

FOOD SAFETY NEWSLETTER

Welcome to Maranoa Regional Council's Food Safety Newsletter, to help keep you informed on current food safety matters. Please keep Council up to date with your email contact details so you do not miss out on important information on local food safety issues.

What is a Food Safety Supervisor?

A Food Safety Supervisor is a person who:

- Takes a lead role in supervising food safety within a food business and must be reasonably available at all times while the business is operating.
- Knows how to recognise, prevent and alleviate food safety hazards
- Has skills and knowledge in matters relating to food safety relevant to the food business
- Has the authority to supervise and give directions about matters relating to food safety.

Why is a food safety supervisor important?

- A Food Safety Supervisor provides a level of protection for day-to-day safety, as they are required to have experience and expertise relevant to the food business.
- The presence of a Food Safety Supervisor is an important point of contact for both the local government and persons who handle food in the food business.

Who can be a food safety supervisor?

- An individual who has authority to give directions in the food business
- An individual who is reasonably available for food handlers and local government
- Anyone who meets any of the above requirements including a business owner, the licensee, a manager, an employee or external contractor.

Does a food safety supervisor require training?

- Yes

Dogs in Food Premises

A food business may permit a dog that is not an assistance animal to be allowed in an outdoor dining area or may exclude, for any reason, a dog that is not an assistance animal. Dogs are not permitted in any non-customer area such as the kitchen and only assistance dogs such as 'guide dogs' are permitted in indoor dining areas.

Food businesses that permit dogs in outdoor dining areas must still ensure they maintain a high standard of food safety and personal hygiene.

Issues to manage and/or consider:

- ensuring that food service staff refrain from touching dogs, as this creates risk of cross contamination
- if food service staff touch a dog, they should wash their hands with soap and warm water and dry thoroughly, prior to further handling or service of food
- the provision of water storage for cleaning of containers associated with dogs, storage of bowls for both dog food or water
- removal and disposal of dog urine/excrement
- signage to designate or identify dog areas
- barking and behavioural issues
- possible trip hazards (e.g. leashes on pathways)
- availability of tether points and spaces
- insurance and public liability.



Effective Cleaning & Sanitising

Cleaning is the process of using a detergent and water to remove residual food matter, visible dust, grease, dirt, stains and odours from all surfaces, fixtures, utensils and equipment.

Sanitising is the process that reduces bacteria and other microorganisms to a safe level on food contact surfaces or utensils. Sanitising is usually achieved using heat and water, or chemicals, or a combination of both methods.

Cleaning and sanitising of food contact surfaces and utensils is a 4 step process which involves the removal of food waste, dirt, grease and destroying food-borne disease pathogens.

Step 1 - Preparation Remove loose dirt and food particles. Rinse with warm potable water.	Step 2 - Cleaning Wash with hot water (60°C) and detergent. Rinse with clean potable water.
Step 3 - Sanitising (bacteria killing stage) Treat with very hot, clean, potable water (75°C) for at least 2 minutes. Apply sanitiser as directed on the label.	Step 4 - Air drying Leave benches, counters and equipment to air dry. The most hygienic way to dry equipment is in a draining rack.

Commercial sanitisers are available from a range of commercial chemical suppliers and retailers. The most commonly used sanitisers used in food businesses contain chlorine or quaternary ammonium compounds (QUATs) as active ingredients. These must be used in accordance with the manufacturer's instructions. It is also important to check that the sanitiser you use is food grade.

Do not use alternatives such as vinegar, lemon juice and methylated spirits as sanitisers. Vinegar and lemon juice are weak acids and not effective at sanitising. Methylated spirits can leave chemical residues on surfaces which may taint food rendering it unsuitable.

Temperature Control

Temperature control is important to prevent harmful bacteria from growing in food. The food safety standards specify that potentially hazardous foods must be stored, displayed and transported at safe temperatures and, where possible, prepared at safe temperatures.

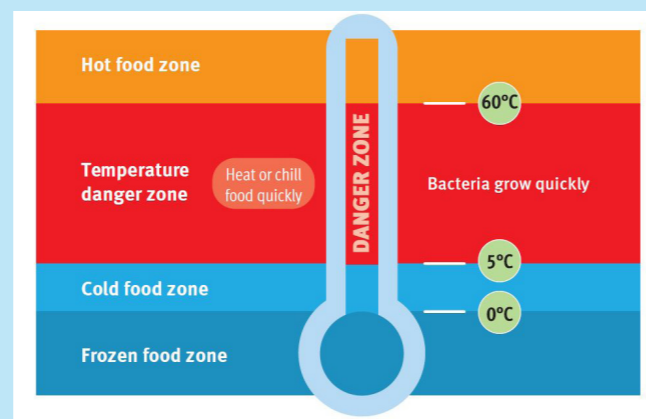
It is important to minimize the time potentially hazardous food spend in the 'temperature danger zone' to keep food safe. This means that cold foods should be kept at 5°C or below and hot food should be kept at 60°C or above.

However, because bacteria can take time to grow to high enough numbers to cause food poisoning, you can also use time, rather than temperature as an alternative method for control, to keep food safe. This method is referred to as the 'The 2 hour/4 hour guide'.

Cooling Foods: *When cooling potentially hazardous foods, their temperature should be reduced as quickly as possible. The temperature should fall from 60°C to 21°C in less than two hours and be reduced to 5°C or colder in the next 4 hours.*

Reheating Foods: *When reheating potentially hazardous foods, their temperature must be reheated rapidly. The food should be reheated to above 70°C for at least 2 minutes.*

Keep your food out of the danger zone!



Calibrating Prober Thermometers

Probe thermometers are an important piece of equipment in a food business and must be calibrated regularly to ensure they are reporting accurate temperatures. There are two methods for calibrating a prober thermometer:

Hot Calibration

- Step 1:** Boil tap water and pour into a suitable container
- Step 2:** Place your thermometer into the container
- Step 3:** Wait for 2 minutes
- Step 4:** Check that the temperature is between 99°C and 101°C
- Step 5:** If the temperature isn't correct, adjust your thermometer to the correct temperature whilst it's still in the water. If you can't manually adjust your thermometer, arrange for professional re-calibration or a replacement.

Cold Calibration

- Step 1:** Mix 50% crushed ice and 50% water in a container
- Step 2:** Wait for 5 minutes so that the heat distributes evenly
- Step 3:** Place your thermometer into the container
- Step 4:** Wait a further minute
- Step 5:** Check that the temperature is -1°C to 1°C (30°F to 34°F)
- Step 6:** If the temperature isn't correct, adjust your thermometer to the correct temperature whilst it's still in the water. If you can't manually adjust your thermometer, arrange for professional re-calibration or a replacement.

Cold calibration is a safer method of thermometer calibration than hot calibration as there is less risk of getting burnt.

Food Safety Training

Council is still seeking expressions of interest from food businesses to attend a 2 hour Basic Food Safety course for food handlers.

The aim of the course is to provide participants with food safety skills and knowledge that satisfies the requirements of the FSANZ: Food Standard Code. This free course will be run by Council's Environmental Health Officers and will not be an accredited food safety course.

Any business who has already responded does not need to reapply.

To register your interest, please email environmental.health@maranoa.qld.gov.au by Friday, 17 August 2017 your business name, contact name and details, a day and time of the week that would suit to attend the course and the number of staff that are able to attend.

If there are sufficient numbers, Council will run multiple courses.

Food safety topics that will be covered in the course include temperature control, food storage, cross contamination, and cleaning schedules.

It is anticipated that these courses will be run in late September in Roma, Injune, Mitchell and Surat, also Wallumbilla or Yuleba if there is sufficient interest.

For more information, please call 1300 007 662.

Please note: some information in this newsletter may have been adapted or copied from State of Queensland (Queensland Health) documents.

Find out more by visiting, www.health.qld.gov.au.