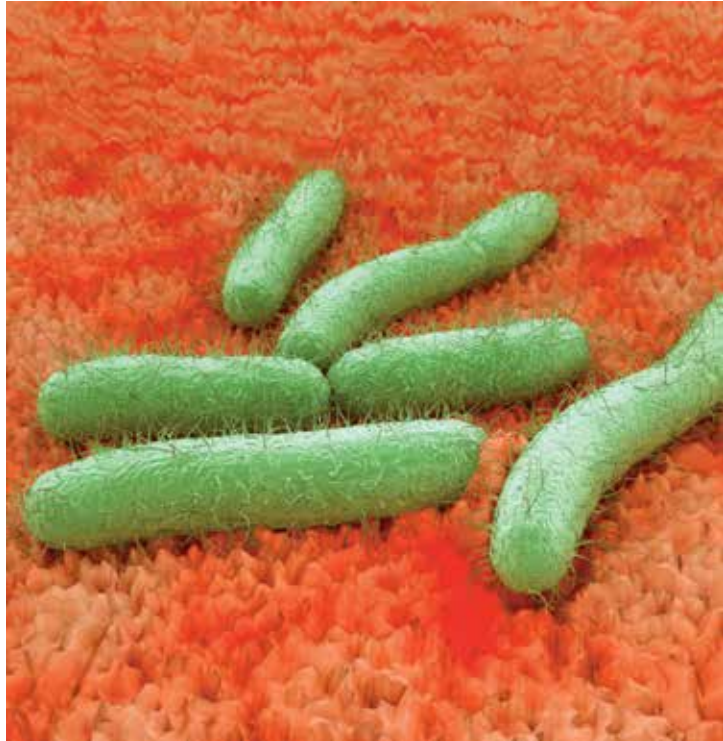
It is a timely reminder to food business to check their own practices relating to the handling of high-risk foods.

## Raw egg handling

- Use only clean stamped eggs from approved supplier. Not cracked or dirty. Eggs must be individual stamped.
- Store eggs in the fridge and minimise temperature fluctuation.
- Always thoroughly wash your hands after handling eggs. Use warm water and soap, and dry your hands with a paper towel.
- Dispose of any raw egg products after 24 hours.

## Safe cooking temperatures

- Cook minced meat, sausages and poultry



right through to the centre. No pink should be visible and juices should run clear.

- Use of probe thermometer to make sure all potential harmful bacteria have been destroyed through proper cooking. It should be at least 75°C.

## Cross contamination

- Clean and sanitise preparation surfaces and equipment after

handling food such as raw eggs and meats.

- When separating eggs, it is recommended that a clean egg separator be used. Do not use your hands or the egg shell to separate eggs as harmful bacteria can be transferred from the eggshell into the egg material.
- Throw used eggshells into the bin immediately.



# Review of Food Safety Standards

## Have your say!

Food Standards Australia is currently reviewing the food safety legislation in chapters 3 and 4 of the Food Standards Code. This legislation forms the main body of requirements that food businesses must comply with across Australia.

The review of the Food Standards Code will consider:

- Requirements for food safety management in the food service and retail sector
- Development of a primary

production and processing standard for high-risk horticulture products to introduce requirements to manage food safety on-farm, including requirements for traceability

- New technologies that have developed since the original Standards were developed

The proposal for food safety management will consider requirements for

food businesses to have food safety supervisors, record keeping for high risk food safety practices and mandatory training for all food handlers.

For more detailed information about the proposed changes and submit feedback or submission, refer to the FSANZ website.

In the mean-time, Charles Sturt offers free safety training through I'm Alert and have a variety of record sheets that businesses

can use that can be downloaded from our website.



## Changes to our Food Safety Rating Scheme Assessment Form

We will be updating the format of our food safety inspection reports. Keep a look out in the new financial year as our reports will be changing and will now include Frequently Asked Questions.

**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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