

Welcome...

to the second edition of The Food Advisor from Livingstone Shire Council.

Council's Environmental Health Unit is excited to continue to provide up to date information for our food businesses.

Council's Environmental Health Officers are always here to offer advice and answer questions in relation to food safety. We are more than happy to meet on site to discuss concerns, particularly in the event of a disaster or other major incident.

Council's website contains current and useful tools and resources for food businesses including application forms, factsheets and handy food safety templates.

Food Business Licence Renewal

Ensure that your Food Business Licence is renewed by 30 June 2015. 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 a properly made 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.

Cleaning up after a Natural Disaster

Our hot and humid weather has provided the perfect conditions for mould to grow. Mould loves moisture, humidity, poor ventilation and darkness for growth.

The most common places where mould is found are the walls and ceiling of cold rooms, seals around refrigeration units, ceiling fans, air conditioning units and storerooms, and you can usually smell it.

Mould can trigger nasal congestion, sneezing, cough, wheeze, respiratory infections and worsen asthma and allergic conditions. People with weakened immune systems, allergies, severe asthma, chronic, obstructive, or allergic lung diseases are more susceptible to these symptoms and other serious health issues.

Generally, if you can see or smell mould, you need to clean up and remove the mould immediately from surfaces because mould can damage what it grows on. The longer it grows the more damage it can cause.

If the seals on your cold units have a substantial mould growth, it's advisable to replace them, as a spore will still permeate the rubber.

A friendly reminder...Trade Waste Approvals



Trade waste is the liquid discharge from industry, business or other premises that has potential to enter Council's sewer system. It can have an organic strength many times that of domestic sewage and can contain other substances which our sewage systems are not designed to treat. An example is the fats and oils commonly used by food businesses in their kitchens.



Tips to prevent mould growth:

- Effective Ventilation – ventilate the premises and/or appliances where moisture builds up.
- Do not place refrigerators and freezers in dry storage areas as they produce a lot of hot air. Hot air will hold more moisture than cold air and will aid the formation of mould on the food in the store.
- Insulation – good insulation will keep the premises cooler and reduce moisture that causes mould problems.
- General Maintenance – includes frequent cleaning and structural maintenance. e.g. water and mould resistant additives can be added to ceramic tile grouting (i.e. epoxy grout).

Cleaning and Removing Strategies:

- Use a solution containing 80% white vinegar or 80% isopropyl alcohol to clean and remove mould from surfaces. Note: bleach is not very effective against the treatment of mould as it has a high pH level.

You should have received a letter from the Trade Waste Unit of Council containing information about the potential for your business to require a Trade Waste Permit and/or a Pre-Treatment Device, commonly known as a grease trap. We encourage you to complete your application and return it to Council as soon as possible so you can be sure you are meeting your requirements under Council's Trade Waste Environmental Management Plan.

Don't feed the Cockies



Cockroaches are nocturnal insects that shun the light and usually inhabit kitchens when the lights are out. Cockroaches like to rest in warm dark areas during the day such as sewers, garbage areas, under refrigerators, stoves, hot water systems, sinks and cupboards, in cracks, crevices and packaging. This can include cardboard drink or food cartons, and sacks of potatoes. Since they like to inhabit sewers their legs, body hairs, mouth parts, saliva, faeces and regurgitated food carry pathogenic bacteria (like Salmonella) which contaminate food and surfaces of benches and equipment. Therefore it is important to:

- Remove all food waste from the kitchen before you leave.
- Ensure the kitchen is clean before you leave (no food scraps).
- Ensure food is stored in food grade sealed containers, and crockery and cutlery are stored in vermin-proof cupboards or in sealed containers.
- Make sure pest control is conducted on a regular basis.
- Incorporate regular maintenance into your cleaning procedures and schedule.
- Wash bin containers thoroughly with detergent and water, which removes residue that is likely to attract pests.

To Find out More

Visit Council's website
www.livingstone.qld.gov.au/publichealth



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Bad Bug Focus

Salmonella and Eggs

Queensland Health has reported an unprecedented increase in cases of foodborne illness, many of which relate to outbreaks of Salmonella. There has been close to 1900 reported cases in the state so far this year, more than double what would normally be expected.

Salmonella stands out as the most commonly reported microbiological agent responsible for foodborne illness where eggs have been implicated as the cause. Recent foodborne illness outbreaks have been associated with foods that have been prepared using eggs and egg products that were not cooked or not cooked long enough such as mayonnaise, aioli, custard and cheesecake.

Symptoms of Salmonella food poisoning include fever, headaches, stomach cramps, diarrhoea and vomiting. Symptoms usually develop 6-72 hours after exposure to the bacteria and can last days and sometimes weeks.

Some of the issues observed at recent foodborne illness outbreaks;

- egg wash that was topped up, used multiple times and kept at room temperature for long periods of time
- raw egg products such as mayonnaise, aioli, hollandaise, mousse and tiramisu prepared too far in advance and not refrigerated
- inadequate cleaning and sanitation throughout food businesses
- cross contamination of bacteria via tea towels.



Top tips to make sure food your preparation with egg products is safe from Salmonella:

- Avoid unnecessary handling of eggs and always wash hands before and after handling eggs.
- Never use cracked or dirty eggs as the salmonella bacteria may be present on the shell. Cracked eggs can allow the bacteria to enter and grow inside the egg.
- Store eggs in original carton which is labelled with the 'best before' date to ensure only fresh eggs are used in food preparation.
- Ensure food is stored below 5°C and is returned to the refrigerator within two hours.
- Avoid cross contamination by using separate chopping boards, knives, tongs, containers and other equipment at all stages during preparation and storage of foods with egg product.
- Uncooked foods containing raw eggs (mayonnaise, aioli, mousse & tiramisu) are high risk, therefore, consider using pasteurised egg products particularly when serving to people at greater risk including older adults, pregnant women, young children and people with weakened immune systems.

Handy to know

Helpful Templates

Council has food safety templates available to assist you in running your business.

These include templates such as:

- recording temperatures
- cleaning schedules, and many more.

Download them from our website.

Food Recall

Food Standards Australia New Zealand (FSANZ) coordinate and monitor all food recalls in Australia. If you are looking for the most up to date information on current food recalls, phone FSANZ on 02 6271 2610 or visit their website <http://www.foodstandards.gov.au>