

Hello 2022, what's in store for us this year?

Our creative world of flavor and food is being challenged and tested by COVID-19 rules, and there is a lot to think about.

With literally everything needing to be cleaned, sanitized, and safe; what can you do to make life simpler... or at least more manageable? What about writing your own business food safety strategy?

Uniquely yours and written as a mini-program to ensure the steps towards safe food are neatly covered. It can be as simple or comprehensive as you like. Your mini food safety program (mFSP) starts with a food safety commitment something like "Our food is great and safe to eat; we all eat here!" or "We value safe food".

[Free templates](#) with some ideas of what to include can be found on the Queensland Government website. A mini FSP is not a legal requirement, but it captures everything important when keeping food safe into a neat package that can be used for staff training and record keeping.

Useful also as a basis for your annual business plan review - strengths and areas for improvement and growth. It includes the areas you need to be aware of as a food business owner and can be designed to reflect your business focus and character.

No need to have it accredited – only a strong need to make it USEFUL for your daily Grill.

Disposable Gloves... to use or not to use?

We know hands should never cross contaminate food, so clean hands are required under the Food Safety Standards 3.2.2 when we are preparing and handling food.

Some food handler tasks may require the use of disposable gloves and it's important to remember that gloves can contaminate food just as easily as dirty hands.

Tip for food handlers

Always wash and dry hands at the hand wash basin before donning a fresh pair of gloves. Keep the hand wash basin unobstructed and easy to access.

Tip for owners

Locate your disposable glove boxes next to the hand wash basin. It's a great idea to install a glove rack on the wall near the hand wash basin.



How should I receive my food deliveries?

Bread and non-perishables need to be packaged, wrapped, or boxed, covered and protected from contamination.

For all food being delivered check the packaging is not damaged, and is free from water, mould, rust, dents, leaks and bulges. Check the food labels - are batch codes, and expiry or use by dates clearly marked?

When receiving **potentially hazardous food**, safe temperatures are critically important to keep the food safe for human consumption – take all practical measures to ensure you only accept it at:

- 5°C or below; or
- 60°C or above, or
- Hard frozen when you accepted it.

(Always measure the temperature of the **food**, do not rely on the vehicle gauge temperature reading)



Single-Use Plastics Ban from 1 September 2021

From 1 September, single-use plastic straws, stirrers, cutlery, plates/ bowls and expanded polystyrene cups and containers will no longer be supplied in Qld. Contact Plastic Free CQ who will assist you in becoming ban compliant - www.plasticfreecq.org/join

How should I transport food?

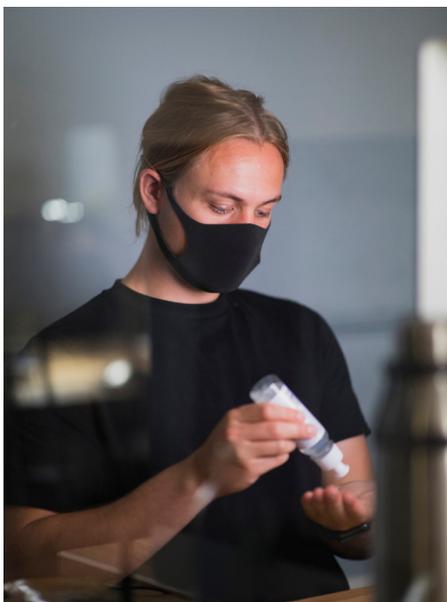
Consider the food safety aspects and protect all the food from the likelihood of contamination. Keep it covered to protect the food, use clean containers with lids, and food grade packaging.

If you are transporting **potentially hazardous food** this must be done under temperature control, so 5°C or less for cold foods; and 60°C or above for hot foods. If it is frozen, keep it frozen.



Hand Sanitiser and Food Safety

The increase in awareness of hand hygiene since 2019 has seen an increase of hand sanitiser use in lieu of traditional liquid soap and water within food businesses.



While hand sanitisers can be just as effective as hand washing, there are several reasons why you should think twice about using it as a substitute for washing hands in the hand wash basin before and after handling food:

- **Hand sanitisers may not be effective when hands are covered in physical dirt and grease** In a food business setting, this would mean that it is important to use soap and water to physically remove food waste or grease from hands to properly clean them and remove pathogenic bacteria that may contaminate food
- **Hand sanitiser cannot remove chemicals** After using cleaning products, the chemical residue that may be left on hands cannot be cleaned off with sanitiser alone. This has a potential to lead to cross contamination from harmful chemicals to food products which can make customers severely ill.
- **Soap and water is more effective against food-borne infections** While hand sanitiser can be up to 99% effective against COVID-19, soap and warm running water is critical to physically remove pathogens such as Norovirus which if consumed can lead to severe food-borne illness.

When is it appropriate to use hand sanitiser?

Food handlers should wash their hands with soap and water whenever possible to remove all types of food-borne pathogens. In a food business, when following the Food Standard 3.2.2, a food handler must always have access to soap, warm running water and paper

towel or an electric hand dryer within about 5m of where they are working with food. However, if there is no immediate access to water, an alcohol-based hand sanitiser that contains at least 60% alcohol can be used.

It is important to apply a sufficient amount of hand sanitiser to cover both hands; rub the liquid into the palms, backs of hands, between fingers and under nails and allow it to dry completely (approximately 20 seconds).

Resource: Australian Institute of Food Safety, Is Hand Sanitiser as Effective as Hand Washing?

THE FOOD PANTRY

Check out the new Queensland portal for food safety for both businesses and consumers.

<https://www.qld.gov.au/health/staying-healthy/food-pantry>

- Food industry updates and alerts
- Resources and templates
 - Food and beverage testing
- Roles and responsibilities
 - Food safety for fundraising events
- Non-profit organisations



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