

## Federation Food Bites – July 2018

### Food Safety Inspections

Council undertakes inspections at least once a year to ensure the food you prepare and serve to customers is safe. While Council aims to protect consumers, we are also committed to providing local businesses with information and advice about safe preparation and handling of food.

An important part of the inspection is the engagement with the Environmental Health Officer (EHO) and the ability for you to ask questions and seek advice.

The EHO will also check the following when conducting inspecting your business:



- You have a trained Food Safety Supervisor (FSS) and food handlers have skills and knowledge to handle food safely;
- Food handling controls such as storage, display, transport and processing;
- Cleaning and sanitising procedures;
- Hand washing facilities;
- Food temperature control;
- Signs of pests and control measures; and
- Premises design, maintenance and cleanliness.

Prepare for your inspection by:

- Checking you have nominated a Food Safety Supervisor will Council;
- Looking at the last inspection report and check that all of the items have been satisfactorily addressed;
- Ensuring staff are maintaining an adequate standard of hygiene and are following correct food handling and cleaning processes;
- Quizzing your staff to ensure they can answer food safety related questions about the work they do;
- Conducting a maintenance check of the premises and equipment and arrange for any repairs;
- Checking for signs of pests and if needed engage a licensed pest controller; and

- Performing a self-check by using the same form that EHO's use during their inspections. A copy of the form can be found at: [www.foodauthority.nsw.gov.au](http://www.foodauthority.nsw.gov.au)

The five most common non-compliances identified during an inspection include:

- Uncleanliness particularly under, behind, inside equipment and appliances; grease traps; floors; storage areas;
- Hand washing facilities that are not accessible, are not dedicated for the sole purpose of washing hands or have inadequate supply of warm, running water, soap and single-use paper towels;
- Lack of control of pest activity and evidence of infestation;
- Incorrect temperature control (either hot enough or cold enough) during both display and storage or not having a thermometer to check temperatures of food; and
- Not covering food during storage to protect it from contamination.

**Next round of  
Council inspections  
are due  
Nov – Dec this year**

If a breach is identified during an inspection, the Council EHO will undertake a re-inspection to ensure the non-compliances are rectified in a timely manner.

### Hand Hygiene

As a food handler you must take all reasonable measures not compromise the safety and suitability of the food. This means:

- Washing your hands regularly;
- Practicing good personal hygiene;
- Avoiding touching your face, hair, jewellery or clothing while preparing food;
- Coughing or sneezing into your hands and then washing your hands afterwards;



- Not tasting food with your fingers or with utensils that are then returned to the food;
- Not smoking or smoking well away from food preparation areas and washing your hands afterwards;
- Wiping perspiration away from your face using a cloth or paper towel, then wash your hands;
- Not handling food when you are ill; and
- Wearing clean clothing.

It is particularly important to avoid contact with ready to eat foods such as salads, cooked meat or fruit. This can be done by using tongs and utensils or wearing gloves.

### Glove Use

The use of disposable gloves is a common practice however, food handlers are often seen using them to protect their hands rather than protecting food.



Sometimes food handlers wear the same pair of gloves for food handling, money handling, answering the phone, cleaning and even putting out the garbage making the gloves a mechanism to contaminate rather than protect food!

Wearing gloves is not a substitute for hand washing. Hands need to be washed between each glove change to prevent bacteria transfer from hands to clean gloves and food.

Often good hand washing practices in conjunction along with the use of tongs and utensils is more favourable than using gloves to avoid food handlers becoming complacent and misusing them.

It's important to remember these tips when wearing gloves:

- Change them regularly, .e.g. every 30 minutes after continuous use on the same job;
- Change them between jobs to reduce cross contamination;
- Dispose of them once they are removed – they cannot be reused;
- They are disposable, don't wash them for reuse;

- Store them next to the hand wash basin to; and remind food handlers to wash their hands before and after using them.

In some circumstances, gloves should always be worn where food handlers have:

- Bandages or band aids on their hands;
- Nail polish or other nail decorations which may dislodge and contaminate food; and
- Jewellery they cannot remove (i.e. rings).

### New Federation Food Bites e-Newsletter

Council has decided to transition this newsletter to an electronic service (e-Newsletter). To receive your copy via email, visit the website link below and sign up today:

[www.federationcouncil.nsw.gov.au/Environment-Waste/Public-Health/Retail-Food-Businesses/Food-Safety-Newsletters-Legislation](http://www.federationcouncil.nsw.gov.au/Environment-Waste/Public-Health/Retail-Food-Businesses/Food-Safety-Newsletters-Legislation)

This newsletter is an important part of Council's way of providing you valuable advice and information relevant for your food business to ensure the safety of our community.

We hope that you will sign-up and continue to receive this e-Newsletter.

### Have you appointed a Food Safety Supervisor?

The *Food Act 2003* requires most retail food businesses (i.e. restaurants, cafes, takeaway shops, caterers, pubs, hotels etc.) to have at least one Food Safety Supervisor (FSS) appointed. The FSS must attain the required units of competency from an approved RTO under the NSW Food Authority's program.

You must keep a copy of the FSS certificate and be able to produce it for inspection. There are also on-the-spot fines and penalties for failing to appoint a FSS. Approved training providers can be found at: [www.foodauthority.nsw.gov.au/rp/fss-food-safety-supervisors/approved-training-providers](http://www.foodauthority.nsw.gov.au/rp/fss-food-safety-supervisors/approved-training-providers)

### More Information

If you would like more information, visit council's website and see the new food safety webpages:

[www.federationcouncil.nsw.gov.au/Environment-Waste/Public-Health/Retail-Food-Businesses](http://www.federationcouncil.nsw.gov.au/Environment-Waste/Public-Health/Retail-Food-Businesses)