

FOOD NEWS



Tips to make your food stay cool

1. Turn your fridge on as soon as you arrive and keep the doors closed until it is cold.
2. Don't over stock your fridges or display cabinets to allow for greater airflow around your foods.
3. Ensure door seals are intact and provide a tight seal to help keep in the cold air.
4. Ensure the air intake grill and condensers of chiller units are free of dust.
5. Service your fridges regularly. It is important to maintain potentially hazardous foods (PHFs) at 5°C or below. Inadequate temperature control can cause some foods to become unsafe for consumption.
6. Regularly monitor temperatures of fridges – keep a glass of water in the fridge and measure the temperature with your probe thermometer.



Mask hygiene practices

Wearing a face mask protects you and your customers by providing an additional physical barrier to COVID-19. Below are measures to ensure good hygiene and mask protocols in your workplace:

- Wash your hands before putting on the mask. Hands should be washed with soap and warm water for at least 20 seconds.
- Make sure the mask covers your nose and mouth and can be secured under the chin. The mask should fit snugly against the sides of your face. You should not allow the mask to hang around your neck.
- Do not touch the front of the mask while wearing it. If you do touch the mask, wash or sanitise your hands immediately.
- To remove the mask, wash or sanitise your hands first.
- Stay home if you are feeling unwell.





EHOs now conducting COVID Safe Checks

You may have noticed that the Environmental Health Officers are checking your COVID Safe Plan during your scheduled food safety inspection as part of a trial with SA Health and SAPOL.

Environmental Health Officers will be checking that you are complying with the Emergency Management Directions including:

- Having a COVID Safe Plan on site and following the stated obligations.
- Having COVID Safe Check-In QR Codes displayed prominently at all entrances.
- Having hard copy contact check-in forms available to customers and supervised.
- Having an identifiable COVID Marshall(s) present.
- Monitoring social distancing in accordance with the COVID Safe Plan.

An educational approach will be taken to encourage compliance, however if you are found to be non-compliant you may be reported to SA Health and fines may be issued.

You can find more information about improving compliance in your business with the Emergency Management (Public Activities) Direction at www.sa.gov.au/COVIDcompliance.



Invoices emailed direct to you

You may have noticed that our food safety inspection report has a new look!

It now includes a cover letter, the assessment checklist with the non-complying items, and finally a copy of your tax invoice.

Payment is available 24 hours after the inspection. For easy access, you can pay online too! A print-out copy of the tax invoice will also be mailed to your nominated postal address.

Would you like to change your nominated postal address or update any other information of your food business?

Please contact the Environmental Health team on 8408 1111.



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