

Welcome ...

to the first edition of *The Grill*. Livingstone's Environmental Health Team is delighted to provide up to date information to our food businesses. The team is always happy to offer information 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 2019. 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.
- Update all contact details, supply the best email address.
- 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.
- Water testing results for businesses on non-reticulated water (tank, groundwater, bore)

If you have ticked all the boxes you are ready to submit your renewal application at a Livingstone Shire Council Customer Service Centre, post or email and complete payment online.

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

Make certain you read the current conditions attached to your certificate and take measures to ensure you meet the conditions.



I'M ALERT!
Are you ALERT?

DON'T FORGET

To use I'm Alert, free online Food Safety Training.

www.livingstone.qld.gov.au/1221/I'mAlertFoodSafetyTraining

Disposal of Food Waste

Businesses that prepare and sell food have a responsibility to dispose of food waste appropriately.

Food waste that contains material derived from a mammal or bird (e.g. blood, bone, egg, faeces, meat), or that may have been in contact with material derived from a mammal or bird, are prohibited feed for pigs and poultry and must not be fed to pigs or poultry.

Legal Obligations and Restriction
Queensland legislation prohibits the feeding of restricted animal matter (RAM) to cattle (ruminants), pigs and poultry. Legislation also prohibits any person from allowing access to RAM and prohibits selling or supplying RAM for the purpose of feeding cattle, pigs and poultry.

For example, a food business permitting someone to collect food scraps to feed to ruminants, pigs or poultry would be committing an offence and may be prosecuted, as well as the person collecting the scraps to be fed.



Free service that helps small businesses reduce waste, energy and water costs.

With the help of the ecoBiz coaches' advice, you will be able to develop and implement an action plan to help your business save money and increase efficiencies. ecoBiz then gives you the support you need to help track your usage across energy, water and waste.

Even small changes can mean big savings.

www.ecobiz.cciq.com.au

What are your rights as a Food Business in regards to animals in food premises?

Food businesses may choose to allow animals in outdoor dining areas providing certain criteria are met. If you are considering allowing dogs (or currently do) please make yourself familiar at the *Queensland Health* website <https://www.health.qld.gov.au/public-health/industry-environment/food-safety/requirements/animals> which gives tips on maintaining food safety standards or on Livingstone Shire Council's website under Food Business Handy Tips.

Customers also have responsibilities if they choose to bring their animals to a food premise.

You can download our fact sheet – *Dogs in Outdoor Dining Areas – Customer Responsibilities* to make available for your customers.



Livingstone online services 24/7 - Check it out!

You can now lodge and pay your food business renewal application online at www.livingstone.qld.gov.au/online-services

Follow the link and instructions online. Prior to lodging your form, you will need to become a registered user.

Inspection Fees



Food premises that require additional follow up inspections for compliance matters will be charged a \$90/hr fee each time an inspection is required. Council's Environmental Health Team are always happy to answer your queries either via email –

HealthAdministration@livingstone.qld.gov.au

or phone 1300 790 919.



Food Businesses that use eggs in their processing and/or cooking are reminded to purchase from an accredited supplier. Egg producers, processors or transporters must have a system in place to reduce the risk of eggs being contaminated by bacteria (salmonella). The main requirements of the Egg Scheme make it illegal to:

- supply cracked eggs
- supply dirty eggs
- supply unpasteurised egg pulp
- supply eggs and egg products without an accreditation.

Food businesses must comply with the requirements of the *Food Act 2006* (the Act) and the *Australia New Zealand Food Standards Code* (the Code). In complying with the Act, licensees must comply with all conditions of a licence.



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

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.



Water and your food business

It is important that if your food business uses non-reticulated water supply such as tank water or ground water (bore) that you:

- Collect water from the most suitable and safest source
- Conduct regular water testing
- Treat water if necessary
- Keep records of chlorination results
- Keep collection sources such as roofs free from extraneous matter
- Install a first flush system and tanks are meshed
- Ensure tanks are regularly cleaned out, all related equipment is maintained, and vermin proof

From 1 January 2019 Council has now commenced random water testing of food businesses.

What happens if we get a negative result?

- All food operations must cease
- Measures must be taken to improve water quality
- A test result meeting the Australian Drinking water guidelines must be supplied
- The business including all food contact equipment benches, utensils plates etc. must be re washed and sanitised prior to reintroducing food.

To Find out More

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



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facebook.com/livingstoneshirecouncil