



FOOD MATTERS

WINTER 2021

SHIRE OF
MANJIMUP

Welcome to the Shire's 2021 Winter edition of Food Matters

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

In this issue, we are focusing on the manufacturing of food products for sale to the public, and the legal requirements for food businesses. We have also provided food safety tips in relation to the use of eggs, fruit and vegetables.

If there are any particular 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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A word from your Environmental Health Services Team.....

The WA Department of Health is setting up a 'Mobile Food Vendor Centralised Register' to assist with managing the public health risk associated with temporary and mobile food businesses (e.g. market stalls, caterers and food vans). The Shire will be participating in this new initiative and all food businesses currently approved to operate a temporary or mobile food business will be included on this register.

The centralised register will enable another participating local government to verify that a temporary or mobile food business wishing to operate in their area is currently registered, operating in accordance with their registration/notification issued by another local government and any compliance issues identified in previous food business inspections.

If it is your intention to operate a temporary food business, it is important that you check your Certificate of Registration to ensure you have approval. If you don't, you are required to submit written notification of a change of activities. You are also only permitted to conduct activities that are approved on your Certificate of Registration.

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.

STARTING A FOOD MANUFACTURING BUSINESS?

If you decide to manufacture and sell food for human consumption, then you must register with the Shire and comply with the requirements of the Food Standards Code.

High risk activities include the production of dairy, e.g. cheese, protein based food, beef jerky, soups, sushi, sandwiches, salad dressings, fermented food.

Medium risk activities include production of home-made chocolates, infused oils, fruit leather, seeds and spice mixes.

Low risk activities include production of jams, marmalades, fudges, chutneys/relishes that are heat treated, flour-based products with no cream.

When assessing a proposal for a new food manufacturing business, the Shire is required to consider the following factors:

- ◆ Type of foods to be manufactured;
- ◆ Risk posed by the manufacture of these foods;
- ◆ Design and construction of the premises to be used;
- ◆ Food handling skills and knowledge.



As part of any assessment process the following information will be requested from food businesses intending to manufacture food:

- ◆ Premises design and fit out specifications;
- ◆ Detailed recipes including quantities of ingredients used;
- ◆ Detailed manufacturing process explanations with temperature and time used for each cooking step;
- ◆ Information on food storage, cleaning procedures, product shelf-life determination, product labelling and food recall procedure.

You are also required to demonstrate that the food produced will be safe and suitable for human consumption, which can be demonstrated by regular microbiological testing.

The Shire does not 'approve foods', instead an Environmental Health Officer will determine the risk posed by a food business and, the level of skills/knowledge needed by a food business to achieve compliance with the Food Standards Code.



The food safety standards require owners of food businesses to ensure that food handlers and supervisors of food handlers have the skills and knowledge they need to handle food safety.

Food handlers are staff who are involved in any activity in your business that involves food or surfaces likely to come in contact with foods. It can include staff involved in manufacturing, processing, preparing (e.g. chopping, cooking, thawing), delivering, transporting or packing your food and staff who clean your premises and equipment.

What do the terms 'skills' and 'knowledge' mean?

This means that food handlers and supervisors must have the 'skills' to do those tasks that are necessary to ensure the safety of the food being handled and 'knowledge' of food safety and hygiene matters.

For example, a food handler who is responsible for cooling cooked food must have the knowledge that the food must be cooled within a certain time to ensure it remains safe and the skills to do this e.g. by placing the food in shallow containers for cooling.

During routine inspections, Environmental Health Officers will assess skills and knowledge by observing practices including:

- ◆ Correct handwashing with soap and paper towels available;
- ◆ Correct handling of food;
- ◆ Storing food correctly (i.e. correct temperature, covered);
- ◆ Maintaining the premises in a clean and tidy state;
- ◆ Ensuring all maintenance items have been identified and a maintenance plan is in place;
- ◆ An effective pest control plan is in place.



What is a food recall?

A food recall is action taken to remove from distribution, sale and consumption, food which is unsafe i.e. food that may cause illness or other physical harm to a person consuming food.

Food recalls occur on a regular basis for many reasons, such as undeclared allergens, microbial or foreign object contamination and labelling issues. In Australia, Food Standards Australia & New Zealand (FSANZ) coordinates and monitors food recalls.

Recalls can be trade level which occurs when the product in question is not available for retail sale but may be sold through wholesalers to food businesses. Consumer recalls occur when the product is available to the general public.

It is a food business's responsibility to remove a recalled product from sale and return or dispose the product as per instructions.

Food businesses that source directly from supermarkets and other retail outlets must pay close attention to media broadcasted recalls and regularly check the FSANZ website for details on current recalls as they will not be contacted directly in times of a recall.

If your food business involves the wholesale supply, importation or manufacture of food products you must have a recall system in place. To find out more about current recalls and the recall process visit the FSANZ website www.foodstandards.gov.au/industry/foodrecalls

FOOD SAFETY RISKS FROM RAW & LIGHTLY COOKED EGGS

Many recent Salmonella and Campylobacter outbreaks in Australia have been traced back to food that contained raw or lightly cooked egg products such as mayonnaise and hollandaise sauce.

You can reduce the risks for these types of products by:

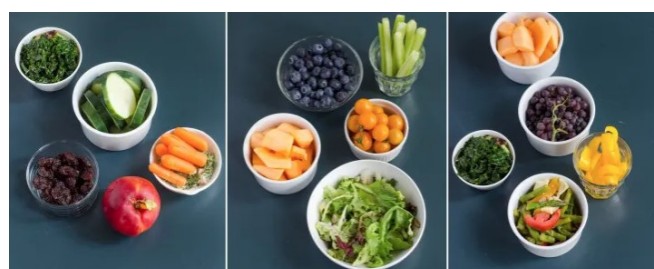
- ◆ Making small batches daily or more than once a day.
- ◆ Always store products that contain raw or lightly cooked egg at 5°C or below until ready to serve.
- ◆ If unable to store the products at 5°C or below until ready to serve, the 2/4 hour rule must be strictly followed.
- ◆ Use a clean and sanitised egg separator rather than an egg shell to separate egg whites.
- ◆ Always clean and sanitise equipment used with raw or lightly cooked eggs between batches.
- ◆ Wash hands after handling raw eggs.
- ◆ Use commercially available products if able, as these products have been pasteurised.



Fresh Cut Fruit and Vegetables

Once fruit and vegetables are cut there is a risk of harmful bacteria contaminating and growing on them unless handled correctly. This makes them a potentially hazardous food. To minimise the risk of cut fruit and vegetables being contaminated and to prevent harmful bacteria from growing:

- ◆ Keep separate from other raw foods (e.g. meat, chicken, fish, eggs) to avoid contamination.
- ◆ Use a clean and sanitised chopping board (colour coded) and knife when cutting.
- ◆ Wash them thoroughly in clean, potable water just before preparing and serving.
- ◆ Use them on the same day they are prepared.
- ◆ Store them under temperature control, below 5°C.
- ◆ Cover them during storage in refrigeration.





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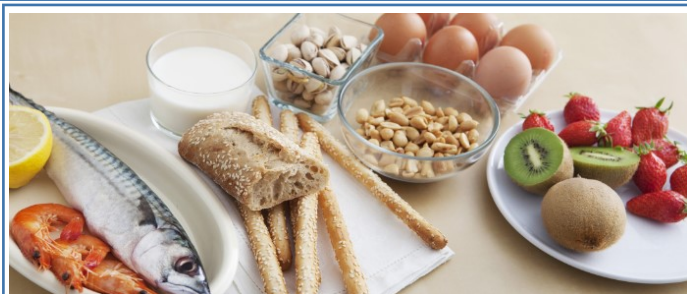
W: www.manjimup.wa.gov.au

It's time to renew your food business registration

It's that time of year again. Invoices will be issued shortly for payment of your annual food business surveillance fee.

Please note that failure to pay the required fee by the due date may result in de-registration of your food business. The Shire has also introduced a late payment fee of \$35.00 which will be charged if a payment reminder is issued.

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



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 January 2021 there have been a number of prosecutions of food premises through the courts including:

A Noodle Bar in the City of Rockingham

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

Penalty \$40,000 plus court costs

A coffee bar in the City of Perth

Failure to:- keep premises, fixtures & fittings, equipment clean and in good working order; store and protect food from likely contamination; inadequate pest control.; and sale of unsafe food

Penalty \$78,500 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

