

HOLROYD FOOD BULLETIN

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Change of Inspection Forms

Council has recently changed the format of the Food Premises Inspection Reports.

The inspection forms are now a 1 page document with additional information on the back of the Inspection report that will provide additional advise on maintaining your food business.

Interpreting Services

Council does offer interpreting services for people with English as a second or third language. Council's Environmental Health Officers will ask you if you require the services of an interpreter at the time of undertaking the routine food premises inspections.



FOODS ON DISPLAY

Its fair to say that most food businesses will display foods of some form to promote their business.

Whilst the practice of displaying foods appears to be good for the business, it may also have an impact on food safety.

Council Officers whilst conducting inspection make consistent observations regarding how foods are displayed. The most common observations are:

- Foods not displayed at the correct temperature;
- Using the same utensils to serve raw & cooked foods;
- Not having a thermometer to test the temperature of the food; and
- The poor use of handling different types of foods with either bare hands or using gloves.



Remember hot foods on display need to be stored above 60°C and cold foods stored below 5°C. You need to have a digital thermometer to check the temperature of the food and should document those temperatures (refer to article on page 2 on temperature logs). Separate serving utensils are required for handling raw and cooked products; and most importantly, wash your hands between each activity and if using gloves, remember to change then between each activity. To get better performance from your food display, having covers on the back of the display may allow you to hold the temperature more. Remember to keep the food as close as possible to the heat source, which will allow you to maintain a better temperature and finally don't overload the food display.

COUNCIL'S FOOD SEMINARS

Holroyd City Council is offering another round of Free Food Education Seminars. The following seminars will be held at the following times:

Venue	Date / Time
Wentworthville Community Centre (Banksia Room)	6:00pm - 8:00pm Tuesday 11th September 2007
Greystanes Community Centre 732 Merrylands Road Greystanes	6:00pm - 8:00pm Wednesday 19th September 2007
Holroyd City Council (Committee Rooms 1 & 2) 16 Memorial Avenue Merrylands	6:00pm - 8:00pm Tuesday 23rd October 2007

To register, contact Council's Environmental Health Officer, Stuart Nunn, on 9840 9810.

“Ignorance is no excuse when it comes to food safety. Come to a free Food Safety Seminar”

Product Temperature

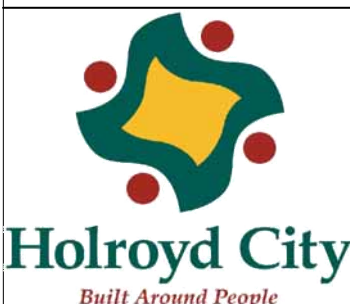
It is important to remember to monitor the product temperature of foods rather than the air temperature.

By placing a plastic container of water in a coolroom or refrigerator this will assist in the monitoring of product temperatures.

For freezers, a plastic container of vegetable oil in the freezer is a great method of monitoring the temperature of frozen foods. The oil will go hard but won't freeze.



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SANITISERS - WHAT ARE THEY?

Sanitisers are high level disinfectants that are able to destroy up to 99% of bacteria including those bacteria's that develop spores. The difference between sanitisers and disinfectants is that disinfectants don't destroy all of the bacteria's where sanitisers destroy the majority of bacteria.

Ensure that the sanitiser that you use is food safe. Make sure that you read the manufacturers instructions prior to using any chemicals. Always follow the manufactures instructions and make up the solution to the specified amount and never mix different chemicals together.

It is important when using sanitisers to clean down the contact surface with a detergent first and then rinse that surface before attempting to sanitise the contact surface. Use a fresh sanitising solution every time that you undertake a new cleaning task and remember not to use a sanitising solution that has been made up overnight as the strength of the sanitiser may be weaker.



Always leave the sanitiser on the contact surface for the recommended period of time and clean off the sanitiser in the recommended manner as specified by the manufacturer.

Finally, please use the correct chemical containers that the chemicals were provided in. Don't use food containers to keep the chemicals in. Most importantly use the appropriate personal protective equipment when using any chemical.

USE OF TEMPERATURE LOGS

No doubt many of you would have been visited by Council's Environmental Health Officers in the past 12 months for a routine food premises inspection, part of the inspection process may involve the monitoring of food temperatures of hot, cold and frozen food products.

Part of the food inspection process may also involve Council Officers providing food temperature log sheets to assist you in the monitoring of these food temperatures.

The concept of the food temperature logs is for food businesses to demonstrate the temperature of foods that are being stored, displayed and sold to members of the community. The food temperature logs can also form part of the due diligence process for any food business in demonstrating the level of confidence that they have with their own food safety standards.

Council Officers will request to sight these temperature logs at the time of the inspection, so please ensure that these documents are kept on site. Should you require copies of these temperature logs, please contact Council Environmental Health Unit on 9840 9810.

NSW FOOD AUTHORITY BAKERY SURVEY

Holroyd City Council will be participating in the NSW Food Authority bakery survey. The purpose of the survey is to determine the level of safety in high risk foods produced by bakeries within the Local Government Area.

In the coming months Council will visit 5 bakeries within the Council area and ask those premises to participate in the bakery survey by providing samples of high risk foods to be tested to determine their level of food safety.

Holroyd Council will be one of many Council's around NSW participating in the State wide bakery survey. The bakeries that participate will be given copies of the laboratory results with the interpreted information that demonstrates the success of the products that they are selling to members of the community.

The results of the NSW Food Authority Bakery Survey will be published shortly on the NSW Food Authority website: www.foodauthority.nsw.gov.au

To obtain further information regarding Council's participation in the NSW Food Authority Bakery Survey, please contact Council's Environmental Health Unit on 9840 9810.

