



FOOD MATTERS

SPRING 2020

SHIRE OF
MANJIMUP

Welcome to the Shire's Spring edition of Food Matters for 2020

In this issue of *Food Matters*, we will be focusing on the importance of good hygiene and cleaning practices, particularly in light of the coronavirus (COVID-19) pandemic.

The impacts of the pandemic are being felt around the world and it is causing extraordinary social, health and economic difficulties. The Shire appreciates that the past six months have been challenging for many food businesses and we would like to thank all business owners for their cooperation with implementing the many restrictions that have been imposed by Commonwealth and State Governments since March 2020.

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

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COVID-19

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

Current advice from the World Health Organisation, other international health and food safety authorities and the Australian Government indicates there is no evidence that COVID-19 can be contracted through food or food packaging. **However, maintaining good hygiene practices within your food business has never been more important, as cleaning and sanitation measures will minimise the risk of transmission of COVID-19.**

Everyone employed in a food business should practice good hygiene when preparing and handling food, such as washing your hands frequently with soap and water for 20 seconds, drying with single use towels and cleaning and sanitising food preparation surfaces.

Over the next few months, the Environmental Health Services Team will be conducting routine inspections of registered food businesses within the Shire to ensure they are meeting all legal requirements including compliance with the Food Safety Standards. It is therefore important that you are inspection ready. The three key factors of food safety that must be managed properly are:

- ♦ time and temperature control;
- ♦ storage of food; and
- ♦ contamination of food.

Food businesses must understand these factors and the role they play in food safety.

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.



What to expect at your inspection?

Environmental Health Officers (EHOs) are responsible for ensuring that food businesses are complying with the relevant legislation including the Food Safety Standards.



DID YOU KNOW that an EHO can enter your food business at any time unannounced, including your busy service times, so that your normal food handling practices can be observed.

It is not necessary for an owner to be present during an inspection; the inspection can be facilitated by any food handler and a report will be emailed to the owner. The report will detail any non-compliances identified during the inspection and, if a follow-up inspection is required, the date by which time all non-compliances must be rectified will be highlighted within the inspection report.

During the inspection, the EHO can ask you (and/or your staff) questions about your food handling processes such as the cooling of food, and cleaning and sanitising of equipment. This is to ensure your regular processes are compliant with the Food Safety Standards. If the EHO identifies any non-compliance, you will be provided with information on how to achieve compliance.

It is important that full and honest cooperation is provided to the Shire's EHO during inspections to assist your business in complying with the food standards code and ultimately sell safe and suitable foods to your customers.

DID YOU KNOW -

When a serious non-compliance is identified, an EHO can:

- ◆ seize any unsafe/unsuitable food and/or equipment;
- ◆ request the premises to voluntarily close OR issue an Order/Notice to suspend or restrict operation of a food business;
- ◆ issue an Order/Notice requiring immediate rectification and any specified corrective action;
- ◆ issue an "on the spot" infringement; and/or
- ◆ commence prosecution.

When did you last clean your exhaust canopy?



Exhaust canopies must be maintained on a regular basis to prevent fires, odour and the attraction of pests.

Your regime should include the removal of the filters and ensure the internal surfaces are free of grease accumulation. The frequency of cleaning will depend on the activities of the food business.

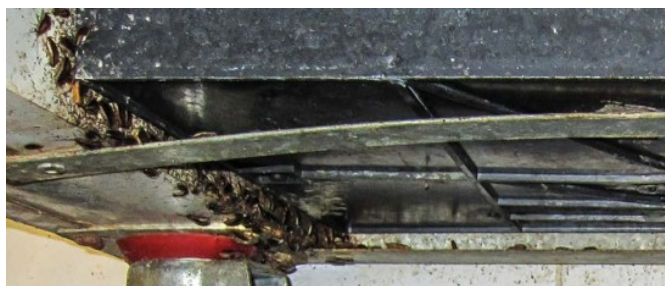
How do you know if your ventilation system is working?

If cleaned and maintained on a regular basis, an effective ventilation system, should remove all steam and fumes created by the activities in your food premises.

Wait, let's take a selfie!

You might be surprised with what you find.

A food business was followed up to check on some food safety issues. There had been cockroaches noticed in the premises previously but the owner could not understand where they were coming from. The EHO took out his mobile and with the flash on took a photo of underneath the food business's equipment. What he found (see picture below), was a little alarming!



Behind and underneath benches, equipment, shelving and cabinets are usually dark areas which can sometimes be hard to get to. Because of this, these areas tend to be forgotten or not reached when it comes to cleaning and pest control.

So for a different view of your food business, grab your camera or phone and start snapping. This novel, yet simple, idea could be your tool to better food safety in your business. You could even use a selfie stick to get to high and low places—who would have thought of it!

Cockroaches

Cockroaches thrive in warm, humid and unhygienic conditions. They don't just like the warmer weather but warm spots around your business like motor areas around fridges and freezers, dishwashers and ovens.

Provers in bakeries are a lovely spot for cockroaches to hang. Keeping on top of your cleaning, especially in hard to reach areas, and regular pest checks and pest control will help to prevent cockroaches from taking over your business.

DON'T just limit yourself to inside your business either. The outside areas are just as important to check, clean and treat in relation to pests.





When should you wash your hands?

You should always wash your hands thoroughly and frequently, especially:

- ◆ after using the toilet or changing nappies (child care centres);
- ◆ before, during and after preparing food;
- ◆ between handling raw, cooked or ready-to-eat food;
- ◆ before eating;
- ◆ after using a tissue;
- ◆ after smoking;
- ◆ after handling rubbish; and
- ◆ after cleaning

NO BARE HANDS

You should not be touching food that is ready to eat with your bare hands. Sometimes food handlers think it is okay to make sandwiches with bare hands or to mix a salad with bare hands. But it is not okay—and it is **actually against the law!**



The Food Safety Standards state that a food handler must, when engaging in any food handling operation, take all practicable measures to prevent unnecessary contact with ready to eat food.

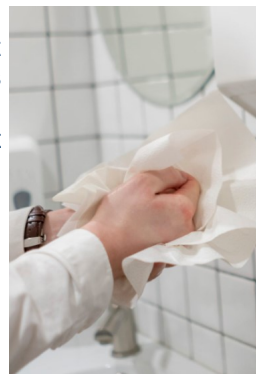
Hand washing does not actually kill the bacteria on your hands, it just removes it. We also do a lot with our hands without even realising, like scratching our faces, playing with our hair and touching surfaces. So no matter how hard we try, our hands will never be 100% free from bacteria.

Touching food with our bare hands can transfer bacteria to the food. If that food is ready to eat, the bacteria will be consumed by the customer and the customer may get sick.

Safe and effective food handling should be a combination of frequent hand washing, wearing gloves and using utensils where appropriate. The key term is 'unnecessary contact' so if the task can be performed either by wearing gloves or using utensils then it should be undertaken using such.

Drying is an important step

You might not realise this but drying your hands is just as important as washing your hands. It's a step that can often get missed because you are in a rush or the paper towels haven't been replaced or the plug to the hand dryer has been pulled out.



Bacteria like moisture, and drying your hands with a paper towel will reduce the moisture on your hand.

This means that any bacteria that are left behind will have less of a chance to multiply and your hands have less of a chance to transfer bacteria if they are dry.

Gloves should be changed as often as you wash your hands....this is often!

Some food handlers put a glove on and go on to do a number of tasks without thinking to wash their hands or change the glove. With wearing a glove you also lose the sensation of your hands being dirty because it is on the outside of the glove and not directly on your hand. This can result in reduced hand washing and gloves not being changed often.

A glove should never be used, taken off and used again. It should be thrown straight into the bin. You should always wash your hands before putting on gloves.

If you are trying to save money in your business by not using many gloves, see if you can use a utensil instead for that task.



So you've read this edition of *Food Matters*, what next?

Well, as the business owner or manager of your food business, we encourage you to share this newsletter with your staff.

DID YOU KNOW that food laws require you, the business owner, to make sure your staff have skills and knowledge in food safety. Giving your staff food safety information to read is one way to satisfy this requirement.

Noticeboards, staff meetings, email and staff rooms are just some of the ways your staff can have access to the information contained within this newsletter. If a hard copy works better, give us a call on (08) 9771 7777 or email health@manjimup.wa.gov.au requesting a few extra copies to share around your business.



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

Reminder to pay your annual food business registration / surveillance fee for 2020/21

Invoices have been issued recently to all registered food businesses requesting payment of the 2020/21 annual surveillance fee. The fee imposed contributes towards the recovery of costs associated with the provision of Environmental Health Services. Council decided there would be no increase to fees and charges for the 2020/21 financial year, in response to the COVID-19 pandemic.

Thank you to all those food businesses that have already paid. For further information regarding payment of the annual fee, please contact Environmental Health Services on (08) 9771 7777.

Changes to food business details/activities

As required Section 113 of the *Food Act 2008*, you must notify the Shire within **7 DAYS** of any changes i.e. your food business is sold, ceases operation OR your activities have changed which may affect your risk classification.



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 May 2020 there have been a number of prosecutions of food premises through the courts including:

A sushi restaurant in the City of Gosnells

Sale of unsuitable food.

Penalty \$5,000 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

A Korean and Japanese restaurant in the City of Perth

Failure to:- store food to prevent contamination; keep food at safe temperatures; keep the premises and equipment clean; and keep equipment in good repair.

Penalty \$5000 plus costs of \$15,000

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

