

## Welcome...

to the the third edition of The Food Advisor from Livingstone Shire Council. Councils Environmental Health Unit is excited to continue to provide up to date information for our food businesses.

We are always happy to offer advice and answer questions in relation to food safety.

For those businesses using our Food Safety Folder templates please note there is an error on the weekly temperature record. The records states Cold Storage 5°C or above..., this should say **5°C or below...**

We apologise for any inconvenience this may have caused.

## Food Business Licence Renewal

It is important to ensure that your Food Business Licence is renewed by 30 June 2016. Prior to returning your Food Business Licence Renewal, ensure that the following has been completed:

- Check the form displays the correct details for your food business.
- Check the Food Safety Supervisor listed is current.
- Check the Licensee has signed the form.
- Ensure the declaration boxes have all been ticked.
- Check you have the correct payment.

If you have ticked all the boxes you are ready to submit your renewal application at a Livingstone Shire Council Customer Service Centre or via post to PO Box 2292, Yeppoon Qld 4703.

As a requirement of the *Food Act 2006* you must display your current licence in a prominent position within a customer accessible area.

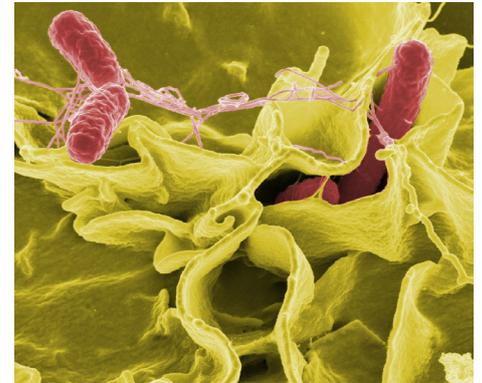
## Stop the Spread of Salmonella

Salmonella continues to be the most commonly reported bacteria responsible for food borne illness outbreaks and is usually associated with eggs and egg products. Food borne illnesses can have serious consequences for the 'at risk' population. For more information we have included Queensland Health's fact sheet on eggs and salmonella.

### Recalls

Salmonella was also a hot topic in the media this year with recalls in the southern states of pre-package salad items. What can a food business learn from this? It is important a food business is aware of and follows up to date food recall information. A food business needs to know their suppliers and where their food comes from.

Food Standards Australia coordinates and monitors food recalls in Australia. A food recall removes food that may pose a health or safety risk from distribution sale and



consumption. Recalls may occur because of a report or complaint from manufacturers, wholesalers, retailers, government and consumers. It may also occur as a result of a food business conducting internal testing and auditing.

Anyone can subscribe at no cost to their alert services, their web page, like them on Facebook or follow them on twitter.

### Consumer level recall page

Information on food recalls and links to subscribing is provided at the below link.

<http://www.foodstandards.gov.au/industry/foodrecalls/recalls/Pages/default.aspx>



## I'm Alert

The Environmental Health unit is excited to launch an interactive online food safety training program on Councils website - **I'M Alert** from the end of July.

### *Why should I care?*

The program has been developed to assist food handlers in having the required skills and knowledge in a simple, fun and easy to use format. It assists businesses in training their staff, and food handlers meeting the requirements of food laws.

### *Who can do the course?*

Anybody in the community and there is NO COST. A training certificate can be printed upon completion and be kept as part of your food safety training records or displayed in your business.

# Mobile Food Business Register

A mobile food premises is a vehicle from which a person sells unpackaged food by retail. This does not include food transport vehicle that is only used to transport food for a business for off-site catering or food delivery vehicle.

A food business operating from a mobile premises is required to have **one licence** in Queensland with **one local government**.

Queensland health has a register of all licensed mobile food businesses containing details of each business, the name of the local government that issued the licence, the licensee name and contact details, licence number and expiry date, description of premises, and registration number. View the register at;

<https://www.health.qld.gov.au/public-health/industry-environment/food-safety/licensing/licensable-businesses/default.asp#mobile>



Environmental Health Officers are finding some businesses are using hand sanitisers in their businesses in replacement of hand washing - this is not acceptable. Food handling staff must, whenever washing their hands:

- use the hand wash facilities provided,
- thoroughly clean their hands using soap and warm running water, and
- thoroughly dry their hands on a single use towel.

**To Find out More**

Visit Council's website  
[www.livingstone.qld.gov.au/publichealth](http://www.livingstone.qld.gov.au/publichealth)



'Like' us on Facebook

[facebook.com/livingstoneshirecouncil](https://facebook.com/livingstoneshirecouncil)

# Buying and selling a Food Business

If you are planning to purchase a licensable food business, you will need to determine whether the business holds a current licence and the current status of the premises. Council cannot give any information about a food business to anyone without permission of the licensee.

To determine the licence status and find out if there are any outstanding requisitions or outstanding fees owed by the business, a public health search can be completed using the property search form. There are three types of searches as follows:

- **Activity Facility Records Search** - Current status of licence/registration records only (does not include an inspection report).
- **Single Activity/Facility Search and Inspection** - Current status of licence/registration records and current inspection report where applicable. Applications must be accompanied by the relevant fee and consent of the licence/registration holder.
- **Multiple Activity/ Facility Search and Inspection** - Current status of licence/registration records and current inspection report where applicable for multiple activities at the one premise (eg. EA and Food Licence on the one premise). Applications must be accompanied by the relevant fee and consent of the licence/registration holder.

To amend the licence into another person's name, an Application for Amendment of Food Business Licence and relevant fee must be submitted to Council. This form must be signed by both the current licensee and the proposed licensee and accompanied by the relevant fee.

If you sell your food business you are still responsible for the food safety of the business until the amendment of food business licence has been approved by Council.

# Tea Towels used in a Food Businesses



Food Laws do not specifically prohibit the use of tea towels. However, food business do have an overall legal responsibility to ensure they do not contaminate food.

If a food business uses tea towels they should ensure:

- They are washed and sanitised
- They are not used as a means to cover and protect food
- They are not used as a means of washing or drying hands
- They are not used if wet or visibly soiled or dirty.



## Preparing for the Worst

As we all know disasters such as floods and cyclones are part of our Queensland climate, and as many of our local businesses have learnt, recovery can be a long process. Preparing for this in your food business is essential. *What will you do?*

## Some things to consider

- **What are the threats to your business?** Flooding, power outages or landslides?
- **Do you have back up power?** A reliable generator?
- **How will you keep food hot above 60° or cold below 5° or frozen?** During, throughout and after the event?
- **Are you adequately insured?** Enough to cover for the possibility of rebuilding and replacing contents to get you back up and running?