

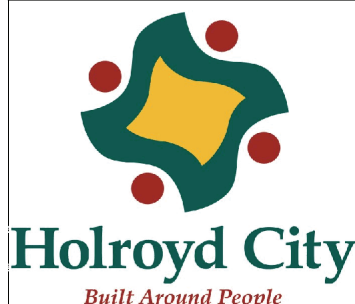
# HOLROYD FOOD BULLETIN

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For the 2008/2009 Financial year Council received and investigated 44 food related complaints. The most complained areas where:

- Personal hygiene
- Food handling
- Foreign matter in food
- Food quality
- Labeling; &
- Food poisoning



## FEES & CHARGES 2009-2010

The fees & charges for the 2009-2010 financial year have changed. This is consistent with the fees and charges that the NSW Food Authority recommend that local Council's charge as part of the Food Regulation Partnership agreement. The inspection fees are supported by Section 182 of the Food Regulation 2004 which outlines what an enforcement agency can charge. Council's fees and charges were put on public display for a period of 2 weeks and were endorsed at Council meeting of 16 June 2009.

The fees and charges are outlined in the following table:

Inspection Fees	2009/2010 base fee	2009/2010 fee incl GST
<b>High Risk</b>	\$143.09	\$157.40
<b>Low Risk</b>	\$143.09	\$157.40
<b>Reinspection (per 1/2 hr or part thereof &lt;1/2)</b>	\$71.55	\$78.70
<b>Administration Fee No. fulltime equivalent food handlers working at premises</b>		
<b>Up to &amp; including 5</b>	\$250.00	\$250.00
<b>More than 5 but not more than 50</b>	\$500.00	\$500.00
<b>More than 50</b>	\$2000.00	\$2000.00
<b>Improvement Notice Fee</b>	\$330.00	\$330.00

As well as the traditional value added services Council provides such as our food education seminars, additional value added services will be provided as part of Council's food surveillance program, which include:

- 2 (2hr) general food handling seminars on 12 August 2009 and 10 February 2010;
- 4 (1hr) food safety master classes, which include:
  - Temperature Control (7 September 2009, 6-7pm)
  - Cleaning & Pest Control (9 November 2009, 6-7pm)
  - Food Poisonings (10 March 2010, 6-7pm)
  - Delivery & Storage of Foods (12 May 2010, 6-7pm)

If there are any changes to the above mentioned dates, you will be notified in the up coming Holroyd Food Bulletins.

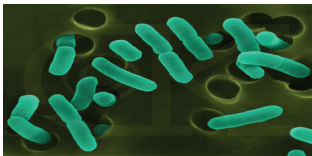
To book a place for Council's first seminar, please contact Council's Senior Environmental Health Officer, Stuart Nunn on 9840 9810 as places are limited.

Venue	Date / Time
Holroyd City Council (Committee Rooms )	6:00pm - 8:00pm Wednesday 12 August 2009

*“Some bacteria only require up to 10 cells to cause food poisoning”*

### Bacteria Under the microscope

*Escherichia coli (E.coli)*



This bacteria grows between 7-50°C. The symptoms for this bacteria are:

Vomiting, diarrhoea, abdominal pain and fever.

The incubation period is 1-8 days (short as 10-12 hrs) and the symptoms can last for days to weeks.

Commonly occurs if food or water is contaminated with faecal matter. Bacteria will grow due to poor temperature control.

Foods such as minced meats, raw milk and vegetables may contain the bacteria.

Bacteria growth is controlled through thorough cooking of meat, good hand washing and hygienic practices.

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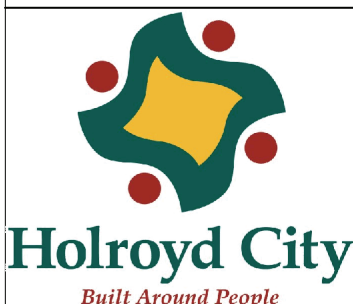
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## FOOD GRADE CONTAINERS

Council inspectors commonly see ice cream containers or other used food ingredient containers used for storing foods. Unfortunately these containers are only designed for a single use and are unsuitable for ongoing re-use.

The plastic used in the production of the ice cream containers is not resistant to ongoing washing under high temperature. Also the chemicals in the plastic are able to absorb the flavours associated with the food being stored in the container.

It is recommended to only use containers that are considered “food grade”. Food grade containers are resistant to high temperatures and the chemicals that the containers are made of don't absorb the flavours of the foods that are stored in them.



*Avoid the use of ice cream containers to store food in as they are only designed for a single use.*

## FRIENDLY REMINDER ON TEMPERATURE CONTROL

The Food Standards Code requires that all Potentially Hazardous Foods (*for example raw and cooked meat, dairy products and seafood*) must be transported, stored and displayed under temperature control.

Temperature control means that food is:

- 5 °C or below for cold foods; or
- 60 °C or above for hot foods.

When storing food, don't rely on the temperature display on the storage or display units to give you the correct temperature of the food. Regularly check the centre of foods with a clean and sanitised probe thermometer.

Ways of controlling the temperature of foods include:

- Ensure all equipment including coolrooms and fridges are not overcrowded so that air circulation around the food can be achieved.
- Ensure food in Bain Maries are kept at a level in which temperature control can be maintained.
- When you are processing or preparing food you must keep the processing or preparation time as short as possible so that bacteria does not multiply to dangerous levels.
- 2 Hour / 4 Hour Rule. (If you can't remember the rule, come to our food seminar on 12 August 2009).

## USE BY & BEST BEFORE DATES

Use By dates and Best Before dates are identified on most foods. It is essential that your business maintains a satisfactory stock rotation program, which identifies food products that are or near the expiry date. Foods that are past their Used By dates should be disposed of immediately.

Use By dates are associated with potentially hazardous foods such as meat, poultry, seafood and dairy products. Whereas food products with a Best Before date are associated with foods that are considered low risk in nature.

The Food Standards Code states that it is an offence to sell foods that have past their Use By date. Whereas foods may be sold past the Best Before date provided that the food item's packaging is still in a satisfactory condition and there are no visible signs of deterioration of the food item.

If you are uncertain of the difference between Use By or Best Before dates, please attend our food seminar on 12 August 2009.

