

PENRITH

FOOD SAFETY NEWS

EDITION 8,
SEPTEMBER 2017

PENRITH
CITY COUNCIL

WELCOME

Welcome to our eight '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 any current issues. Check out our regular tips to help maintain high standards of food safety, cleanliness and hygiene.

ALLERGEN LABELLING A LIFE AND DEATH MATTER REMINDER TO FOOD BUSINESSES

Some foods and food ingredients or their components can cause severe allergic reactions including anaphylaxis.

Most food allergies are caused by peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy and wheat.

The Food Standards Code requires these foods to be declared on labels whenever they are present as ingredients or as components of food additives or processing aids.

Earlier this year, Lupin was added to this list of allergens that must be declared. Food businesses have 12 months from this date (May 2018) to meet mandatory allergen labelling requirements for any food products containing Lupin. Lupin is a legume

which like soy and peanut has the potential to be an allergen, however is not commonly used in Australian foods; it is found in some imported foods.

Some people who are allergic to peanuts may also be allergic to Lupin.

A useful poster is also available. You can download a copy at foodstandards.gov.au/consumer/labelling/Pages/Allergen-labelling-.aspx or for a printed A2 version email information@foodstandards.gov.au.



FREE FOOD HANDLER EDUCATION SEMINAR

Owners of food businesses are responsible for making sure that people who handle food in their business, and the people who supervise this work, have the skills and knowledge they need to handle food safely (see Standard 3.2.2 Food Safety Practices and General Requirements).

This means that your staff and their supervisors must be able to do their work in ways that ensure your business produces safe food. They must know about issues associated with food safety and safe food handling practices that are relevant to your business and the jobs they do for you .

If you have food handlers that haven't attended Food Safety Supervisor training, or your business has been subject to enforcement action in the past 24 months, you or your staff should attend this training as this is a perfect opportunity to help gain and demonstrate appropriate skills and knowledge.

Venue: Penrith City Council,
(Nepean Room) 601 High Street, Penrith

Date: Tuesday 24 October 2017

Time: 5.30-7.30pm

Places are limited. To register your interest, please phone Council's Environmental Health Team on 4732 8055.



CROSS CONTAMINATION

Cross contamination can occur when bacteria and viruses are transferred from a contaminated food or surface such as a chopping board and utensils to other food. For example, it can happen when bacteria from the surface of raw meat, poultry, seafood and raw vegetables (such as unwashed potatoes and other root vegetables), are transferred onto ready to eat foods, such as leaf and vegetable salads, rice or pasta salads, cooked meats, poultry, seafood or even fruit. The bacteria on the raw food are killed when the food is cooked, but the ready to eat food is eaten without further cooking – bacteria, viruses and all .

Hands are among the obvious culprits in transferring bacteria and viruses from raw to ready to eat food, but direct contact with soiled raw foods, dirty chopping boards, knives and other food preparation implements and containers can also spread the contamination.

Cross contamination can also occur from incorrectly storing raw food in the fridge. If raw food is placed in direct contact with ready to eat foods, or if raw meat juices drip onto cooked foods, fruit and other ready to eat food, cross contamination can occur. Raw foods should always be treated as though they are contaminated.

Plastic or glass chopping boards are the preferred option over wooden chopping boards. Wooden chopping boards are porous and can be hard to effectively clean and sanitise. It is recommended that you have two boards – one used only for raw food and one for cooked and ready to eat food or bread – to prevent cross contamination. All chopping boards should be cleaned and sanitised between uses. However, it is important to note that all chopping boards wear out over time. Once chopping boards become excessively worn or develop hard-to-clean grooves, they should be discarded.



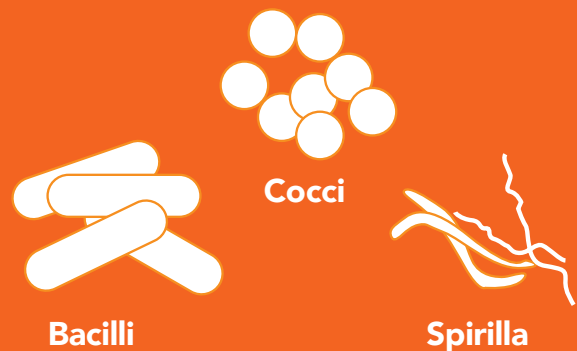
FOOD SAFETY TIP: PROTECTING FOOD FROM CONTAMINATION

Protecting food is important. It is a legal requirement that a food business, when receiving, storing, processing and displaying food, takes all practicable steps to protect food from the likelihood of contamination. Know the source of possible contamination in your business today:

Common contaminants of food:

- Juices from raw foods, e.g. meat and seafood
- Unclean surfaces, equipment and utensils, dirt, grease and unclean surfaces
- Bacteria and viruses from unwashed hands and poor personal hygiene
- Pests and pest droppings
- Cleaning and other chemicals
- Jewellery, hair and personal items
- Glass, metal or other fragments from damaged.

SHAPES OF BACTERIA



NAME AND SHAME SERVES UP NINE YEARS OF FOOD SAFETY

The NSW Food Authority's Name & Shame register recently reached another important milestone, chalking up nine years of operation and more than 11 million views of its webpage.

More than 7,000 food retail businesses have appeared on the register since its establishment in July 2008.

Penrith City Council helps local food businesses to avoid appearing on the register by providing education and assistance on our inspections and also through initiatives such as this free quarterly Newsletter and our free quarterly Food Handler Education Seminars.

For more information go to penrithcity.nsw.gov.au or phone 4732 8055