



Be organized and prepared

Date stamp your chilled bulk food to keep it safe for customers.

Food in cold rooms, freezers, refrigerators that have been repacked from bulk food receivals, or prepared in bulk such as cooked pasta and rice, freshly made sauces, bacon repacked into smaller containers, must be date stamped.

Train staff in how your procedure works – the date stamp shows when the food was packaged OR when the food is to be discarded? Go by the original bulk expiry date OR best before date.

Look before you cook – Use by dates, best before dates, storage instructions

Food manufacturers are required by law to include this information on labels and following this advice plays an important role in reducing the estimated 4.67 million cases of food poisoning in Australia each year that result in 47,900 hospitalisations, 38 deaths, costing the economy \$2.1 billion.

Reference: Food Safety Information Council info@foodsafety.asn.au accessed 07/11/24.

Check out the 'use by date' on packaged food and use it by that date. To prevent food waste, you can freeze it for later use. You can also cook the food into a meal and freeze in shallow date stamped containers.

'Best before dates' mean just that: the food will be of best quality before that date but can be eaten after then, but it may have lost some nutrition or taste. Some very long-life foods, such as cans, typically do not have an expiry date as they have a shelf-life in excess of two years and are likely consumed before they undergo any loss in quality. However, cans with any swelling, dents, leakage or rusting should be discarded.

Don't lose food at the back of the cupboard or fridge. Rotate your stock! Put your most recent food purchases at the back of the pantry or fridge so you use the oldest products at the front first. Good practice is to label long shelf-life products, like canned foods, with the date of purchase.

Store it properly. The date marking applies only if you follow the storage instructions such as 'keep refrigerated under 4°C'; 'keep frozen under minus 15°C' or 'store in a cool dry place' such as a pantry. Date markings apply to products in their original, intact packaging; once opened, they are more susceptible to spoilage or may become more easily contaminated. If you transfer bulk ham for example into smaller containers in the cold room, remember to check the expiry date and date stamp the smaller packages to be used or discarded as per the original packing label's instructions.



Do you need information around food safety?

Let your Environmental Health Officer know if they can add specific information to future newsletters for you.

Email us at:
health@livingstone.qld.gov.au



Telling food handlers about their health and hygiene responsibilities

Food businesses must tell all their food handlers about their health and hygiene requirements.

The requirements are set out in Standard 3.2.2. Food Safety Practices and General Requirements. For further information on these requirements, see the [FSANZ website, Health and Hygiene Responsibilities of Food Handlers](#).

The requirements are designed to ensure that food handlers do whatever is reasonable to make sure that they do not contaminate food.

*Example business policy: All new food handlers will have completed the [free online DoFoodSafely training](#) before commencing work with this business.

Remember, temperature recording for potentially hazardous food is really important.

Your temperature measuring equipment must be accurate.

If you use a probe thermometer, you need to calibrate it each month. Remember to calibrate your probe thermometer equipment at both Boiling Point and Ice Point and keep a record of results.

Council has standard templates available, please reach out if you can't locate them on our website or find them at:

www.livingstone.qld.gov.au/Doing-Business/Business-and-Regulations/Food-Safety.



season's greetings

Wishing all our licensees, food safety teams, and your families a very Merry Christmas and a joyful, blessed New Year. It's been an incredibly busy year for us all, and we're looking forward to another productive and prosperous year ahead. If you're reading this, send a little Christmas cheer our way too!

Warm regards,

Your Environmental Health Officers

Assistance... Where do I go?

The Council's Environmental Health Officers are there to ensure food business comply with the Food Act and Food Safety Standards. They can also provide advice and assistance to Food business owners.

Should you require any posters, fact sheets, pamphlets or advice on any aspect of food safety please do not hesitate to contact your Environmental Health Officers for advice on 1300 790 919 or health@livingstone.qld.gov.au.