

HOLROYD FOOD BULLETIN

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Australian National Food Safety Week is from 9-15 November 2009. The theme is "Safe Food - smart & great value".

Food safety information will be displayed within Council's foyer during Food Safety Week, which will include information on food safety in the home and other basic food safety messages. So remember, food safety starts in the home .



PEST CONTROL - CUSTOMERS DO NOTICE

Pests in the kitchen is bad for your business, they can contaminate food and make people sick.

Pests include cockroaches, rats, flies, spiders, insects, birds and mice.

How do I keep them out of the kitchen?

- Deny them entry into your shop and close off any areas where they can live and hide by sealing all holes and gaps;
- Inspect your food deliveries carefully to make sure that pests have not already contaminated the food, or are hiding inside the packaging;
- Don't give them any food by cleaning regularly especially in areas that are hard to reach, e.g. under, in-between and behind equipments and surfaces. Rubbish inside the shop should be emptied out every night; and
- All food should be stored in sealed food grade containers, including any opened packages such as flour, nuts, sugar, etc.

It is recommended that a professional pest control company is engaged on a regular basis. Pest controllers understand the behaviours of pests so they know how to spray and when to spray. Pest controllers also use chemicals that are safe to use around food in the kitchen.

Pests in the kitchen is bad news for your business; they will drive your customers away!



Rats and their nests in kitchen are not good food safety practices. Avoid leaving food out over night.



FOOD SEMINAR & MASTER CLASS

One of the aims of Council's Food Safety Surveillance Program is to have representatives from every food business in Holroyd to attend Council's free Food Seminars and Food Safety Master Classes. This is especially important if your food business has been subject to an Improvement Notice or Penalty Infringement Notice in the past six months .

The next Food Safety Seminar is scheduled for Wednesday 10 February 2010 from 6.00pm - 8.00pm. Council's next Master Class will be on the topic of Cleaning and Pest Control on Monday 9 November 2009 between 6.00pm and 7.00pm.

To book a place for Council's Food Safety Seminar and the Master Class, please contact Council's Senior Environmental Health Officer, Stuart Nunn on 9840 9810.

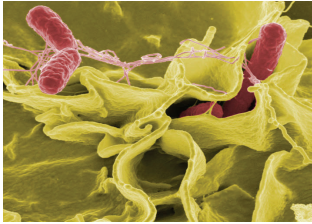


Training	Venue	Date / Time
Master Class - Cleaning & Pest Control	Holroyd City Council (Committee Rooms) 16 Memorial Avenue Merrylands	6:00pm - 7:00pm Monday 9 November 2009
Food Safety Seminar	Holroyd City Council (Committee Rooms) 16 Memorial Avenue Merrylands	6:00pm - 8:00pm Wednesday 10 February 2010

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

Bacteria Under the microscope

Salmonella



This bacteria grows between 5-47°C (optimum at 37°C). The symptoms for this bacteria generally are:

Fever, headaches, nausea, vomiting, abdominal pain, diarrhoea.

The incubation period can be between 6-48hrs and the duration of symptoms can last up to 7days.

Commonly occurs in milk, meat, poultry, eggs, spices and salads.

Bacteria can be controlled through thoroughly cooking poultry, eggs and meat and maintaining good hand washing and hygienic practices.

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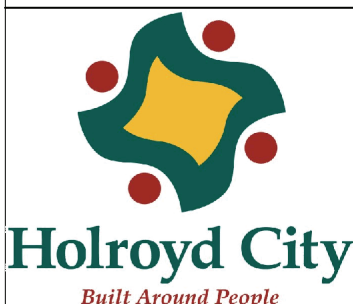
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FOODWISE IS COMING

Holroyd City Council is moving towards a more sustainable future by providing a value added service to local food businesses. Foodwise is a new program that Council will commence in the near future at no extra cost to businesses.

Foodwise will include a review of food businesses food safety & hygiene practices as well as a review of your energy and water use and waste generation and recycling. Included in Foodwise will be the introduction of a “star” rating system. Participating food businesses will have a “star” rating allocated to their business, which will reward not only their food safety performance but also their levels of sustainability.

Edition 10 of the Holroyd Food Bulletin will contain more information of Foodwise.



SANITISERS

Why use sanitisers?

Sanitisers are used on food contact surfaces to reduce microorganisms to levels that are considered safe. There are generally two different ways to sanitise.

- Chemical sanitisation: involves the use of a chemical sanitiser at a specified concentration and for a specified time.
- Thermal sanitisation: involves the use of steam/hot water at a specified temperature and contact time.

Usually the most common and easiest way for food shops to sanitise their food contact surfaces is through chemical sanitisation, where a chemical sanitiser is used at the specified concentration and for a specified time. Ensure you always follow the manufacturers instructions.

However it is important to remember that you cannot sanitise effectively without cleaning the food contact surface first. Cleaning with detergents removes grease, dirt and food waste. After the item has been cleaned, it is ready to be sanitised. Remember these steps:

Rinse, Clean, Rinse, Sanitise.

STORAGE OF PERSONAL BELONINGS

Consideration should be given to the storage of staff personal belongings in food premises. Don't assume that your belongings are clean.

Separate areas should be provided for staff personal belongings. These areas should be away from areas where foods are prepared, handled or served. Clothing or other personal belongings may contain dirt or bacteria that may not be seen by the naked eye.

Areas such as staff lockers, boxes with lids or draws are good areas to store your personal effects. Like chemicals your personal belongings should be stored away from foods so that they don't have the potential to contaminate any foods.



Hot water pipes are not designed to dry socks if they get wet.