

food matters

Welcome to the first edition of our *Food Matters* Newsletter. Council looks forward to working with your business in promoting good food safety practices.

Environmental Health Officers (EHOs) are always available to give advice to businesses, so if you have any questions, contact Council's Environmental Health Services on 02 6499 2222, email health@begavalley.nsw.gov.au or ask the EHO at your next inspection.

Food Safety Supervisor Certificates

Have you checked your expiry dates? Between July and September 2016, a large number of Food Safety Supervisor (FSS) certificates are due to expire.

Under the *Food Act 2003* (NSW), certain food businesses in the NSW hospitality and retail food service sector must appoint at least one trained FSS per premise.

An FSS must be appointed if the business prepares and serves food that is ready-to-eat, potentially hazardous (requires temperature control), and is not sold in the original manufacturers packaging.

When an FSS holder's certification expires, a food business has 30 working days from the date of expiration to ensure:

- Their appointed FSS enrolls in recertification training with a Registered Training Organisation (RTO) approved by the NSW Food Authority under the FSS program, or
- Another FSS with a current qualification is appointed

There are a large number of registered training organisations who are providing FSS and

refresher training approved by the NSW Food Authority. For details visit their website www.foodauthority.nsw.gov.au/retail then click on the "Food Safety Supervisor" tab or contact your EHO.

The FSS recertification training will ensure an individual has knowledge of food safety requirements, the skills to manage food safety risks in the workplace, and can meet the essential requirements for national units of competency.

Failure to appoint an FSS or failure to display a valid certificate will result in loss of points (for scores on doors premises) and/or fines.





FREE online food safety training!

Bega Valley Shire Council takes food safety within our shire very seriously. All food businesses are obliged to ensure that all staff have the necessary skills and knowledge about food safety to do their jobs. Council is assisting food businesses to meet these obligations by providing free access to this training tool.

I'm Alert does not replace FSS training however this training will assist food handlers in developing the required skills and knowledge to ensure food is handled in a safe and hygienic manner.

The program is easy to use with its entertaining presentations, interactive tasks and quizzes. Upon completion of the program, a training acknowledgement form can be printed and filed as part of your food safety records.

Visit www.begavalley.imalert.com.au

Sanitising... *Getting the chemical option right*

Sanitising kitchen equipment and food preparation surfaces is essential in preventing the growth of harmful pathogens that may cause food poisoning. Sanitising is also a requirement of the Food Standards Code.

You can sanitise with temperature (dishwasher) or with the right chemicals (food grade sanitisers).

Council EHO's have noticed that many food businesses are either not sanitising or not using food grade sanitisers correctly.

To effectively sanitise a food contact surface using chemicals, a number of general rules should be followed:

- **Always clean the surface before sanitising.**
Sanitisers do not work on unclean surfaces. If there is dirt, grease or food matter remaining on the surface, pathogens beneath will be protected from the sanitiser
- **Follow the manufacturers instructions.**
There are many brands and products used for sanitising in a food business available from commercial chemical suppliers. Dilution rates, contact times and safety instructions vary, the products won't work unless you follow the instructions.
- **Fragrances aren't your friend.**
Check your labels, if the product you are using is 'scented' does it say 'food grade sanitiser'? If you are using a bleach dilution it must be unscented bleach.

See the full Cleaning and Sanitising in Food Businesses instructions at www.foodauthority.nsw.gov.au and search 'sanitising'.

