

PENRITH

# FOOD SAFETY NEWS

EDITION 10,  
MAY 2018

PENRITH  
CITY COUNCIL

## WELCOME

Welcome to our tenth 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.

## SAFETY BLITZ ON LPG IN HOSPITALITY

SafeWork NSW has announced a blitz on restaurants, cafes and bakeries using LPG cylinders after a Marrickville baker was critically injured in June 2017. The 32-year-old baker suffered serious burns to his face, neck and arms following an explosion at the bakery when he attempted to light a portable gas burner.

SafeWork NSW is conducting inspections of food businesses across the state in an effort to prevent further incidents and improve public safety. SafeWork's Director of Hazardous Chemical Facilities and Safety Management Audits, Meagan McCool, said portable gas appliances presented many risks and they should only be used in accordance with manufacturers instructions. "All portable gas appliances must be certified in accordance with Australian Standards and approved by a certifier accredited by NSW Fair Trading," Ms McCool said. "The use of this equipment

indoors puts workers and customers at risk of fire, explosion and asphyxia.

Businesses should only use them in well ventilated areas, regularly check for leaks and avoid storing them indoors." Ms McCool said SafeWork inspectors had found many businesses were cutting corners on safety by importing portable gas appliances from overseas. "These imported appliances do not comply with Australian Standards and have not been approved by a certifier accredited by NSW Fair Trading," she said. "SafeWork is acting now to stop more workers getting injured and prevent customers lives being put at risk."

SafeWork will visit restaurants, cafes, and outdoor events that use portable LPG cylinders to check they are complying with work health and safety laws, and provide safety advice for their safe use and storage.

## FREE FOOD HANDLER EDUCATION SEMINARS

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 5 June 2018

**Time:** 5.30-7.30pm

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

## FOOD GRADE STORAGE CONTAINERS



**Cup & Fork** indicates this plastic is safe for contact with food.



**Radiation Waves** indicates this plastic is safe for microwave.



**Snowflake** indicates this plastic is safe for use in the freezer.



**Dishes in Water** indicates this plastic is safe for dishwasher top rack.

During storage, food is in direct contact with the surface of the container it is being stored in. Therefore, it is important that the plastic used is of food grade quality and made from appropriate materials which will not contaminate or taint the food.

When looking for containers to use for food storage, take the time to read the label. If the label doesn't indicate whether it is food grade or not, it's a good idea to assume the container is not food grade.

Most plastic containers will have various symbols printed on the bottom which shows what the plastic is safe for. The presence of a "cup and fork symbol" indicates that the plastic is safe for food contact. Another important consideration when looking at food storage options is to look at what the intended use of the container is, and only buy containers which are fit for their intended use.

For example, takeaway containers are intended to be used once and thrown away. They are not recommended to be reused for long term food storage. Other items like household storage tubs, small garbage bins, laundry tubs and the like, are not intended to come in contact with food and as such, should not be used.

Food storage containers must be able to be effectively cleaned. That means, the plastic must be able to withstand routine washing with hot water, detergent and sanitiser.

The surface of the container must be smooth and free of cracks, chips, crevices or grooves which could harbour bacteria and be very difficult to clean. Damaged containers must be replaced immediately.



For more information go to [penrithcity.nsw.gov.au](http://penrithcity.nsw.gov.au) or phone 4732 8055

## FOOD SAFETY TIP FOR THE QUARTER



A trigger spray bottle of sanitiser may be suitable for:

- Sanitising if a capable dishwasher is not available,
- Equipment too large to go through a dishwasher,
- Equipment that is not dishwasher safe,
- Equipment that is too heavy or awkward
- Food preparation benches

Prior to applying the sanitiser, ensure the surface has first been cleaned.

## GUIDE DOGS (ASSISTANCE ANIMALS)

A reminder to all food business owners that vision impaired or blind people are permitted to enter any public area used by customers such as:

- indoor or outdoor dining areas of a café or restaurant,
- public bars,
- supermarkets, and
- servery areas of kiosks, fast food outlets etc.

Guide dogs are **not** allowed to enter areas that are off limits to the general public, e.g. kitchens, food preparation areas and food storage areas. This legal obligation helps to protect the vision impaired and ensure that they can freely travel and eat with independence and confidence.