

Positively

PENRITH

FOOD SAFETY NEWS

EDITION 26,
AUGUST 2024

Welcome

Welcome to the latest edition of 'Food Safety News', a quarterly newsletter for local food businesses. This is one way we can help you keep up to date with your responsibilities under the Food Act, 2003, Food Regulation, 2015, Food Standards Code and with any current issues. Check out our regular tips to help maintain high standards of food safety.

NEW LOOK FOOD PREMISE ASSESSMENT REPORT

Council's Environmental Health Team will be using a new inspection form during your routine food business inspection. The new form complies with Food Safety Standard 3.2.2A. FSS 3.2.2A applies to Australian businesses in food service, catering and retail sectors that handle unpackaged, potentially hazardous food that is ready to eat. In addition, the back of the inspection form has information to improve your Scores on Doors rating for your next inspection. Scanning the QR code directs you to the NSW Food Authority website for further information and posters to use in your business.



CHANGES TO FEES AND CHARGES

From the 2024/2025 financial year Council has adopted the Annual Administration Fee to retail food businesses where there are between 6 and 50 'Full Time Equivalent' Food Handlers (staff involved in handling food) at each retail food premises.

During Council's inspections of your retail food premises, the Officers will ask questions to determine the number of 'Full Time Equivalent' food handlers.

The Annual Administration Fee is intended to help Council recover some indirect costs associated with the implementation and delivery of Council's Food Surveillance Program, which includes:

- Newsletters or mailout providing food safety information
- Advertising, promoting, and implementing new initiatives
- Maintain a food premises database
- Development and delivery of training and education materials

- Involvement in any food recall activity
- Advocacy with stakeholders such as solicitors, builders, shop fitters or contractors on behalf of a food business
- Providing verbal advice on plans for new food businesses or changes to existing food businesses
- Inspections of premises that have been subject of a complaint but which, upon inspection, cannot be substantiated and no inspection fee is charged against the business
- Issuing letters of an advisory or warning nature and
- When part or full closure of a retail food business is required in the interests of food safety, the issuing of a Prohibition Order and the subsequent Clearance Certificate.

These fees may be varied by the appropriately delegated officers subject to consultation with management.

Annual Administration charge under Clause 15 of the Food Regulation 2015

NAME	YEAR 23/24	YEAR 24/25
5 or Less FTE Food Handlers at premises	\$340.00	\$356.00
6 - 50 FTE Food Handlers at premises	\$668.00	\$700.06
51+ FTE Food Handlers at premises	\$2,376.00	\$2,376.00

NO SMOKING MEANS NO VAPING!

NSW Health has developed 'No Smoking means No Vaping' posters to use in your business. The 'No Smoking means No Vaping' posters cannot replace where 'No Smoking' signs are mandated to be displayed under the **Smoke-free Environment Act 2000** but can be displayed alongside the mandated signage.

Posters are available in English and 10 different languages. The posters can be downloaded or a selection of printed copies are available to order for free on the NSW Health website: <https://www.health.nsw.gov.au/tobacco/Pages/smoke-free-resources.aspx>.

For more information on smoke-free laws in NSW, please visit the NSW Health website: <https://www.health.nsw.gov.au/tobacco/Pages/smoke-free-laws.aspx>



FOOD HANDLER'S TRAINING SEMINAR

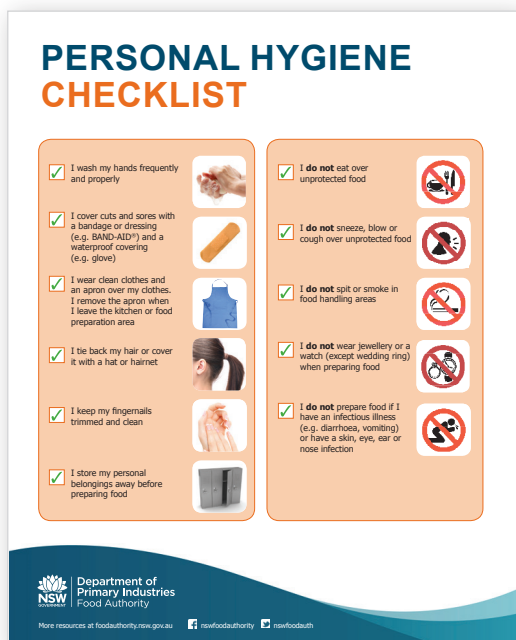
Council will be holding a training seminar on Tuesday 17 September 2024. If you are a new retail food premise we strongly recommend your attendance, or if you have previously attended our seminars, it's a great opportunity to come along for some refresher training.

Venue: Penrith City Council - Pasadena Room

Date: Tuesday, 17 September 2024

Time: 5:30pm – 8pm

Please register your interest at foodsafety@penrith.city or phone Council's Environmental Health Team on 4732 7777 as places are limited.



WINTER IS HERE – SO IS THE COLD AND FLU SEASON

Food businesses have specific responsibilities relating to the health of people who handle food in their premise. Prioritising staff wellness and good personal hygiene in the kitchen can lessen the impact of illnesses on the workplace and customers.

Food handlers who are ill, particularly with symptoms such as vomiting, diarrhea or fever, should not handle food for 48 hours after the symptoms cease. They should inform their supervisor and not undertake duties that risk contaminating food.

Ensure that handwashing facilities in the kitchens and toilets are maintained in a clean condition and supplied with soap and paper towels with constant warm running water for effective handwashing.

A personal hygiene checklist poster is available on the NSW Food Authority website to remind your staff that personal hygiene remains a top priority in their daily working activities [personal_hygiene_checklist.pdf \(nsw.gov.au\)](https://www.foodauthority.nsw.gov.au/personal_hygiene_checklist.pdf).



For more information go to [penrith.city](https://www.penrith.city) or phone 4732 7777