



FOOD MATTERS

SHIRE OF
MANJIMUP

SUMMER 2020-21

Welcome to the Shire's Summer edition of Food Matters for 2020-21

We hope you and your staff had a safe festive season. Summer is well and truly with us and unfortunately so are the flies!

In this edition we will be focusing on how to keep those pesky flies at bay in your food premises, the importance of maintaining your cool storage units, food safety practices during a power outage, date labelling and receiving safe food.

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

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Using the correct handwashing method is the most important step you can take to minimise the risk of foodborne illness in your food business.



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

The coronavirus (COVID-19) Pandemic is still being felt around the world and is causing extraordinary social, health and economic difficulties. With recent restrictions in NSW, Queensland and Victoria, it serves as a timely reminder that maintaining contact registers is vital for WA. **Contact registers are a first line defence should the WA Health Department need to trace contacts.**

Food businesses can play their part by reiterating to their staff the importance of ensuring patrons are checking in, and that Environmental Health Officers are authorised under the *Emergency Act 2005*, to enter a food business and request or inspect COVID contact information / contact registers.

It is also important to note that the SafeWA App will **not work on a QR code which is obscured, distorted or damaged**. Food businesses must ensure the QR code is placed on a flat surface and be aware that laminated QR codes can sometimes create a reflective surface which prevents the SafeWA App from registering the QR Code. The SafeWA App will also not work on a QR code which is not part of the SafeWA system. As such, we would encourage all food businesses to align with the SafeWA system.

If you have any questions regarding any of 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.





Now that summer is here, warmer temperatures combined with increased amounts of stock can impact upon the temperature of cold storage units in your food business.

Overstocking can lead to poor circulation, which could result in food being stored in the 'danger zone' at higher temperatures.

You should always ensure there is sufficient space between food stored in cold storage units. Load limits in cool rooms, fridges and freezers should not be exceeded.

IS YOUR COLD STORAGE UNIT SAFE?



Now is the time to make sure that your fridges, freezers and cool rooms are working correctly.

Fridges and cool rooms need to keep food below 5°C and freezers need to keep food frozen solid.

During warmer days, fridge and freezer units have to work harder to ensure your food stays cold.

If these units are not properly maintained, they are more likely to fail.

All cold storage units should be serviced regularly, kept clean and free of dust and ice-buildup. Make sure you replace any broken fridge seals as they allow cold air to escape — **meaning the motor has to work harder as well as costing you more money!**

It is also important not to leave doors open for extended periods as this can cause temperatures to rise to an unsafe level.

THINK FOOD SAFETY DURING A POWER OUTAGE

Summer in Australia brings with it high temperatures, storms and extreme weather conditions.



Unfortunately, during these periods, the power grid can fail causing havoc for food business owners.

During a power outage, it is important that you act quickly to ensure that good food safety practices are followed to minimise the risk of food poisoning .

The most important thing to remember is to try to keep refrigerated and frozen food cold. The following actions will assist you to minimise business disruption and food waste as a result of power outage:

1. **Note down when the power turned off. (This and the temperature of the food in your refrigerator, once electricity is restored, will help determine if you can save any high-risk foods.)**
2. Throw out any food, especially meat, that was in the process of cooking but hadn't reached its safe cooking temperature when the power went out.
3. **Do not open refrigerator or freezer doors unless absolutely necessary in order to maintain the cold temperature.**
4. If necessary, add bags of ice to the freezer to help keep the temperature cold for longer.

THE FLIES ARE HERE.....AGAIN!

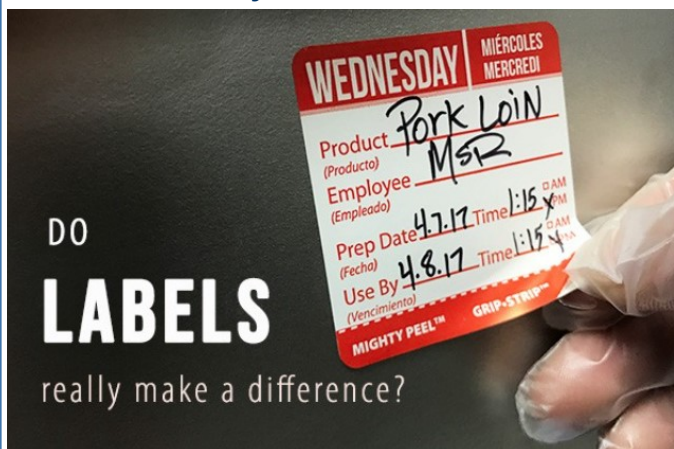
In order to keep flies out of food premises:

- ♦ **CLOSE** all doors and windows.
- ♦ **PROTECT** entrance doors with well maintained fly screens/strips.
- ♦ **KEEP** fly zappers on at all times and make sure they are regularly cleaned. They should **NOT** be located above food preparation/ cooking areas.
- ♦ **REMOVE** food sources for pests.
- ♦ **MAINTAIN** bin enclosures and ensure rubbish is wrapped, bin lids are closed and bin area is cleaned.



DATE LABELLING

Date labelling of foods within your food business is a good way to keep track of your stock rotation and will also take the guesswork out of when a food was opened, prepared or should be used by.



As a food business, you are required to make sure you take all practicable measures to process only safe and suitable food.

All food supplied to your business will have a 'use by date' or 'best before date' marked on them — **this is a legal requirement!**

The stock within your dry store, cool rooms and freezers should be regularly checked by staff to ensure the food you are using is not out of date. If a food product has been opened and transferred to another container for storage, then **a good practice is to label the container with the date it was opened.**

It is also good practice to date label any foods you have prepared with the date it was prepared on. Alternatively, you can date when the food is to be used by - **just make sure you stick to one method so it doesn't get confusing.**

DATES ON FOOD PACKAGING

It is important to know the difference between **use-by dates** and **best-before dates**, as it indicates the length of time a food should keep before it starts to deteriorate or become unsafe to eat.

Foods that must be eaten before a certain time for health and safety reasons are marked with a 'Use-by' date.

A 'best-before' date is the last date on which you can expect a food to retain all of its quality attributes, provided the package is unopened and it has been stored properly, in accordance with the manufacturer's storage conditions.

Foods that have best-before dates can legally be sold after that date, provided the food is fit for human consumption.

To ensure you are not selling any food products past their use-by date, it is important to rotate stock and remove from sale any food product past its use-by date.

SELLING EXPIRED FOOD

You cannot sell foods past their 'Use-by' date. Even if the food looks fine, it may be unsafe to eat because the nutrients in the food may become unstable or there may be a build-up of bacteria and toxins which for some people can be detrimental to their health.

REMEMBER it is an offence to sell a food product past its use-by date. Food businesses can receive a \$500—\$1000 infringement notice or be prosecuted by the Shire for selling food past the 'Use-by' date.

RECEIVING FOOD SAFELY

Under Standard 3.2.2 *Food Safety Practices and General Requirements* (Food Standards Code), food businesses are expected to take all practicable measures to ensure they do not receive unsafe or unsuitable food. This means that you must ensure that the food you receive is:

1. **protected from contamination;**
2. **can be identified while it is on the premises; and**
3. **it is at the correct temperature when it arrives, if it is potentially hazardous.**

Potentially hazardous food delivered to your food business must be:

- ◆ if it is chilled - at a temperature of 5°C or below;
- ◆ if it is hot - at a temperature of 60° or above;
- ◆ if it is frozen - frozen and not partly thawed; or
- ◆ it can be another temperature - provided the business delivering the food can demonstrate that safe time limits have not been exceeded;

If potentially hazardous food delivered to your business does not meet the above requirements, **you must reject the food!**

As well as asking to see temperature records from the supplier, you can also do random visual checks of the delivery van to ensure food products are covered, packaging is intact and there are no signs of damage or contamination. You should also check best before and use by dates and **reject food past these dates.**





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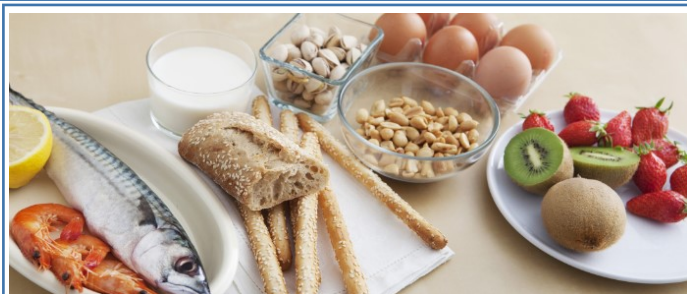
W: www.manjimup.wa.gov.au

Nutrition Panel Calculator

If your food business manufactures food for sale, you have a legal requirement under the Food Standards Code to provide nutrition information for the food product. **Standard 1.2.8 of the Code** requires most packaged foods to display a Nutrition Information Panel (NIP) on its label. The NIP must show the average quantities of:

- Energy in kilojoule
- Fat and saturated fat
- Sugars
- Protein
- Carbohydrate
- Sodium

Food Standards Australia New Zealand has created a Nutrition Panel Calculator to help food manufacturers calculate average nutrient content of their products and prepare a NIP. For further information, please contact the Shire's 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 2020 there have been a number of prosecutions of food premises through the courts including:

A seafood restaurant in the City of Perth

Failure to:- keep premises and equipment clean; store and protect food from likely contamination; maintain easily accessible hand wash facilities; and ensuring food handlers have skills and knowledge of food safety and food hygiene matters.

Penalty \$44,000 plus court costs

A Vietnamese Café in the City of Wanneroo

Failure to:- store food from likely contamination; provide single use towels at each hand washing facility; clean and sanitise food contact surfaces of fixtures, fittings and equipment; sale of unsafe food and handling of food in an unsafe manner.

Penalty \$21,000 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

