

## Welcome...

to the annual edition of The Food Advisor from Livingstone Shire Council. The Environmental Health Team is delighted 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.

## Food Business Licence Renewal

It is important to ensure that your Food Business Licence is renewed by 30 June 2017. 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.

**Ensure you read the current conditions attached to your certificate and take measures to ensure you meet the conditions.**

### Food Safety Programs Audit reports

Please send your Audit reports to; [enquiries@livingstone.qld.gov.au](mailto:enquiries@livingstone.qld.gov.au)

## Important! Changes to food business renewals applications

If your food business premises water supply is a source other than a reticulated water supply, such as tank, groundwater (bore), surface water (river or lake) or water carrier, you are currently required to provide water testing results annually to Council's Environmental Health Unit.

From this renewal period any business connected to such supplies must provide water testing results with their renewal application. If this is not supplied with your renewal application a further information notice will be issued. Failure to comply with this notice may result in a suspension or cancellation of licence. If you have further questions or feel you cannot comply with this for any reason please contact the Environmental Health Unit to discuss further.

### Further Information regarding use of non-reticulated water supply in a food business.

Food Businesses must ensure they use for food related activities potable (safe for human consumption) water. Food related activities can include washing

food, cooking, adding to food and drinks, making ice, cleaning of food contact equipment, containers and utensils, and hand washing.

If water is collected from the a non-reticulated supply, follow these guidelines:

- Water is collected from most suitable and safest source
- Regular water testing
- Treat water if necessary
- Keep collection sources such as roofs free from extraneous matter
- Install a first flush system and ensure tanks are meshed
- Ensure tanks are regularly cleaned out, all related equipment is maintained and vermin proof

**Please Note:** this information is a general summary and cannot cover all situations or requirements.

For Further information or advice contact Council's Environmental Health Team.

## Garbage Bin Compliance



Garbage and recycled matter must be stored in adequate facilities that contain the volume of waste generated and are enclosed with a lid to prevent pests or animals entering and contain odour issues.

If your bins are regularly overflowing consider larger bins or more frequent collections.

Waste oils must be collected by an approved regulated waste provider. It is recommended to keep records of frequency and quantities removed from the premises. Oil drums should be in a bunded (especially outside) contained area and measures are in place to respond quickly to a spill if this occurs.



## I'm Alert

Livingstone Shire Council is assisting food businesses to meet their obligations under the Food Safety Standards by providing FREE access to the **I'm Alert Food Safety Training**.

I'm Alert will assist food handlers in developing the required skills and knowledge to ensure food is handled in a safe and hygienic manner. I'm Alert is also available to everyone in the community to ensure food safety in the home.

Upon completion of the program a training acknowledgment form can be saved or printed and retained as part of your staff records. Please note that completing I'm Alert Food Safety online training does not fulfil the required competencies for a Food Safety Supervisor.

## Food Recall Aus App



Food Recall Aus app is Australia's only dedicated food recall notification app. It is endorsed by Environmental Health Australia, Allergy & Anaphylaxis Australia, and the Healthy-Kids Association. This app lets you know which packaged foods are being required by Food Standards Australia & New Zealand to be removed from supermarket shelves because of contamination. Most food recalls are due to undeclared allergens.

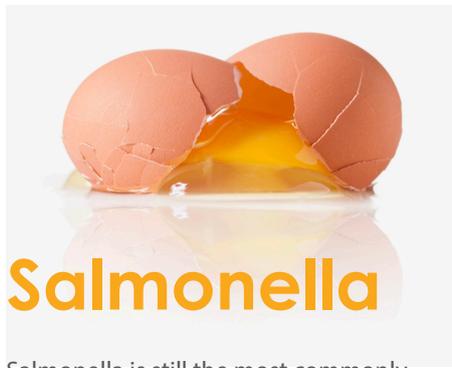
FREE DOWNLOAD from the GooglePlay and iTunes stores.

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## Salmonella

Salmonella is still the most commonly reported bacteria responsible for food borne illness outbreaks and is usually associated with eggs and egg products.

### Avoid serving a side of Salmonella with your Sunday brunch

- » When you make non-pasteurised raw egg products, such as mayonnaise or aioli, ensure you maintain proper temperature control during and after service.
- » When coating different food types in raw egg wash, and ingredients such as crumbs or flour, it should be freshly prepared as required and not re-used.
- » Prepare small batches more frequently.
- » Wash your hands before and after product preparation.
- » Quiche should be kept for no longer than 2 days in the refrigerator.

### Did you know?

- » Salmonella is a food borne bacteria causing approximately 5,000 reported cases each year in Queensland.
- » More cases of salmonellosis are seen during summer.
- » Symptoms of Salmonella infection include headache, fever, stomach cramps, diarrhoea, nausea and vomiting. Consumption of ready-to-eat foods containing raw eggs has been identified as a major cause of Salmonella infections.

### Statistics surrounding Queensland cases of Salmonella:

- » Total Salmonella notifications for 2015 = 5418 cases
- » Total Salmonella notifications for 2016 = 4823 cases
- » 5 year average (2012 – 2016) = 4217 cases
- » Hospitalisations in 2015 = 878
- » Hospitalisations in 2016 (Jan-Nov) = 676

# Food Allergies & Intolerance

**Allergies** are cells underneath the lining of the skin, gut, lungs, nose and eyes called mast cells. These cells contain antibodies which act to detect allergens. When an allergen is detected, mast cells are triggered to release their contents (including histamine) into the tissues, causing an allergic reaction.

Food allergies can develop at any age, and it is estimated that 1-2% of Australians suffer some kind of food allergy.

Food allergies are common in young children, affecting an estimated 4-6% of children between 0-6 years. However, most food allergies affecting children are not severe and children will commonly grow out of them.

**Food intolerance** is a chemical reaction to foods rather than an immune response. In some cases food intolerance involves the inability of the body to digest a food.

The symptoms of food intolerance can be similar to those of food allergy and include headaches, wheezing and a runny nose, hives, bloating, or stomach or bowel upsets. However, the symptoms of an allergic reaction to food can be very serious, and potentially life-threatening.

Examples of types of food intolerance include lactose intolerance, milk intolerance, food additive intolerance and intolerance to sulphites.

Any food that contains protein has the potential to cause allergic reactions in some individuals. As food consumption patterns in the community change and new foods and ingredients enter the food supply, new allergens are likely to emerge. For example lupin is emerging as an allergen in Australia. A lupin is a legume belonging to the same plant family as peanuts.

All businesses offering allergen free food must ensure the product is completely free of the allergen. This can occur by:

- Using different utensils, pots, pans, cutting boards, deep fryers, etc. when cooking allergen free goods.
- Storing allergen free food **separately** from other goods containing allergens.