

# FOOD SAFETY NEWS

DECEMBER 2024

## Merry Christmas and a Happy New Year

Council’s Environmental Health Team would like to wish all our local food businesses a Merry Christmas and Happy New Year. We thank you and your staff for your efforts this year, especially with the introduction of new food safety tools and education requirements of Food Safety Standard 3.2.2A.

### FOOD SAFETY 2025 CALENDAR

As part of Council’s Food Safety Program, Council is pleased to provide you with your free Food Safety 2025 Retail Food Business Calendar.

This calendar contains helpful reminders about safe food handling. It’s a great reminder for staff, so we’d encourage you to display it where it can easily be seen.

You can also find the latest information about food safety and your responsibilities as a food business proprietor via the following websites:

- Penrith City Council: [penrith.city/foodsafety](https://www.penrith.city/foodsafety)
- NSW Food Authority: [foodauthority.nsw.gov.au](https://www.foodauthority.nsw.gov.au)
- Food Standards Australia New Zealand: [foodstandards.gov.au](https://www.foodstandards.gov.au)
- Food Safety Information Council: [foodsafety.asn.au](https://www.foodsafety.asn.au)



### FOOD SAFETY STANDARD 3.2.2.A COMPLIANCE DATE 8 DECEMBER 2024

The national standard mandating staff training and risk management procedures was enforceable to most food businesses from 8 December 2023, however, some business types in NSW received a 12-month extension and now have just weeks left to prepare.

The standard introduces three new requirements for businesses depending on their food handling activities: appointing a Food Safety Supervisor, ensuring food handlers are trained, and being able to show safe food practices.

Take the quiz [Standard 3.2.2A Food Safety Tools quiz | NSW Food Authority](#) and ensure your business complies with the new requirements.

### NEW FOOD SAFETY LAWS APPLY SOON TO:

- children’s services
- school canteens
- supermarkets & delis
- coffee vendors selling food
- boarding schools
- correctional centres.

[foodauthority.nsw.gov.au/safetytools](https://www.foodauthority.nsw.gov.au/safetytools)

### DOES YOUR FOOD BUSINESS HAVE A FOOD SAFETY SUPERVISOR (FSS)?

From the 8 December 2024, both Category 1 and Category 2 food businesses are required to have one FSS and display the NSW Food Authority FSS certificate on the premises. The Food Act 2003 requires that FSS certificates are renewed every 5 years.

Businesses with several premises cannot use the same FSS for each premises - they

Which tools are required?		
	Category one	Category two
Food handler training	✓	✓
Food safety supervisor	✓	✓
Show that your food is safe	✓	✗

must nominate a different FSS for each premises. See the [list of approved training organisations for Food Safety Supervisors](#).

## THE 2 HOUR / 4 HOUR RULE EXPLAINED

The 2-hour/4-hour rule is a good way to make sure potentially hazardous food is safe even if it's been out of refrigeration.

### How it works

Food held between 5°C and 60°C for less than 2 hours can be used, sold or put back in the refrigerator to use later.

Food held between 5°C and 60°C for 2–4 hours can't be put back in the fridge. Food held between 5°C and 60°C for 4 hours or more must be thrown away.



Okay to **use** or **refrigerate** at 5°C or less for later use.



Okay to **use** (can't be put back in the fridge).



**Do not use.** Must be thrown out.

The time between 5°C and 60°C is cumulative— that means you need to add up every time the food has been out of the fridge, including during preparation, storage, transport and display.

### How do I use the rule?

Start timing from when the food is brought out of refrigeration (or at 5°C). Track how long the food is out of refrigeration so you can be sure when the 2-hour and 4-hour time limits are reached (e.g. write down each time food is brought out of refrigeration and put back, or display food on colour-coded plates so you know when they have to be sold by).

Remember to add up all time periods the food has been between 5°C and 60°C to work out the total time. If in doubt, throw it out.

Complete appropriate documentation that can demonstrate how long the food has been out of temperature control. Templates are available on the NSW Food Authority website [foodauthority.nsw.gov.au/resource-centre/templates](http://foodauthority.nsw.gov.au/resource-centre/templates)



## CALIBRATING THERMOMETERS

All food businesses must have a digital food thermometer accurate to +1/-1°C on the premises which is calibrated at least every 6 months.

Using both ice point and boiling point methods ensures the thermometer is accurate at both hot and cold temperatures.

### Ice Point Calibration

- Place ice into a container with water ensuring the ice does not have room to float to the surface.
- Mix the ice and water to a slurry and place thermometer probe into the slurry.
- Wait 3 minutes.
- The temperature should read 0°C.
- Repeat 3 times, variations of more than 1°C and the thermometer should be replaced or serviced.

### Boiling Point Calibration

- Boil water continuously on the stove.
- Insert the thermometer and leave for 3 minutes.
- The temperature should read 100°C.
- Repeat 3 times, variations of more than 1°C and the thermometer should be replaced or serviced.

Once your thermometer is calibrated you can also check the accuracy of temperature gauges of equipment.

- Place thermometer in the cool room or freezer.
- Leave for 5 minutes with the door closed
- Check the digital temperature on the equipment and compare with the digital thermometer temperature.
- Remember: The temperature of the equipment is not always the same as the temperature of the food.
- Always sanitise your digital thermometer before and after use.

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