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DISH IT UP

Food Premises Newsletter
Winter/Spring 2014

UNREGISTERED BUSINESSES

If you run a business or are looking at starting up a business that involves selling food or providing beauty therapy, hairdressing, skin penetration or accommodation services then you must register with City of Ballarat under the Food Act 1984 or Public Health and Wellbeing Act 2008.

The following businesses must register: Those which sell food such as:

Restaurants	Home based retailers	Sporting groups
Cafes	Pubs & Bars	Temporary fetes & events
Must register under the Food Act 1984		

Those in the beauty industry who perform:

Hairdressing	Waxing	Facials & manicures
Tattooing	Piercing	Cosmetics application
Must register under the Public Health and Wellbeing Act 2008		

Those who provide accommodation:

Hotels & Motels	Rooming Houses	Residential Accommodation
Holiday camps	School Dormitories	Hostels
Must register under the Public Health and Wellbeing Act 2008		

You must register to ensure compliance with minimum standards is met and public health risks are adequately managed.

Failure to register is an offence under the respective Acts and carry heavy penalties.

Please contact Environmental Health on 5320 5702 to apply for registration or to obtain further information.

PLANNING RENOVATIONS?

Are you renovating your business? If yes, we need to know about it!

Before renovations begin it is important that an updated floor plan of the proposed change be submitted to Environmental Health for approval. If an updated floor plan is not provided and there is an issue with your new set-up you will have to make the necessary changes to be compliant. This means added costs that could have been avoided.

To submit your floor plan you can speak to an Environmental Health Officer in the Phoenix building on Armstrong Street or email a copy to Environmental Health with your business details and a proposed timeframe for the renovations. Please allow at least 7 business days before you plan on starting renovations. Once the floor plan has been submitted, a plans approval letter will be issued outlining any alterations to the plans if needed. An inspection of the new set-up will then be arranged to check for compliance under the Food Act 1984 and the Food Safety Standards.

A useful resource when thinking about renovating is the 'Food Act Premises Construction and Operation Guideline and standard 3.2.3 which outlines the requirements regarding the fit out of your premises.

HAND HYGIENE

What should you use to keep your hands clean?

You must wash your hands before starting a shift and handling food and after changing activities or touching anything other than food including your body. Hands must be washed in a dedicated hand wash basin using warm, running water and liquid soap and dried with disposable paper towel.

If you choose to wear gloves to handle food you must wash your hands before putting on the disposable gloves and ensure you take off your gloves after handling anything other than food, (e.g. money). Your hands must then be washed again prior to putting on new gloves.

Hand sanitisers are effective in killing some bacteria on your hands but only if your hands are clean before using it. Hand sanitiser can be applied in conjunction with washing hands but it is not an effective means of cleaning your hands on its own.



USE OF CARDBOARD/FOIL

The use of cardboard or aluminium foil to line your shelves, floor or walls is not an appropriate material to use in your food premises and must not be a substitute for thorough cleaning.

Officers are discovering that there has been an increase in the number of premises using cardboard or foil to line surfaces so that they do not become as dirty and are easier to

clean. This is not acceptable and all cardboard or foil must be discarded.

If effective cleaning is not achieved a build-up of food matter, dirt and grease can occur and become an attractant to pests. A large build-up of foreign matter in your premises can pose a contamination risk to the surrounding food handling areas.

If you are finding it difficult to keep your surfaces clean you may need to increase the frequency in which you clean that particular surface or change cleaning agents to a stronger commercial grade cleaner. A little bit of elbow grease goes a long way!



DO FOOD SAFELY

Do Food Safely is a free interactive online training course that provides basic education regarding how to handle food safely. It is an extremely useful resource that all food handlers should complete. Please visit <http://dofoodsafely.health.vic.gov.au/>



Please note: this is not a Food Safety Supervisor Course

TOBACCO TEST PURCHASING

As part of the funding agreement with Municipal Association of Victoria (MAV) we are required to undertake tobacco test purchasing to check for compliance with the Tobacco Act 1987, specifically tobacco sales to persons under 18 years of age.

The results of our last 12 months testing found that there was an increase in the number of businesses caught selling tobacco to persons under the age of 18 years. This is very disappointing.

Our test purchase program will continue to run and now includes education sessions to those businesses which sell. We also offer education sessions to any businesses that request extra assistance in tobacco retailer training.

Remember the following key points:

- It is illegal to sell cigarettes to persons under the age of 18 years
- Check acceptable forms of ID prior to selling to anyone who appears to be under the age of 25 years
- No proof of age = No sale

The possible penalties for selling to persons under 18s include warnings, infringement notices or prosecution.

For further information visit

<http://www.health.vic.gov.au/tobaccoreforms/>

NO PROOF OF AGE NO CIGARETTES

When purchasing tobacco products, Victorian tobacco law require you to prove that you are over 18 years old.



Proof of Age Card



Victorian Learner's Permit



Victorian Driver's Licence



Keypass Card



Australian Passport

GAS SAFETY AT TEMPORARY PREMISES

Food vendors operating at temporary events and markets have an obligation under the Occupational Health and Safety legislation to ensure all gas appliances are safe, certified and meet gas safety regulations.

Gas Safety regulations at temporary food premises are developed and enforced by Energy Safe Victoria. To assist food vendors meet these requirements Energy Safe Victoria has developed the 'Public Events Catering Vendors Information Pack' which can be downloaded at <http://www.esv.vic.gov.au/For-Consumers?Gas-safety-in-your-business/Major-events-gas-safety>

For further information contact Energy Safe Victoria's technical line on (03) 9203 9700 or 1800 652 563 during normal business hours.

MYTH

The best way to defrost food is to leave it on the bench.

It can take hours for food to defrost using this method. While the centre of the food may still be frozen, the outside of the food reaches room temperature much more quickly.

For example, if a chicken is defrosted on the bench, the raw meat on the outside can be sitting for hours at a dangerous temperature while the interior slowly defrosts. By the time the whole chicken has defrosted, the outside flesh could be microbiologically unsafe.

The safest method is to defrost food in the fridge or cool room; however you need to be prepared in advance as this method takes time. The other options are to use the defrost setting on your microwave or cold running water with the food placed in a clean container that does not retain water.



- Do not empty mop buckets into the gutters. All premises should have access to a cleaners sink. If you do not have one, consider having one installed but in the meantime pour your mop buckets down the toilet or a gully trap
- Do ensure that your grease trap is regularly cleaned out as some grease traps are placed in locations that result in storm water contamination if they are not cleaned out or are allowed to overflow
- Do ensure your rubbish bins have close fitting lids and that the waste is protected from pests and the weather

STORM WATER PROTECTION

Storm water is any water that falls from the sky in any amount to become surface water that flows to rivers and streams.

Protecting the storm water system is increasingly important for ensuring the long term viability of our water ways and water resources.

The public are better informed in and actively watch how food businesses operate.

Council is receiving an increasing number of complaints regarding food premises contaminating the storm water system.

So what should you be doing?

- Do not wash equipment including exhaust filters outside over the gutters or in your back yard (it will still end up in the storm water system). Washing of all food premises equipment should be undertaken inside in a sink and exhaust filters should be cleaned either by a company that specialises in cleaning filters or take them to the car wash
- Do not wash down your concrete driveways or foot paths. If you are doing everything that you can to ensure spills do not occur you will not need to do this. Prosecution action can be taken against someone that pollutes storm water



FOOD FACT

Australia has one of the highest reported incidences of food allergies in the world! 1 in 10 babies born in Australia today will develop a food allergy.

Be Aware- Food Allergy Week 12-18 May 2014 <http://www.foodallergyaware.com.au/>

CONTACT DETAILS

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