



# Food Matters

## Food Safety Newsletter



## Seasons Greetings

The Moorabool Shire Council's  
Environmental Health Unit

wishes you and your family a safe and happy festive  
season.



### ANIMALS and BUSINESSES

#### What are the requirements?

Under Standard 3.2.2 - Food Safety Practices and General Requirements, only certain animals are allowed in food premises:

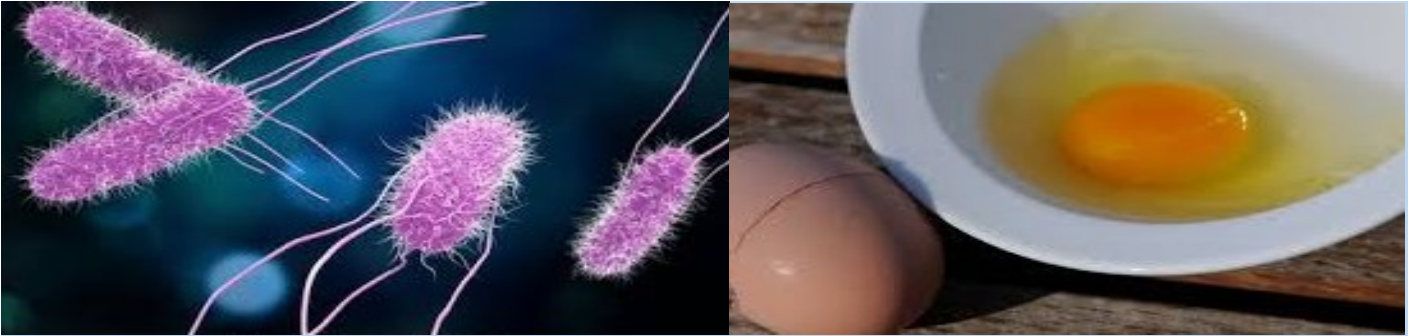
#### Which animals are allowed & where?

- Assistance animals must be allowed into dining and drinking areas and any other areas used by customers, but they are not allowed in non-public areas, such as the kitchen. An assistance animal is a guide dog or other animal trained to help a person with a disability (in Section 9 of the Disability Discrimination Act 1992).
- Fish, seafood and shellfish are the only live animals allowed in areas where food is handled. This means you can keep decorative fish in tanks and keep and sell live seafood, fish and shellfish on your premises. However, you must protect all food from becoming contaminated by these animals. For example, when cleaning fish tanks you must not contaminate any food or food handling areas (e.g. kitchen sinks and benches).
- Pet dogs may be permitted, but only in outdoor dining areas that are not enclosed. If you enclose an outdoor open dining area, even for a short time (for example if in winter you use café blinds and a retractable awning), then dogs are not allowed in it while it is enclosed.



**Need more information?** Safe Food Australia is a guide to the food safety standards in Chapter 3 of the Food Standards Code. Animals are covered under Standard 3.2.2 clause 24 and in Appendix 7.

## KNOW YOUR BACTERIA: SALMONELLOSIS



### **What is Salmonellosis?**

Salmonellosis is caused by infection with bacteria called Salmonella. In Australia, most Salmonella infections occur after eating contaminated food or sometimes after contact with another person with the infection.

### **What are the symptoms?**

People infected with Salmonella commonly develop headache, fever, stomach cramps, diarrhoea, nausea, and vomiting. Symptoms often start 6-72 hours after infection. Symptoms usually last for 4-7 days, sometimes much longer.

### **How is it spread?**

Salmonella is mainly spread to humans when they eat under-cooked food made from infected animals (that is, meat, poultry, eggs, and their by-products). Thorough cooking kills the bacteria. People can also get salmonella poisoning from eating fresh fruit and vegetables that are not properly washed and are eaten raw. Spread by 'cross-contamination' occurs when Salmonella contaminates ready-to-eat food: for example, when food that will not be cooked further is cut with a contaminated knife or via the hands of an infected food handler. Salmonella can spread from person-to-person via the hands of an infected person. The bacteria can be found in the stools of infected individuals from several days to several weeks or longer. It can also be spread from animals to humans.

### **How is it prevented?**

Cooking Thorough cooking of food kills Salmonella. Avoid raw or undercooked meat, poultry, or eggs. Poultry and meat - such as hamburgers, sausages, and rolled roasts - should not be eaten if pink in the middle.

**Food handling;** Because Salmonella can be carried on the hands, it is very important to always

wash hands thoroughly after using the toilet and before preparing food. Hands should be washed with soap and water for at least 10 seconds, rinsed, and dried well. Particular attention should be given to the area under the fingernails and between fingers. Infected food handlers can shed large numbers of Salmonella. They should not handle or serve food until 48 hours after the diarrhoea has stopped. Salmonellosis page 2 of 2

**Temperature control;** Poor food storage can allow Salmonella to grow. Refrigerated food should be kept at less than five degrees Celsius. Hot foods should be kept hot at above 60 degrees Celsius. Reheated foods should be quickly reheated until all parts of the food are steaming hot. Thawing frozen foods should be done in a fridge or microwave. The longer you leave food at room temperature the more Salmonella can multiply.

**Food contamination;** To prevent the contamination of food:

- store raw foods (such as 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
- wash hands immediately after going to the toilet or handling raw foods and before handling cooked or ready-to-eat food
- use different chopping boards, trays, utensils and plates when preparing raw foods and ready to eat food. If you have only one chopping board wash it well in hot soapy water before reuse
- thoroughly wash all dirt off any raw vegetables and fruits before preparing and eating them
- dry dishes with a different cloth to that used for wiping hands or bench tops; wash dish cloths regularly.

## FOOD SAFETY IN SUMMER



During summer it is important to take extra care when preparing and storing food in the summer months. Temperature control is one of the most important factors in preventing food poisoning.

Potentially hazardous foods are those that must be kept at certain temperatures to minimise the growth of food poisoning micro-organisms. These include meat, dairy, seafood, eggs, pasta and rice. Hot food must be stored at above 60°C and cold food below 5°C and frozen below -15°C.

The following tips will help you to keep food safe in summer:

- Use your probe thermometer to check deliveries of potentially hazardous foods as they arrive at your business
- As soon as deliveries of potentially hazardous foods arrive, move these foods into the fridge/freezer
- When preparing food only take the amount of ingredients out of the fridge that you need at that time. This will eliminate having excess ingredients sitting at room temperature
- Defrost frozen foods in the fridge or cool room overnight and not at room temperature to minimise potential problems
- Food enters the danger zone (5°C- 60°C) much quicker during warmer weather, so keep food preparation times to a minimum
- Food stored in cold display fridges must be kept at 5°C or less, or use the 2/4-hour rule as detailed in your food safety program



- Keep your food safety records. Recording temperature checks of potentially hazardous foods is important to ensure food is stored at the correct temperature.

For further information, food businesses and community groups can phone the Moorabool Shire Councils Environmental Health Team on phone (03) 5366 7100.

## RECORDING TEMPERATURES

Please ensure when recording temperatures of high risk foods stored in the refrigerator you are using a probe thermometer. You must record core temperature of high risk foods this cannot be achieved by using dials placed in refrigerators or digital fridge readings. **Remember** if you do not have a probe thermometer onsite, you will receive an on the spot infringement.



## FINES FOR FOOD BUSINESSES

Council has the powers to issue infringement notices under the Food Act 1984 to premises that do not comply with the requirements of Standards 3.2.2 of the Food Standards Code.

Council has commenced issuing infringements to proprietors that failed to comply with the table below. A total of 10 infringements have been issued in the last few months and the majority were related to hand wash basin provisions and no probe thermometer onsite. We again wish to emphasize the Importance of the information below and the necessity to comply with the requirements.

Item	Infringement notice will be issued
<b>Temperature control</b>	If cold food is kept above 12°C
<b>Temperature control</b>	If hot food is kept below 50°C
<b>Hand wash basin provision</b>	If a hand wash basin is not accessible to all staff
	If no paper towels or no hand soap is supplied
	If hot water is not provided (not connected or turned off)
	If no rubbish bin is supplied near the hand wash basin
<b>Pets</b>	If any pets are found in the kitchen, e.g. dog, cat
<b>Thermometer</b>	If a calibrated and intact probe thermometer is not available
<b>Registration</b>	Operating a food business from a non-registered food premise
	Failure to renew registration after being contacted by the Council

The current value of a penalty unit is \$165.22, depending on the offence the penalty unit can be up to 5 penalty units for a person (\$826) or for a body corporate 10 penalty units (\$1652).

The next Food Matters newsletter will be published in early 2020 and will be sent to you via email, so please make sure you let us know your current email address. The newsletter will also be available on the Moorabool Shire Council website.

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