FOOD SAFETY NEWS

PENRITH

PENRITH CITY COUNCIL

WELCOME

Welcome to our 13th 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.

SCORES ON THE DOORS
ARE YOU USING IT TO YOUR ADVANTAGE?

Our City is home to an increasingly exciting range of places to eat and Council plays an active role in ensuring local food businesses maintain a high standard so the food they sell is safe to eat and doesn't make people sick.

With more than 850 food businesses across Penrith, it can be hard to decide where to eat out or get takeaway, but Council has helped make the choice a little easier.

A free app now means you can see quickly and easily which restaurants, cafes and takeaway food businesses Council has rated highly for food safety and hygiene.

Download the free Scores on the Doors app from the App Store or Google Play, or visit scoresondoors.org to see which were awarded 3 stars (good), 4 stars (very good) or 5 stars (excellent) in their latest routine inspection by Council.

Khampane Inthapanya has owned the Gourmet Thai Restaurant in Queen Street, St Marys for the past decade. Council recently conducted an inspection of the business when Mr Inthapanya advised that a resident new to the St Marys area used the Scores on the Door App to find his restaurant. Mr Inthapanya said "He saw my business had a 5 star rating and decided to order from my restaurant'".

Mr Inthapanya said: "I would like to thank Penrith City Council's Environmental Health Team for their support in providing education on food safety through their food handler education seminars and newsletters to help me improve my score rating to 5 star and maintaining my rating over the last 2 years".

1This is supported by recent comments from Council's Mayor, Cr Ross Fowler OAM.

"The Scores on Doors program rewards the vast majority of local food businesses that do the right thing and provides an extra incentive for them to continually follow best practice," Cr Fowler OAM said.

"By providing our results through the Scores on the Doors app and website, alongside those of several other councils, we are making it even easier for people to have the information at their fingertips while they're out and about across the City," he said.

CAMPYLOBACTER
WHAT IS COUNCIL DOING?

Campylobacter is the leading cause of gastroenteritis and foodborne illness in Australia with more than 25,000 notifications nationally.

The NSW Food Authority, in partnership with local government, regularly conducts surveys in retail businesses across NSW to ensure food sold is safe and suitable. Penrith City Council is currently participating in the Campylobacter Survey.

Your participation in this survey will be of great value in informing strategies to improve food safety in retail's businesses.

Council will be focusing on three key items:

- **Questionnaire** - to gain an understanding of the food handling practices used in the business;
- **Swabbing** - to determine effectiveness of cleaning and sanitising, hygiene levels and the potential for cross contamination of food preparation surfaces and utensils
- **Sampling** - to determine the microbiological quality of foods with high risk of Campylobacter.

The aim of the Campylobacter Survey is to:

- Examine certain foods for certain types of pathogens;
- Examine food handling practices; and
- Identify strategies to control pathogens in retail businesses.

Not all businesses will be surveyed, however Council greatly appreciates the involvement by participating businesses.

FOOD SAFETY TIP FOR THE QUARTER

Campylobacteriosis

Campylobacteriosis is a gastrointestinal disease caused by bacteria called *Campylobacter*. In Australia, *Campylobacter* is one of the most common causes of bacterial gastroenteritis and is frequently associated with the consumption of contaminated poultry. Here is how to miniminse the risk:

1. **Wash Hands** - thoroughly with soap and warm water;
2. **Cooking** - Avoid raw or undercooked meat, poultry or eggs;
3. **Food Preparation** - Store raw foods (such as poultry and meat) in sealed containers in the bottom of the fridge or freezer to prevent any fluid dripping or spilling onto other ready-to eat food. Cover all foods in the refrigerator and freezer to protect them from contamination. Thoroughly wash all dirt off any raw vegetables and fruits before preparing and eating them and wash dish cloths regularly
4. **Temperature Control** - Refrigerated food should be kept at less than 5°C. Hot foods should be kept at above 60°C until ready to eat.

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 11 June 2019

Time: 5.30-8pm

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

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

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NSW GOVERNMENT | Department of Primary Industries Food Authority

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