

Edition 1

# Food Safety Insights Newsletter



## Welcome!

Welcome to the first edition of the City's Food Safety Insights Newsletter. In this edition we will be focusing on: Food Safety Standard 3.2.2A, pest control, temperature control, egg safety, allergens and notifying the City of changes to your food business.

The purpose of this newsletter is to communicate food safety matters to food businesses and food handlers.

If you have any questions or feedback, contact Health Services at the City of Armadale on 9394 5000 or [info@armadale.wa.gov.au](mailto:info@armadale.wa.gov.au)

## Changes to your Food Business

Did you know that when you change the name of your food business, its location or the food handling activities being undertaken, you are required, under the Food Standards Code, to notify the City in writing?

Changes to your phone number, email, or any of your personal details, also need to be provided to the City in writing.

## Temperature control

Temperature control is essential to maintaining food safety. Food poisoning bacteria multiply at temperatures between 5°C to 60°C. This is known as the temperature 'danger zone'. Keeping potentially hazardous foods below 5°C or above 60°C stops food poisoning bacteria from growing.

If you are processing food outside the temperature danger zone you are required to follow the 2-hour/4-hour rule and maintain time and temperature records that demonstrate this process.

Total time is cumulative – which means you need to add up every time the food has been out of the fridge, including during preparation, storage, transport and display. If you don't know how long food has been out of temperature control, always remember **if in doubt, throw it out**.



Less than  
2 HOURS



Food can be used or put back in the fridge (under 5°C)



Between  
2-4 HOURS



Food must be used immediately and cannot be put back in the fridge (under 5°C)



More than  
4 HOURS



Throw away the food



# Food Safety

## Standard 3.3.2A

This standard was introduced nationally by Food Standards Australia New Zealand (FSANZ) to improve food safety, prevent foodborne illness in the community and loss of revenue and reputational damage to your business.

Your food business will either be a 'category one' or 'category two' business depending on your food handling activities. Your business category will determine the food safety management tools that you need to implement.

Category	Food Handler Training	Food Safety Supervisor	Showing food is Safe
1	✓	✓	✓
2	✓	✓	Not applicable

### Food safety supervisors:

You will need to appoint a food safety supervisor for your business.

### Food safety training:

Your food handlers will need to show they have had food safety training.

### Show food is safe:

You will need to keep records of important food safety controls or be able to demonstrate safe food handling practices.

This requirement came into effect on 8 December 2023 and is now enforceable. Environmental Health Officers will now be checking if you have met these requirements at routine food business inspections.

To help you understand what you need to do to meet the requirements visit [www.health.wa.gov.au/Articles/F\\_I/Food-safety-management-tools-for-food-businesses](http://www.health.wa.gov.au/Articles/F_I/Food-safety-management-tools-for-food-businesses)



## A handy guide on thermometers

Any business that prepares, handles or sells potentially hazardous food is required to have a thermometer in food preparation areas which is accurate to within  $\pm 1^{\circ}\text{C}$  (probe thermometer is recommended).



### A best practice guide to probe thermometer:

- Use warm soapy water and/or an alcohol wipe to clean and sanitise probe thermometers before and after each use
- Place the probe into the thickest part of the food and wait until the temperature stabilises before reading/recording the temperature
- The best way to measure packaged chilled food is by placing the thermometer between two packages
- Keep your thermometer in good condition, have it calibrated regularly, replace flat batteries, and repair or replace it if it breaks. It's always a good idea to have a back up probe in the food business

### How to calibrate your probe thermometer:

If you are calibrating your thermometer yourself, it is important to use both the ice point and boiling point methods to ensure the thermometer is accurate in its upper and lower ranges.

#### Ice point calibration

- Fill a container with 50% crushed ice and 50% water to make an ice slurry
- Insert the probe into the ice slurry and allow the gauge to stabilise
- The reading should be  $0.0^{\circ}\text{C}$ . If it's more than  $\pm 1.0^{\circ}$  out, then replace the batteries and recalibrate. If the thermometer still is more than  $\pm 1.0^{\circ}$  out the thermometer will need to be replaced.

#### Boiling point calibration

- Heat a saucepan of water on the stove
- Wait for the water to come to a continuous rolling boil
- Insert the probe into the water and allow the gauge to stabilise
- The reading should be  $100^{\circ}\text{C}$ . If it's more than  $\pm 1.0^{\circ}$  out, then replace the batteries and recalibrate. If the thermometer still is more than  $\pm 1.0^{\circ}$  out the thermometer will need to be replaced.



## Be aware of allergens

Standard 1.2.3 of the Food Safety Code sets out advisory, warning statements and declarations which must be made in relation to certain foods or foods that contain certain substances. Food businesses must declare certain substances listed in clause 4 of Standard 1.2.3 of the Code below:



**CRUSTACEA**



**EGG**



**SESAME SEEDS**



**LUPIN**



**PEANUTS**



**FISH**



**SOYBEANS**



**TREE NUTS**



**MILK**



**SULPHITES**



**CEREALS**

## Your Food Premises

Routine inspections conducted by the City's Environmental Health Officer's continually show cleanliness, maintenance and food storage issues within the food business.

### DO

- ✓ Clean fridge seals
- ✓ Clean around condensers/fans in cool rooms
- ✓ Clean under equipment and benches
- ✓ Check seals around sinks for discoloration and mould and replace accordingly
- ✓ Use a 'no rinse' sanitiser
- ✓ Use a digital probe thermometer
- ✓ Use 'first-in first-out' (fiffo) stock rotation method
- ✓ Clean all door handles
- ✓ Wash hands regularly

### DON'T

- ✗ Don't use damaged or worn-out chopping boards as they can harbour harmful microorganisms
- ✗ Don't use plastic takeaway containers as food storage containers, as they are meant for single use, break easily and can possibly contaminate food.
- ✗ Don't store raw food above ready to eat foods
- ✗ Don't use unsealed chipboard shelving inside the food business
- ✗ Don't use overused and dirty mop heads. Mop heads must be replaced when they can no longer be kept clean.



If the above are **PRESENT** as an ingredient, compound ingredient; food additive, or a substance or food used as a processing aid, they must be **DECLARED** on a food label.

The manner in which the allergen declaration is required, is specified in Standard 1.2.3 and Standard 1.2.1 of the Code depending on the type of food for sale.



## Pest control

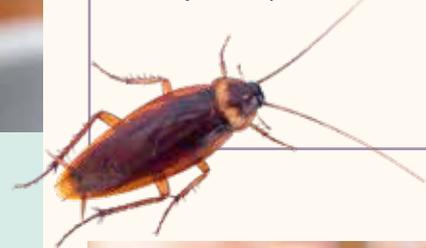


**Food businesses must ensure their food premises is free from the harborage of pests.**

Pests include (but are not limited to) – flies, ants, cockroaches, mice/rats.

It is recommended that you engage a licenced pest control operator to undertake regular treatments to ensure that your food premises is free from pest activity.

At your routine food business inspection, Environmental Health Officers will ask for evidence that pest control has been completed, so it is important that you keep records.



## Handling eggs safely

**If eggs are prepared or/and stored incorrectly they can be a source of Salmonella, which is a bacteria that can cause food poisoning. This is why a food business must handle, prepare and store eggs safely to reduce the risk of Salmonellosis.**

### Things to consider when handling eggs:

- Ensure food handlers wash and dry their hands before and after handling eggs
- Ensure equipment and food contact surfaces are cleaned and sanitised before and after use
- Follow the storage conditions on egg packaging. Store eggs at 5°C (and avoid keeping eggs above 15°C) and minimise the amount of time eggs are kept above 5°C during preparation
- Only using clean and uncracked eggs which are within their use by/best before date coding
- Keep raw eggs separate from ready to eat foods
- Do not use your hands or shells when separating egg yolks from the whites. Use a sanitised egg separator
- Store eggs in their original packaging. This ensures that traceability and shelf-life information remain with the product
- Do not wash eggs prior to use – this could spread bacteria



## Future Newsletters

Would your food business like to receive future Food Safety Insights Newsletters electronically?

If yes, please email [info@armadale.wa.gov.au](mailto:info@armadale.wa.gov.au) and let Health Services know.

## It's that time of the year again!

Annual invoices have been issued for the 24/25 financial year. Ensure payments are made by **30 September 2024.**

We recommend making payment on the City's website. Visit [www.armadale.wa.gov.au/payments](http://www.armadale.wa.gov.au/payments) and keep your reference number handy.



CITY OF  **Armadale**

*This document is available in alternative formats on request.*