

HOLROYD FOOD BULLETIN

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Informative Night about Food Safety

Council saw a great turnout to the food safety seminar held at Council on the 23rd October. There were 42 attendees represented from 28 food shops throughout the locality. The issues discussed ranged from delivery, storage and preparation of foods to pest control, cleaning of kitchens and enforcement.

Bakery Survey Results

Thankyou to the 5 bakeries that participated in the NSW Food Authority Bakery Survey. The results will be forwarded to the participating bakeries shortly. The early advice from the laboratories was that all food samples were found to be safe.

NATIONAL FOOD SAFETY WEEK

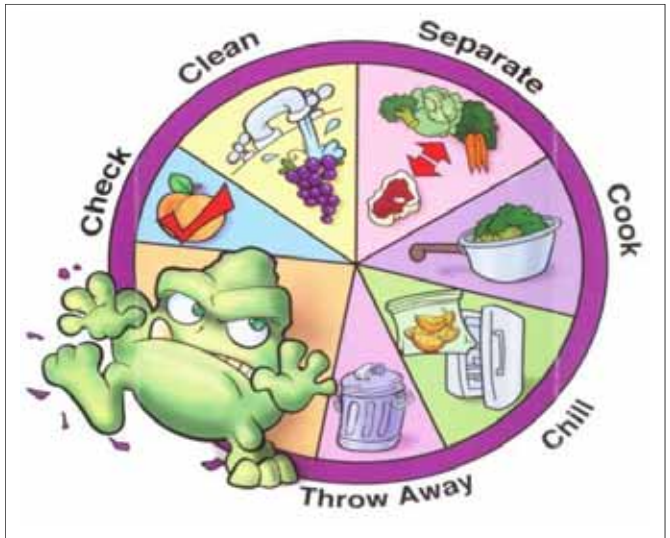
The 12-18 November 2007 is National Food Safety Week. The National Food Safety Information Council has been promoting the National Food Safety Week for the past 10 years.

The Theme of this years National Food Safety week is "back to basics", focusing on cleaning, cooking, cooling and separating of foods.

Holroyd City Council will be providing a display in the foyer of Council of the basics of food safety. These simple principals can be implemented both in the commercial environment and in the home.

The aim of promoting food safety is to identify the importance what our responsibilities are as food handlers and what impacts poor food handling can have on the health and safety of other members of the public that consume the foods that we prepare.

With the theme of "back to basics" there are a few simple messages that can be taken into our day to day methods of food preparation. Remember, having a cleaning schedule clearly identifies what needs to be cleaned and when. Foods once they are cooked, if they are being displayed need to be kept above 60°C. When cooling foods the 4 hour / 2 hour rule needs to be implemented. Very simply, once a food is cooked, if it is to be cooled, you have 2 hours to bring the temperature of the food from 60°C to 21°C within 2 hours. You then have a further 4 hours to bring the temperature of the food from 21°C to 5°C. The key here is to document the temperatures of the foods being both cooked and cooled. For further information come into Council during the 12-18 November 2007 for National Food Safety Week.



COUNCIL'S FOOD SEMINARS

Following the success of the recent rounds of food education seminars, Council is running an extra session on the 18th February 2008 at Council. The topics of discussion will include the delivery, storage, preparation & service of foods, cooking & cooling, cleaning, pest control and enforcement.

If you have already attended one of Council's food education seminars, you may want to send other members of staff along to expand their knowledge in the areas of food hygiene and food safety. As places are limited it is essential to book early.

Venue	Date / Time
Holroyd City Council (Committee Rooms 1 & 2) 16 Memorial Avenue Merrylands	6:00pm - 8:00pm Monday 18th February 2008

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



“If you were to take your customers through the kitchen first, would they sit down for a meal”?

Can Openers

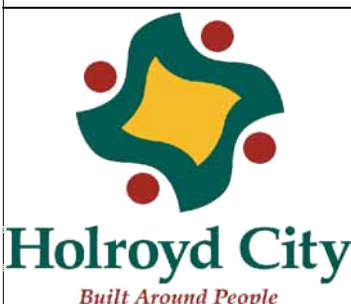
Can openers are seen as a direct point of food contamination because the blade of the can opener penetrates the can and may come in direct contact with the contents of the can.

Can openers, like meat slicers and other food processing equipment are required to be cleaned after every use.

So remember, 10 extra minutes a day of cleaning can improve the cleaning standards of your Business.



Holroyd City Council
16 Memorial Avenue
Merrylands NSW 2160
 Ph. 02 9840 9840
 Fax. 02 9840 9837
 Email:
web2@holroyd.nsw.gov.au
 Internet:
www.holroyd.nsw.gov.au



THE WOOD ON CHOPPING BOARDS

There still remains great debate regarding the use of wooden chopping boards as apposed to the plastic type of chopping board. The main draw back with the wooden chopping board is that they absorb moisture and tend to crack or splinter over time if they are not maintained correctly. The preference would be to use a plastic chopping board. The benefit of the plastic chopping board is that they don't absorb the moisture and they are easier to maintain.

If you don't have colour coded chopping boards then you can use white chopping boards and attach coloured tags to the side of the boards to distinguish the type of board to be used with the type of food being handled and prepared.

Just remember to sanitise your chopping boards before and after each use.



HAND BASINS - THE SIMPLE FACTS

Hand basins in kitchens are the first line of defense in food safety. The Food Standards Code has very clear requirements for hand basins. You must have an instantaneous supply of both hot and cold water through a common spout. Therefore the traditional type of two taps and two spouts are not permitted. The water temperature of 40°C needs to be achieved within one minute once that tap is turned on.

The hand basins are required to be hands free. There are many different types of hands free devices from infra-red sensors, elbow operated taps, knee bars, kick plates or pedal operated taps. The idea being that you hands shouldn't be touching the taps.

Not to mention that you need to have soap (preferable liquid) and single use towels or an air dryer to assist in the hand washing process. The idea being that you lather your hands with the soap and rinse the soapy liquid off with the warm water. Not cold water.

Just remember to wash your hands after every activity involving the handling of food.



CROSS OUT CROSS CONTAMINATION

Food poisoning can occur many different ways. One of the most common is from cross contamination between different foods being uncovered whilst being stored in a refrigerator, cool room or freezer.

Refrigerators, cool rooms and freezer rely on air flow to cool foods down quickly. If you have foods uncovered, whilst being stored, bacteria can be blown from one food on to another food easily and therefore causing cross contamination.

To cross out cross contamination and to reduce the possibility of food poisoning occurring, cover foods, especially those that are high risk in nature (meat, poultry, seafood, dairy products, eggs and cooked rice) with plastic wrap or a tight fitting lid.

Remember when covering foods to put a label on the food that identifies what it is and what dated it is being stored. Practice the process of rotating foods, first in first out (FIFO) and monitor the product temperatures of food being stored, not the air temperatures.

