



Sustaining growth. Strengthening communities.

DISH IT UP

Food Premises Newsletter
Summer/Autumn 2014

WELCOME

Environmental Health is focusing on improving communication with proprietors. As part of this initiative a food newsletter will be produced to assist everyone in keeping up to date with the latest information.

If there are any particular topics that you would like covered contact us via our email: environmentalhealth@ballarat.vic.gov.au

STREATRADER

As we head into the warmer weather there is an increase in the number of temporary food events and markets held within Ballarat.

Did you know that your Food Act Registration is recognised at festivals, markets and events state-wide? All you need to do is register and submit Statements of Trade (SOTs) online via Streatrader.

To gain access to Streatrader you will firstly need to demonstrate to the Environmental Health Unit that you have the equipment and knowledge to safely prepare and serve food at temporary events or markets.

You can apply at <https://streatrader.health.vic.gov.au>

Once your application for registration has been approved by Council you must submit a 'Statement of Trade' including each date you wish to operate. Councils will then be notified

The screenshot shows the Streatrader website interface. At the top, there is a navigation menu with links for HOME, ABOUT, HOW TO USE, FAQS, and CONTACT US. The main content area features a blue header with the text: "The online registration tool for community groups and businesses selling food from a food stall, truck, van or cart." Below this is a button labeled "ABOUT STREATRADER".

The "HOW STREATRADER WORKS" section is divided into three columns:

- Food Sellers:** "If you are a community group or business selling food from a food stall, truck, van or cart..."
- Apply Online:** "Apply to your local council using the online Streatrader application tool..."
- To Trade:** "And when your application is approved you can sell food anywhere in Victoria by submitting a statement of trade."

Below this is a "GET STARTED" section with two buttons: "LOGIN" (highlighted with a red box) and "CREATE LOGIN". A note below the buttons states: "New users will be redirected to the Business Victoria Online website to create a user name and password, you will be taken to the Streatrader site to start your application."

The footer contains copyright information: "© 2013 Streatrader Terms of Use Privacy Contact Us" and the Victoria logo.

of your intention to operate within their municipality and their unit can recognise that you hold a current Food Act Registration with City of Ballarat.

Please Note: If you wish to operate in a public place (Council owned land) you must obtain an Itinerant Traders Permit from Council's Local Laws Unit. Apply for [Itinerant trading](#).

For more information in relation to Streatrader visit the website https://streatrader.health.vic.gov.au/Resources/HelpDocuments/about_streatrader.aspx



SWILL FEEDING

Swill is food waste containing meat or any other mammalian products or by-products (apart from milk). Swill must not be fed to hooved animals such as pigs as it may contain viruses that cause diseases in animals, such as foot-and-mouth disease.

Currently, Australia is free of foot-and-mouth disease but food products containing this virus may be illegally imported. The banning of feeding prohibited food waste to pigs provides an important defence against the introduction of this disease in Australia.

The Livestock Disease Control Act 1994 makes it illegal to feed prohibited food waste to pigs or to supply it to a piggery. Businesses that prepare and sell food have a responsibility to dispose of food waste appropriately.

Contact the Department of Environment and Primary Industries on 1300 101 080 to report any concerns or for further information visit the website

<http://www.dpi.vic.gov.au/agriculture/animals-and-livestock/pigs/pig-health-and-welfare/swill-feeding-banned>



GUESS THE PICTURE?



Answer on back page

PEST CONTROL

Rats, mice, flies and cockroaches are the most common type of pests found in food premises. These pests pose a health risk to the public as they carry bacteria and spread disease through their excretions.

Adequate pest control measures can greatly reduce the risk of pests harbouring in your food business. Here are some simple tips that you can follow to prevent pests entering your food premises:

- Install self-closing fly wire screen doors
- Seal any cracks or holes in walls, ceilings and floors
- Store food in pest proof containers
- Keep doors closed when not in use
- Install air curtains or hang fly strips across external doorways
- Install 'weather strips' or rubber flaps where there are gaps between the base of the door and the floor
- Keep your premises well maintained to minimise the likelihood of pests being attracted in the first place
- Store food, equipment and food containers off the floor
- Cover rubbish bins with lids when not in use and ensure that the rubbish is regularly removed
- Clean and sanitise food preparation surfaces, cooking appliances and floors at the end of each day
- Review your Food Safety Program pest control support program
- Educate your staff to look out for signs of pests and maintain records of pest inspections.

HOW TO TEST YOUR PROBE THERMOMETER

Testing your thermometer confirms that your thermometer is reading the correct temperature. There are two checks you should conduct at least every 6 months.

Ice Water Test

1. Fill a glass with crushed ice. Add water until the glass is full and stir well.
2. Place the probe in the ice water mixture.
3. Avoid touching the sides or bottom of the glass.
4. Wait at least 30 seconds or until the temperature stabilises. The temperature should be $0^{\circ}\text{C} \pm 1^{\circ}\text{C}$.



Boiling Water Test

1. Bring water to the boil in an electric jug.
2. Place the probe in the spout of the jug so that the sensing area is exposed to the steam. Be careful not to scold yourself!
3. Avoid contacting the body of the jug and wait until the jug switches off.
4. The temperature should reach $99^{\circ}\text{C} \pm 1^{\circ}\text{C}$. This is due to Ballarat's altitude.

FOOD ACT ENTRY

Proprietors operating registered food businesses under the *Food Act 1984* (the Act) are reminded of the requirements under the Act to allow entry.

The Act allows authorised officers to at any reasonable time enter any premises or other place in or at which he or she believes on reasonable grounds that any food is sold or being handled for sale.

Whilst Council's authorised officers will try to accommodate premises operational arrangements as much as possible, entry without notice or during reasonable times outside of public opening times may be required and is allowable under law. Authorised officers make this decision on a case by case basis.

When entry is affected, it is noted that obstruction, or attempting to obstruct an authorised officer in the carrying out of their duties is an offence. Hence it is important for you to consider in advance communicating these obligations to your staff and include advice in any internal procedures or instructions for staff supervising the store in the absence of the proprietor.

FOOD SAMPLING

Council's Environmental Health Unit monthly food sampling program continues to operate with a wide variety of foods being targeted.

Starting in 2014 we will be sampling raw egg products, such as aioli and hollandaise as well as salads/meat and freshly made sandwiches.

Sampling involves purchasing the sample and completing a short questionnaire with a representative of the business.

The questionnaire will be made available on the Council website shortly. Prior to sampling please review the questionnaire as a self-assessment tool.

GUESS THE PICTURE?

The picture is: Salmonella growing on XLD agar (growth medium).

Fact: You cannot tell if food is contaminated with Salmonella as you cannot see it, taste it or smell it!

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