

MOORABOOL
SHIRE COUNCIL

Food Matters

Food Safety Newsletter

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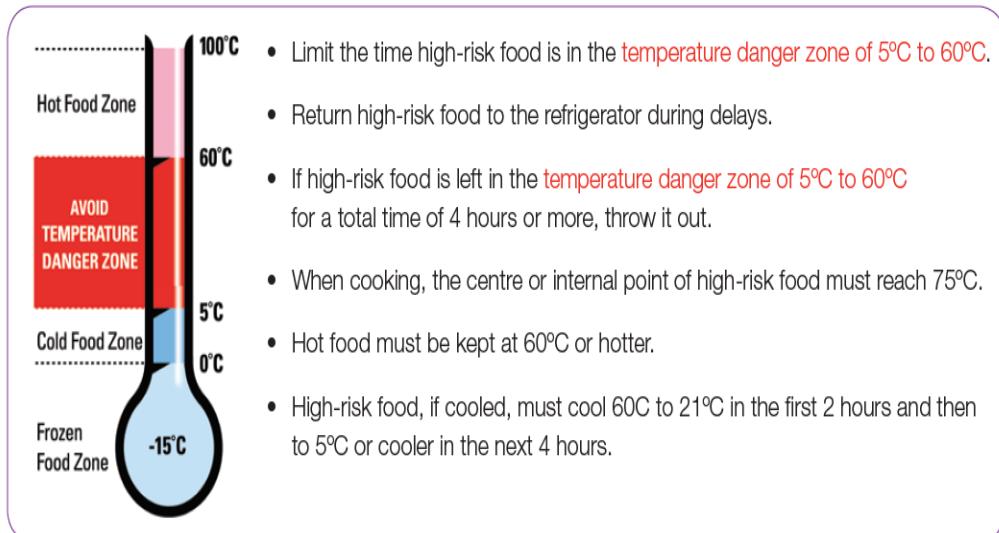
Moorabool Shire Council's Environmental Health Unit is committed to providing a high level of food safety to the community and businesses in the interest of protecting and promoting public health and wellbeing.

Welcome to the relaunched edition of **Food Matters**. The Environmental Health Unit hopes you find this edition useful. Any comments or thoughts you have on this newsletter are most welcome; if there is a specific issue you would like to be addressed please contact us. Please make sure to let us know your current email address.

TEMPERATURE DANGER ZONE

Please make sure your food items are kept within the right temperature range to avoid the potential growth of microorganisms. This will help you to keep your food and your customers safe in your business.

Use time and temperature control to limit bacteria growth



Source: Department of Health

WHO'S WHO...MOORABOOL SHIRE COUNCIL'S ENVIRONMENTAL HEALTH TEAM

The Environmental Health Team has been led by **Andy Gaze** since 2016. Andy is the Co-ordinator Community Health & Safety and has 30 years experience in the field of Environmental Health, having worked in the UK and Queensland, New South Wales and Victoria.

Faye Laskaris has been working with the MSC as an Environmental Health Officer since December 2005 and **Julie Menzies**, who is also an EHO, joined us in 2017 with over 16 years experience working across numerous Councils throughout Victoria.

The Team is supported by **Sandi Thacker** in administration and by **Stefan Holweg**, who is preparing Environmental Health Education Strategies, such as this newsletter.

FOOD ALLERGY TRAINING

The National Allergy Strategy is an initiative of the Australasian Society of Clinical Immunology and Allergy (ASCIA) and Allergy & Anaphylaxis Australia (A&AA), as the leading medical and patient organisations for allergy in Australia. All About Allergens training is a free online course for anyone working in food service. The course takes about 1-1.5 hours to complete and a certificate can be printed on completion. The All About Allergens training program and further information about the National Allergy Strategy is available at www.nationalallergystrategy.org.au

If you are interested in finding out more information about allergens, please contact your local Council. Moorabool Shire Council's Environmental Health Department will look into running a free training session for local businesses addressing concerns regarding food allergens and labelling requirements for your business.



Source: www.foodstandards.gov.au

FOOD CONVICTIONS

Poor practices and dirty premises are not only a risk to food safety and public health. They can also affect your business's budget.

Utensils smeared with remnants of past patron's meals, dingy, dark kitchens, and contaminated food – these are just some of the convictions recorded against some of Victoria's worst offending restaurants.

During the 2017-18 financial year, 26 convictions were recorded against 23 companies or individuals across Victoria, with \$ 425,000 in fines issued. Last year a Melbourne restaurant was fined \$15,000 for breaching the Food Standards Code on several occasions. For further information visit the convictions register at <https://www2.health.vic.gov.au/about/convictions-register>

We at Moorabool Shire Council are very pleased that during the last financial year none of our registered premises required action to be taken to the court. MSC is looking forward working with you to maintain and improve the standards in coming years.

Picture: www.ya-webdesign.com/download.html

FINES FOR FOOD BUSINESSES

The public and Council expect all food businesses to maintain the highest standards when it comes to protecting health through cleanliness, storage and handling of food and controlling pests. 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. In 2018 Council began a risk-based inspection program to support businesses, however, Council expects all food premises to comply with basic food safety standards. During our next visit, if the following requirements are not met, Council **will be** issuing an infringement notice. The following list is not exhaustive.

Item	Infringement notice will be issued
Temperature control	If cold food is kept above 12°C
Temperature control	If hot food is kept below 50°C
Hand wash basin provision	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
Pets	If any pets are found in the kitchen, e.g. dog, cat
Thermometer	If a calibrated and intact probe thermometer is not available
Registration	Operating a food business from a non-registered food premise
	Failure to renew registration after being contacted by the Council

Council can issue an infringement notice or take action for other non-compliances with the Food Act or may take other enforcement actions in conjunction with the above table. The current value of a penalty unit is \$161.19 (as at 1 July 2018), depending on the offence the penalty unit can be up to 5 penalty units for a person (\$805.95) or for a body corporate 10 penalty units (\$1611.90).

Council will also be running an information session at the end of April 2019 to discuss enforcement and to answer any questions you may have. For further information contact Council's Environmental Health Unit 5366 7100.

THERMOMETERS



Step 1



Step 2



Step 3



Step 4

Boiling water check

Boil some water.

Carefully insert the thermometer for at least 10 seconds until the reading is stable.

An accurate thermometer will show a temperature between 99°C and 101°C.

If it shows a temperature greater or less than 99°C and 101°C, the thermometer is inaccurate and needs to be replaced immediately.

Ice water check

Mix ice and water in a container. Let it sit for a few minutes. This will chill the water to 0°C. Insert the thermometer for at least 10 seconds until the reading is stable.

An accurate thermometer will show a temperature between -1°C and +1°C.

If it shows a temperature greater or less than -1°C and + 1°C, the thermometer is inaccurate and needs to be replaced immediately.

Source: Department of Health and Human Services

FOOD SAFETY INSPECTIONS

The State Government collects statistical data from Councils with regard to their activities. This includes information on food safety related matters.

Moorabool Shire Council's Environmental Health Department inspected 97% of all food businesses and followed up on all non-compliant premises. The majority of businesses were found to be compliant with the requirements. A very small number of businesses had non-compliant issues.

Moorabool Shire Council's Environmental Health Department has performed well compared to other Council's across the State. If you would like to see how well the MSC has performed on food safety, please go to <http://knowyourcouncil.vic.gov.au/compare-councils>.

The next Food Matters will be published in July 2019. The upcoming edition 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 homepage.

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