



# FOOD MATTERS

SUMMER 2019

SHIRE OF  
**MANJIMUP**

## Welcome to the Shire's Summer edition of Food Matters

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

Our aim is to provide all food businesses with current information on food safety matters and to promote good food safety practices.

In this issue, we discuss how the warmer weather brings extra challenges for ensuring food safety including an increase in pests such as flies and cockroaches. We have also included advice on temperature control, in particular, for potentially hazardous foods as well as how to use thermometers and the 2 Hour/4 Hour Rule to minimise the growth of food poisoning bacteria.

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](mailto:info@manjimup.wa.gov.au)

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## Safe food saves life



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

The warmer weather provides ideal conditions for the growth of potentially harmful bacteria such as *Campylobacter* and *E.coli* which, for young children, the elderly, people with weakened immune systems and pregnant women, can be life threatening or leave sufferers with serious health problems.

Food businesses therefore should take extra care when preparing and storing food at this time of year. Leaving potentially hazardous foods unattended in the summer when kitchen temperatures can soar is particularly dangerous. Frozen foods should be thawed out overnight under refrigeration and not thawed on benches or in sinks.

The summer months also brings an influx of visitors and tourists to the area and food businesses are reminded to be allergy aware in order to prevent tragic consequences. Around 1 in 50 Australians and 1 in 20 children suffer a food allergy/intolerance and the Food Standards Code requires that every food business must, on request, advise customers if food they serve contain any allergens.

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.

## Temperature Control & 2 Hour/4Hour Rule

Potentially hazardous foods such as sandwiches, salads, raw meat, poultry, seafood, dairy products and cut fruit/vegetables need to be stored and displayed at correct temperatures to minimise the growth of food poisoning bacteria.

**Cold food should be kept at 5°C or below and hot food kept at 60°C or above.**

If your food business receives, displays, transports or stores potentially hazardous food in the “**Temperature Danger Zone**”; that is between 5°C and 60°C, you must ensure the 2 hour/4 hour rule is followed.

The 2 Hour/4 Hour Rule has been scientifically checked and is a good way to ensure potentially hazardous food is safe even if it's been out of refrigeration and/or displayed or stored in the **temperature danger zone**.

**REMEMBER** the total time includes every period the food has been in the **temperature danger zone**, i.e. during delivery, preparation and transportation.



### Example 1

*Sandwiches are prepared daily between 10.30am and 11.30am. They are put on display until 2.30pm - total time out of refrigeration and in the **temperature danger zone** is 4 hours. At 2.30pm all left over sandwiches must be thrown out.*

### Example 2

*Freshly cooked food is transferred to bain-marie daily at 11.50am for lunch service - food is held at 50°C. Leftover food has been in the **temperature danger zone** for longer than 2 hours. It should either be used immediately (e.g. staff could eat it for lunch before the 4 hour mark is reached) or it must be thrown out.*

### Example 3

*Freshly cooked food is transferred to bain-marie daily at 11.50am for lunch service - food is held at 50°C. Leftover food is brought back to the kitchen at 1.30pm where it is cooled rapidly in shallow containers in refrigeration for use the next day.*

**Note:** The 1 hour and 40 minutes that the food is held in the bain-marie the previous day is part of the total amount of time the food can be held in the **temperature danger zone** the next day.

*That is, after being reheated to over 75°C the next day, the food can be displayed for 2 hours and 20 minutes before being thrown out. The total time in which the food is kept in the **temperature danger zone** is 4 hours.*

## Does your thermometer measure up?

One of the most important food safety actions a business can take is to use a thermometer to check that potentially hazardous foods are cooked, cooled or held at the correct temperature.

### **Do I need a thermometer?**

If you store, transport, prepare, cook or sell potentially hazardous foods, you must have a working thermometer available at all times as required by the Food Standards Code.

### **What sort of thermometer do I need?**

Your food business should have a digital probe thermometer (accurate to within +/- 1°C) as this allows the internal temperature of the food to be taken. Relying solely on the thermometers built into a fridge, freezer or bain-marie is not sufficient, as these only measure the air temperature within the unit and not the food itself.

### REMEMBER

**All probe thermometers should be cleaned and sanitised before and after each use to prevent cross-contamination of foods for sale.**





## How to use your thermometer

As the probe of your thermometer will be inserted into food, it must be cleaned and sanitized before use to ensure food poisoning bacteria is not transferred from one food to another.

### How to clean and sanitise your thermometer

- ◆ Wash the thermometer and probe to remove grease and food particles;
- ◆ Sanitise the probe using alcohol wipes or very hot water; and
- ◆ Thoroughly dry the probe using a disposable towel or allow to air dry.

### Checking temperatures of food

- ◆ Determine the warmest area of a cool room or coldest area of a hot display unit;
- ◆ Insert the clean, dry probe into the food  
**REMEMBER—Always check the temperature at the centre of the food;**
- ◆ Wait until the temperature has stabilised before reading;
- ◆ Clean and sanitise the thermometer after measuring the temperature of one food before measuring another food;
- ◆ Allow the thermometer to come back to room temperature between measuring hot and cold foods; and

- ◆ If the food is packaged or frozen, place the length of the probe between two packages of food.



Thermometers also need to be maintained in good working order and calibrated correctly on a regular basis to ensure accuracy.

## Food Safety—Pest Management

### What are the most common pests?

During the warmer months, food businesses often experience higher levels of pest activity.

Cockroaches like dark and moist areas - especially kitchens. They carry bacteria on their legs, body and in their saliva which is then transferred to equipment, utensils and eventually food, causing food borne illness.

Larger flies can lay live maggots, which is upsetting to those who find them in their food and can do serious damage to the reputation of your business.

Food can also be contaminated by droppings, urine and hair from rodents.



### How do you control pests?

Pests need shelter, warmth and food. Take these away and they will soon find somewhere else to live.

- ◆ Make it hard for pests to enter your premises by maintaining your building so that there is nowhere for them to hide e.g. seal all holes, gaps and cracks in walls and behind equipment;
- ◆ Keep surfaces clean so there is nothing for them to eat;
- ◆ Install and maintain fly screens to window and door openings;
- ◆ Cover all food with secure lids;
- ◆ Regularly check premises for signs of pests such as droppings and cockroaches behind fridges and equipment.
- ◆ Use a pest control operator to deal with issues of pest infestation.
- ◆ Remove waste regularly and store away from food operations; and
- ◆ Maintain outdoor bin storage areas in a clean and tidy condition.



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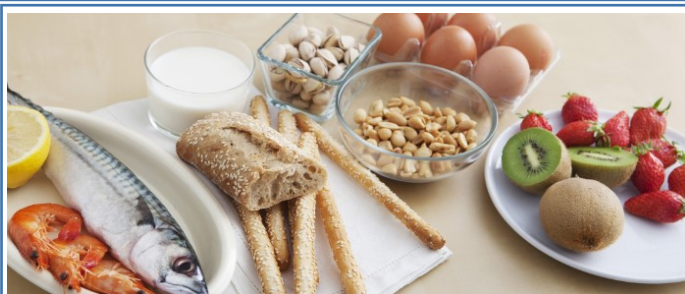
W: [www.manjimup.wa.gov.au](http://www.manjimup.wa.gov.au)

## Final reminder to pay your annual food business registration fee for 2019-20

Final reminders were sent to those food businesses who have not paid their annual registration fee for 2019-20. A number of payments are still outstanding and letters will be issued shortly advising food businesses who have not paid that their registration has been cancelled.

**Please be advised, under Section 109 of the *Food Act 2008*, it is an offence to conduct a food business at any premises unless the food business is registered with the Shire. Penalties of \$10,000 for an individual and \$50,000 for a body corporate apply.**

For further information regarding payment of the registration fee, please contact the Shire's Environmental Health Services on (08) 9771 7777.



### 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 October 2019 there have been a number of prosecutions of food premises through the courts including:

### An Indian Restaurant in the City of Subiaco

Failure to:- keep premises and equipment clean; provide single use hand towels; store and protect food from likely contamination.

**Penalty \$215,000 plus court costs**

### A take-away outlet in Perth City Centre

Failure to:- keep premises clean; provide adequate hand-washing facilities and have an accessible temperature measuring device on site. Also selling food that was unsuitable and past its use by date.

**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](http://www.manjimup.wa.gov.au/foodsafeline)

