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Three different types of energy are required when cleaning:

1. Kinetic: physical or mechanical movement;
2. Thermal: use of hot water when cleaning; and
3. Chemical: use of detergents, disinfectants and sanitisers.

Remember that detergents only remove the dirt and grease. Disinfectants and the use of sanitisers actually kill the bacteria that can cause food poisoning.

Cleaning is a task that is required to be completed constantly.



FOOD SAFETY SUPERVISOR

New food laws introduced in NSW require certain food businesses in the hospitality and retail food service sector to appoint at least one trained Food Safety Supervisor (FSS). These new requirements are to help safeguard NSW consumers from foodborne illness. Impacted businesses will need to appoint an FSS and notify the relevant enforcement agency (usually the local Council) of who their FSS is. The FSS must be trained by a Registered Training Organisation (RTO) approved by the NSW Food Authority.

Who does it apply to?

The Food Safety Supervisor (FSS) requirement applied to businesses processing and selling food at retail level is :

- Ready-to-eat, and
- Potentially hazardous (requires temperature control), and
- NOT sold and served in the suppliers original package.

How many Food Safety Supervisors (FSS) do I need?

Businesses need to appoint at least one (1) FSS per premises. Businesses with several premises cannot use the same FSS for all premises. They must nominate a different FSS for each premises.

When do I have to appoint my Food Safety Supervisor?

Businesses will have 12 months to appoint a trained FSS. The NSW Food Authority expects the 12 month implementation period to begin in September 2010 and conclude in September 2011.

Where can I get more information regarding the Food Safety Supervisor requirements?

Attached to this edition of the Foodwise Holroyd Food Bulletin is a copy of the **"Guideline to Food Safety Supervisor Requirements"** developed by the NSW Food Authority. Additional copies of the guideline can be downloaded from the NSW Food Authority website:

www.foodauthority.nsw.gov.au

Alternately contact **Council's Senior Environmental Health Officer Mr Stuart Nunn on 9840 9810.**

SCORES ON DOORS UPDATE

Council's Environmental Health Unit has begun inspections as a part of the NSW Food Authority Scores on Doors pilot program. The assessment is based on a standardised Food Premises Assessment Report with points accumulating for non-compliance.

Grading will be from top score 'A' then 'B' then 'C'. An additional 'Grade Pending' status 'P' will be applied where an inspection has occurred resulting in a poor level of compliance with food safety legislation and enforcement action by Council is required. These businesses will be subject to an unannounced re-inspection within three (3) months to re-determine their grade.

To date 17 businesses have agreed to participate in the program with 15 of these inspected thus far. Participating businesses have generally achieved a good level of compliance with 11 out of the 15 returning an A or B grade.

If you are a retail food business and you want to participate in the Scores on Doors pilot program, please contact **Council's Environmental Health Officer Mr Mark Gillespie on 9840 9828.**

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

Bacteria Under the microscope

Shigella spp



Symptoms include abdominal pain, cramps, diarrhoea, fever, vomiting, blood, pus or mucus in stool. The onset time is usually 12-50 hours. An infective dose can be as few as 10 cells depending on the age and condition of the host.

Associated foods include salads (potato, tuna, prawn and chicken), raw vegetables, milk and dairy products and poultry. Contamination of these foods is usually through faecal - oral route. Faecal contaminated water and unsanitary handling by food handlers are the most common causes of contamination. Wash food in potable water and wash hands on a regular basis.

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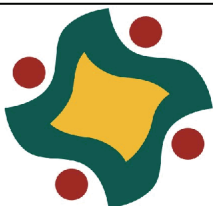
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REPACKAGING OF FOODS

In recent months, whilst undertaking routine food inspections, there has been increasing observations regarding the repackaging of foods for sale, namely the repackaging of rice, grains and legumes. Council officers have observed insufficient sanitising facilities for items such as scoops and insufficient labeling of these items for sale.

When foods are repackaged into smaller containers, food handlers need to ensure that there are appropriate sanitising facilities for the scoops and other utensils used for the repackaging of foods. The minimum requirements for sanitising is a double bowl sink that can deliver a hot water temperature of 77 °C. In addition, a chemical sanitiser will assist when cleaning the scoops and other utensils used.



Scoops for decanting foods

Any foods that are repackaged into other containers and bags need to satisfy the food labeling requirements of Part 1 of the Food Standards Code. The repackaged foods need to have as a minimum the following food labeling information:

- Name of food;
- Packaging address (including company name);
- Packed on / Best Before / Use By date
- Weight
- Ingredient listing (descending order of weight of ingredients); and
- Nutritional panel (if required).



Lentils labelled correctly

GUIDE DOGS

The NSW Food Authority has provided a recent communiqué to Council's regarding 'Guide Dogs and Retail Food Premises'. The communiqué outlines that a 2010 Guide Dogs NSW/ACT client survey showed that:

- Almost 30% of people who used a Guide Dog have been refused entry to a restaurant in the past year; and
- 34% of Guide Dog users said they had experienced unfair treatment in a restaurant or café within the past year.

In NSW, Guide Dog users are allowed to enter all public places including the customer areas of food service businesses such as restaurants, cafes, pubs and clubs. If a Guide Dog is harnessed it means it is working and assisting a person who is blind or has impaired vision to move around safely and independently.

It is important that food service businesses understand their obligations in regard to allowing a Guide Dog user access to their premises.

Business owners can get their free "Guide Dogs Welcome Here" information kits by accessing the website www.guidedogs.com.au or call **Guide Dogs NSW/ACT on (02) 9412 9300**.

FOOD SEMINARS

Council's Environmental Health Unit is holding a 2 hour general food safety seminar on **15 November 2010** in lieu of the 1 hour master class on cleaning and sanitising. Food retailers in the Wentworthville, Westmead, Pendle Hill and Toongabbie areas are encouraged to attend this free seminar. Food retailers from other areas of the locality are welcome to attend also.

Venue: Wentworthville Community Centre, Grevillea Room. 2 Lane Street Wentworthville.

Date/Time: 5.30pm-7.30pm on Monday 15 November 2010.

To book a place for Council's food handler education seminar, please contact **Council's Environmental Health Officer, Mark Gillespie on 9840 9828** as places are limited.