

Welcome...

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

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

In the coming months we will be working hard to ensure that current and relevant information regarding food businesses is available on our website.

Renewal of Food Business Licence

Ensure that your Food Business Licence is renewed by 30 June 2014.

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 that 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.

Top issues seen at inspections

1. General cleaning
2. Cleaning and sanitising in a manual wash up process
3. Food storage
4. Temperature control of potentially hazardous foods
5. Hand washing



Is Your Kitchen Clean?

During recent inspections Council's Environmental Health Officers (EHO's) found a number of food premises were not maintained to an acceptable standard of cleanliness. Food businesses must maintain their premises at a high standard of cleanliness and hygiene.

The standard of cleanliness must ensure there is no accumulation of garbage, recycled matter, food waste, dirt, grease or other visible matter. This includes fixtures, fittings and equipment, as well as those parts of vehicles that are used to transport food. Including floors, walls, ceilings, ceiling fans, ledges, extraction canopies and vents.

Equipment and utensils may also need to be cleaned and sanitised if they have been used for long periods to prepare or process potentially hazardous foods eg. meat slicers.

Implementation of a regular and effective cleaning schedule can assist in keeping your kitchen clean. Cleaning schedule templates are available on our website.

Temperature Control of Potentially Hazardous Foods

A food business that stores, transports, prepares, cooks or sells potentially hazardous food, must use a thermometer. Potentially hazardous food can include meat, fish, dairy and eggs. It also includes cooked rice and pasta, processed vegetables and salads.

To achieve this a business must have a thermometer that can be inserted into food (generally referred to as a probe) and must be accurate to +/- 1°C. An infrared thermometer can be used for quick checks but not in replace of a probe thermometer.

It is important to note the temperature display on most refrigeration units represents the thermostat temperature, and is not the actual temperature of the food in the refrigeration unit.

Quick tips for temperature control

- Regularly check the internal temperature of food in cold and hot storage
- Random checks of foods on delivery
- Keep a written log of temperatures
- Ensure frozen food is kept frozen
- Don't overstock your refrigeration units and cold rooms.



Food Storage

1. A food business must store food in such a way that:
 - a) It is protected from the likelihood of contamination; and
 - b) The environmental conditions under which it is stored will not adversely affect the safety and suitability of food.
2. A food business must, when storing potentially hazardous food:
 - a) Store it under temperature control; and
 - b) Ensure the food remains frozen during storage.

To achieve this, the following tips can help:

- Store food off the ground and on shelves
- Store food in appropriate containers, covered or sealed
- Rotate stock so oldest is used first
- Keep storerooms, cold room refrigeration units clean and tidy to avoid attracting pests
- Keep the fridge or cold room running at 5°C or less
- Store raw or thawing food on the bottom shelf below ready-to-eat food
- Shelving in cold rooms, refrigeration units and freezers should be stocked in a manner that allows adequate air flow around food for even temperature.

Did you know?

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.

Manual Hand Washing of Food Contact Equipment

It is important to understand that cleaning and sanitising are different procedures.

Clean means 'clean to touch' that is, free from any dirt, dust or food particles that you can see and must not have a smell.

Sanitising means to apply heat and/or chemicals to surfaces so that numerous micro-organisms on the surface do not compromise the food or permit the transmission of infectious disease.

Cleaning and sanitising should be done as a separate process. With sanitising taking place after a thorough cleaning of the surface area. Most food poisoning bacteria are killed if they are exposed to chemical sanitisers, high heat or a combination of both:

To sanitise, either:

- Soak items in water at a minimum temperature of 77°C for 30 seconds (temperature must be maintained at this minimum temperature to be effective). Workplace Health and Safety needs to be considered with this method
- Soak items in water that contains bleach, at the correct water temperature and dilution, this will vary with the concentration of chlorine (refer the Food Business area of Council's website for further information)
- Use a food-grade sanitiser in accordance with the manufactures instructions.



Hand Washing

Personal hygiene of food handling staff is extremely important to reducing the risk of food contamination. A food business must ensure that hand washing facilities are:

- Easily accessible
- Have warm running water
- Stocked with single use towel and soap.

Food handlers are expected to wash their hands whenever their hands are likely to contaminate food. This includes washing their hands:

- Immediately before working with ready to eat food
- Immediately after handling raw meat or processed (or cut) fruit or vegetables
- Immediately after using the toilet
- Before starting to handle food or returning to handling food after a different task
- Immediately after smoking, coughing, sneezing, using a handkerchief or disposable tissue, eating drinking or using tobacco or similar substances
- After touching hair, scalp, or body opening
- After handling money.



To Find out More

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www.livingstone.qld.gov.au/publichealth



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