



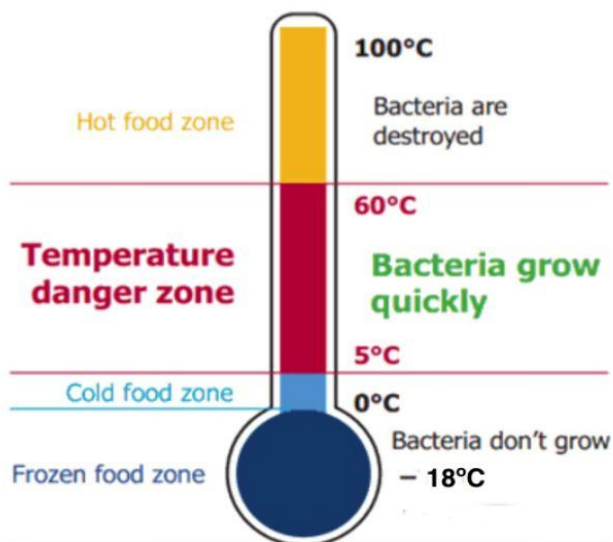
Sustaining growth. Strengthening communities.

DISH IT UP

Food Premises Newsletter
Summer/Autumn 2015

AUSTRALIAN FOOD SAFETY WEEK

The 9th -16th November 2014 is Australian Food Safety Week. This year's theme is *Temperature danger zone – keeping hot food hot and cold food cold.*



Source: Food Safety Information Council

Each year a large number of Australians suffer from food poisoning, with a large majority occurring in the **family home!**

Pregnant women, young children, the elderly and those with weaker immune systems are more likely to suffer from food poisoning.

Food poisoning bacteria multiply rapidly in food with a temperature between 5°C and 60°C (the danger zone).

When the temperature of food reaches the danger zone, bacteria are able to double every twenty minutes.

The Food Safety Information Council recommends the following tips.

- Keep it clean! Clean hands reduce the possibility of contaminating food and food contact surfaces. Use only clean chopping boards and utensils when preparing foods.
- Cook it right! Ensure chicken, boned meats, hamburgers and sausages are thoroughly cooked. It is recommended an internal temperature of 75°C is reached. Rapidly reheat all foods to steaming.
- Keep it chilled! Make sure food is stored at or below 5°C. Refrigerate leftovers promptly to minimize the time it is left at room temperature (in the danger zone). Defrost food overnight in the fridge and not on the bench. The microwave can also be used to defrost foods.
- Keep it separated! Store all raw meats and poultry separate from other foods particularly ready to eat foods (food which will not be further processed) and below other foods to prevent cross contamination. Ensure all stored food is covered.



Source: Victorian Department of Health

With the weather beginning to warm up it is important for food businesses to ensure their food remains under temperature control.

The following tips will assist in ensuring the safety and freshness of your food over the summer months:

- Maintain good hygiene practices
- Check deliveries to ensure they have been kept frozen or cold
- Minimise the time that food is prepared at room temperature
- During service ensure that food is kept in the fridge for as long as possible prior to cooking.
- When collecting or delivering potentially hazardous food use a refrigerated vehicle or alternatively eskies with ice.

For further information and to access available resources please visit the Food Safety Information Council website
<http://www.foodsafety.asn.au/>

RICE



Few people realise that cooked rice is often responsible for foodborne illness. Rice and foods containing rice are frequently implicated in food poisoning episodes.

Rice is often prepared in large batches ahead of use and left to cool slowly at room temperature prior to reheating before use.

Uncooked rice can contain bacteria known as *Bacillus cereus*. These bacteria can form protective spores that survive the cooking process. If cooked rice is then left unrefrigerated a toxin may be formed during growth of the bacteria. The process of reheating the rice will not destroy the toxin.

If rice is contaminated with *Bacillus cereus*

toxin those who consume it are likely to experience symptoms of nausea and vomiting within 1 to 6 hours, occasionally followed by diarrhoea within 10-12 hours. The illness generally only lasts for 12-24 hours.

There are no visible signs that the rice has been contaminated (i.e. no odour or visible signs).

To ensure that cooked rice is maintained in a safe manner undertake the following steps:

- cook small batches of rice more often so as the rice cools quickly;
- keep cooked rice hot (above 60°C) or chill rice as quick as possible (<5°C);
- divide rice into clean shallow containers that are kept separate and not stacked;
- cover cooked rice and store in the fridge;
- ensure you rotate your stock and the oldest rice is used first;
- cooked rice should be discarded after 3 days;
- when reheating rice ensure the rice is steaming prior to use; and
- ensure utensils and equipment are cleaned and sanitised.

REGISTRATION COMPLIANCE

The City of Ballarat is responsible for ensuring all premises with food for sale are registered in accordance with the Victorian Food Act 1984. Registration enables Council to effectively implement food safety provisions to proactively ensure that safe and suitable food is sold throughout Ballarat.

With recent Council data indicating over 98% of food premises appropriately maintain their registration, Council's Environmental Health Unit commend the majority of food businesses that are doing the right thing and taking their obligations seriously, however there remain a small percentage that are not.

In cases where serious breaches are observed appropriate enforcement mechanisms are available and will be applied in the best interest of the community to minimise the risk to public health and act as a deterrent for future offences.

In one such case recently, Council had cause to prosecute a proprietor for allowing his food premises to operate without registration. The Magistrate presiding over the case found the proprietor guilty and stated in no uncertain terms that Food Act matters are taken very seriously by the Court as is Council's role in enforcing the Act.

The proprietor in this case was fined \$1000 and made to pay Council's costs in enforcing compliance.

details, food safety supervisor, recall contact, and company name or business ownership.

This will ensure we are able to get in contact with you if needed or deliver any correspondence to the right address.

KEEPING YOUR DETAILS UP TO DATE

It is important to inform Council of any changes to your business that may affect your

REGISTRATION RENEWALS

Those food businesses with registrations that expire on the 31st December 2014 should have received an application form to renew their registration for the upcoming year.

Please remember that the renewal paperwork and payment must be received prior to the 17th of December 2014 to avoid the Tier 2 fee.

Environmental Health A Guide to your business renewal application

Paperwork submission options.

This area outlines a number of options available to assist you in submitting your renewal application paperwork.

Paperwork must be submitted to process your application.

Your reference number, this reference is unique to you and can be used when speaking with Council.

Our contact details

If you have any questions about your requirements contact us without delay and our helpful team will guide you through the process.

Your tier one renewal fee.

This is your renewal fee where you make full application within the specified date.

Paying by this date ensures continuity of registration and is a lower prescribed fee.

Application after this date will result in the application of the higher, tier two fee in the red box.

Your tier two renewal fee.

This is your renewal fee where you do not make full application within the specified date.

Making application after the specified date puts the continuity of your business registration at risk and results in the application of a higher prescribed fee.

RENEWAL APPLICATION COMPLETE

Payment options, this area outlines a number of options available to assist you in making payment of the prescribed fee

All fee's must be paid in full to process your application, unfortunately payment plans cannot be accommodated.

Completing your application.

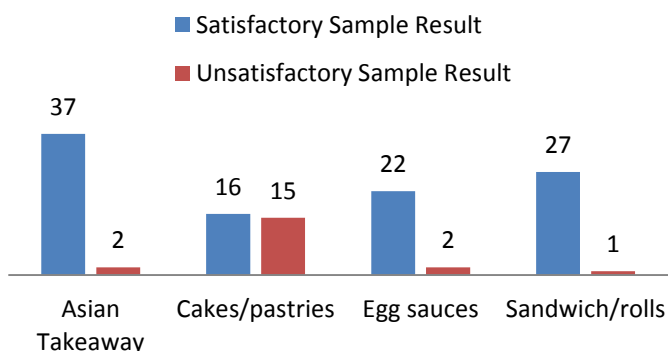
Once you have completed and submitted your paperwork, and made full payment of the prescribed fee your application is complete.

FOOD SAFETY IN BALLARAT – 2014 AT A GLANCE

During 2014, Council's Environmental Health Unit has:

- Completed approximately 1500 various food inspections; and
- Undertaken 209 food samples.

Recent Sampling Focus



The above sampling graph shows only the recent sampling programs that have been running (not all 209 samples).

We have had excellent results while sampling Asian takeaway foods, sandwiches and raw egg sauces (e.g. house made mayonnaise).

Sampling cakes/pastries has not been as successful. Half of the samples taken have returned unsatisfactory or marginal. Some of the reasons for failing include high levels for Total Plate Count, Enterobacteriaceae, E-coli and Bacillus Cereus.

When we receive marginal or unsatisfactory results we undertake an investigation with the premises, including inspections and in depth analysis into the processes involved with the sampled food.

Any required changes to food handling processes are enforced and education is provided.

Follow up samples are then taken to assess compliance.

EGG SAMPLING

Thanks to all the businesses that took part in the raw egg sauce sampling.

As you are aware there has been a rise in Salmonella cases and this has led to a real push to test the whole eggs and raw egg sauces.

We greatly appreciate the time and effort businesses provided to ensure we understood the processes undertaken onsite.

Interestingly the 2 raw egg samples that failed were not due to Salmonella but due to the presence of Enterobacteriaceae.

If you are a business that produces raw egg sauces and have not been sampled we would love to hear from you and add you to our sampling program.

Over the next few months we need to complete our mandatory Class 1 sampling and will be visiting a mixture of child care centres and nursing homes.



Source: Victorian Department of Health



CONTACT DETAILS

Phone: 5320 5702

Fax: 5320 5826

Email: environmentalhealth@ballarat.vic.gov.au