



FOOD MATTERS

AUTUMN 2020

SHIRE OF
MANJIMUP

Welcome to the Shire's Autumn edition of Food Matters

Welcome to the Autumn edition of *Food Matters*, the Shire of Manjimup's quarterly food safety newsletter.

In this issue, we are focusing on the importance of cleaning and maintenance of food premises. We have included lots of useful information and tips which will ensure food safety.

We hope you enjoy this edition and if there are any topics you would like covered in future editions, we welcome your ideas and feedback via email at info@manjimup.wa.gov.au

Inside this issue:

Cleaning Schedules	2
How often do you think about your mop?	3
Clean cutlery and utensil holders	3
Is your coffee machine safe?	3
Seals for savings and safety	3
Split and rusty refrigeration racks	3
Upgrading your food premises	4
Allergy Training	4
Food Prosecutions	4
Food Safe Online Training	4



A word from your Environmental Health Services Team.....

Careful food preparation is at the heart of every successful kitchen. However, one of the biggest challenges food business owners and staff experience is that of sanitising and hygiene. Cleaning and disinfecting your food preparation area plays a vital role in the prevention of cross-contamination and food poisoning.

Food poisoning occurs from direct contact with contaminated surfaces or other food-borne bacteria, viruses and parasites. It is a significant concern for food businesses, and for a good reason. In Australia, approximately 5.4 million cases occur annually, resulting in as many as 120 deaths. **If found directly responsible, a food poisoning incident in your food business can leave you liable for the illness/losses your customers suffer.**

The Food Standards Code sets out specific requirements for food businesses and food handlers including the cleaning, sanitising, and maintenance of premises and equipment that, if complied with, will ensure food does not become unsafe or unsuitable.

If you have any questions regarding the topics raised in this newsletter, please contact the Shire's Environmental Health Services Team on (08) 9771 7777 who will be happy to assist.

IMPORTANCE OF CLEANING SCHEDULES

A CLEAN KITCHEN IS A HAPPY KITCHEN!



Staff should always be encouraged to clean as they go. However, **developing a cleaning schedule** which identifies the areas, utensils, equipment, etc. that need to be cleaned is an effective way of ensuring your business meets the requirements of the Food Standards Code as well as maintaining a high standard of cleanliness in your food business.

A cleaning schedule is basically a set of instructions which should show:

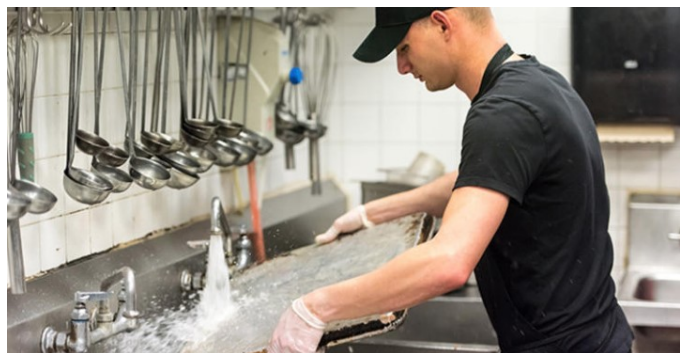
- **what is to be cleaned?**
- **who is to clean it?**
- **when it is to be cleaned?**
- **how it is to be cleaned? e.g. what detergents/disinfectants to use, cleaning equipment to use and any precautions staff should take.**

An example of a kitchen cleaning schedule can be found online at <https://www.foodsafety.com.au/resources/templates/kitchen-equipment-cleaning-schedule>

RECOMMENDED CLEANING FREQUENCIES

After each use or meal preparation period

- all utensils, crockery, cutlery, pots and pans;
- equipment such as mixers, food processors and cutting boards/blocks;
- food preparation benches, sinks, customer tables.



At least daily

- equipment such as microwaves, coffee machines, stove tops, bain marie;
- floors and walkways;
- refrigerator door seals, exterior and handles;
- all staff/patron toilets, change rooms;
- waste area.

Weekly

- floors/walls beneath and behind appliances;
- shelving, cupboards;
- fly screens;
- interior cool room and refrigerators, freezers;
- dry storage areas, including outside of all ingredient containers
- ovens;
- rubbish bins.

Monthly

- light fittings, fans;
- exhaust canopies;
- pest control checks.

Quarterly

- arrange for grease trap to be cleaned;
- exhaust servicing;
- professional pest control.

MAKING SURE YOUR KITCHEN IS CLEAN IS YOUR RESPONSIBILITY!

HOW OFTEN DO YOU THINK ABOUT YOUR MOP?!

It's pretty obvious that if your mop looks like this, it's time to sort it out.....



A dirty mop will just move the filth around your food premises and not clean the floors.



Once mildew has begun to grow on it, the mop is no longer effective as a cleaning tool. Mopping with a mildew-ridden mop will just spread bacteria.

CLEAN CUTLERY AND UTENSIL CONTAINERS

It is important to check that your storage containers and drawers are clean before using them. **There is no point cleaning utensils if they are going to be put into dirty storage compartments.** Make sure knife blocks and sheaths are also cleaned to avoid cross contamination.

IS YOUR COFFEE MACHINE CLEAN ?



- ♦ Check with the manufacturer of the coffee machine to determine how often the machine should be cleaned.
- ♦ Make sure the cleaning cloth used to wipe the steam nozzle is washed frequently to prevent contamination.
- ♦ When customers bring in their own cup ensure that the cup is cleaned.
- ♦ Store the takeaway cups away from areas where they can be contaminated.

SEALS FOR SAVINGS AND SAFETY



Damaged refrigeration door seals are almost impossible to keep clean and could be making your electricity bill more expensive.

When damaged, the moisture from condensation allows mould to flourish in the gaps and crevices. This also allows cold air to escape meaning the motor has to work harder costing you more money.

YOU SHOULD ALWAYS -

Replace your fridge seals if they're broken and clean them carefully to avoid breaking them again.

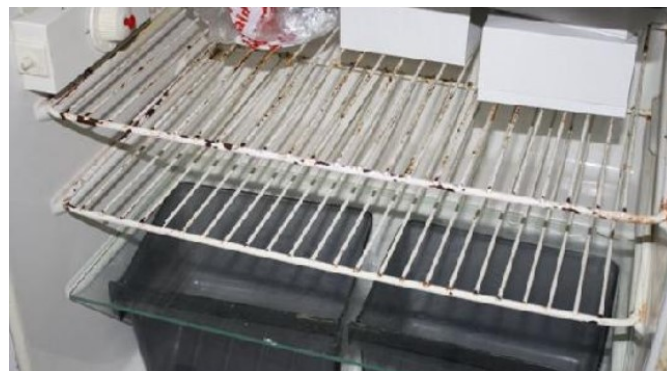
HOW TO CLEAN YOUR SEALS WITH CARE -

Use a toothbrush and warm soapy water (no harsh detergents or hot water) and carefully clean to remove mould build up and food scraps.

SPLIT AND RUSTY REFRIGERTION RACKS

Inside your sandwich/refrigeration unit are plastic coated metal racks. As time passes, the plastic can become worn and the coating will crack. If rust appears, it is possible that pieces of plastic and rust could fall onto food products.

Cracked and rusty racks cannot be effectively cleaned and are likely to contaminate stored materials.



Racks can be easily replaced through a food service or refrigeration equipment supplier.

If racks are of an unusual shape or size, they can be stripped, treated for rust and re-plasticised.



PO Box 1/ 37-39 Rose Street
MANJIMUP WA 6258

T: (08) 9771 7777

F: (08) 9771 7771

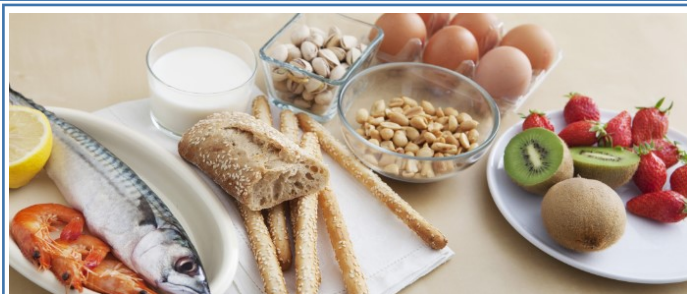
E: info@manjimup.wa.gov.au

W: www.manjimup.wa.gov.au

Upgrading your Food Premises

The Shire of Manjimup encourages food proprietors to make improvements and upgrade their food premises to facilitate easier cleaning and improve food safety. However, before any alterations or extensions to existing premises are undertaken, **approval must first be obtained from the Shire's Health Services**, even where planning approval or a building licence is not required.

It is important to note that non compliant fit outs or alterations are likely to require further modification which could lead to increased costs. So any changes should only be undertaken after an approval has been issued by the Shire's Health Services. If you are considering altering or constructing a food premises, the Shire can provide advice and information .



ONLINE FOOD ALLERGY TRAINING

The Shire encourages all those working in the food industry to avail of the fast, easy and free online training launched recently by the National Allergy Strategy. You can find the "All About Allergens" training course via

<https://foodallergytraining.org.au/>

Recent Prosecutions in WA

Since November 2019 there have been a number of prosecutions of food premises through the courts including:

A café in the City of Rockingham

Failure to:- keep premises and equipment clean; store potentially hazardous food under temperature control; store and protect food from likely contamination; and inadequate pest control.

Penalty \$120,000 plus court costs

A coffee shop in the City of Cockburn

Failure to:- ensure eating and drinking utensils were in a clean and sanitary condition; store potentially hazardous food under temperature control; and inadequate pest control.

Penalty \$20,000 plus court costs

FOOD SAFETY IS YOUR BUSINESS FOOD SAFETY IS YOUR RESPONSIBILITY

The Food Safety Standards place obligations on food businesses to produce food that is safe and suitable to eat. Food handlers are also required to have skills and knowledge of food safety and hygiene matters.

FoodSafe Online Food Handler Training has been developed by Environmental Health Australia and is an ideal first step towards safer food. It is an interactive food handler training program and is available **free of charge** to all food businesses, community groups and residents within the Shire of Manjimup. The program is fully online with training videos and questions and a certificate is issued upon completion of the course.

To access the free FoodSafe Online Food Handler Training please visit

www.manjimup.wa.gov.au/foodsafeline

