

PENRITH

FOOD SAFETY NEWS

EDITION 20,
SEPTEMBER 2021

PENRITH
CITY COUNCIL

WELCOME

Welcome to edition twenty (20) of 'Food Safety News', a quarterly newsletter for local food businesses. This is one way we can help you keep up to date with your responsibilities under the Food Act, 2003, Food Regulation, 2015, Food Standards Code and with any current issues. Check out our regular tips to help maintain high standards of food safety.

PEST CONTROL/HANDWASHING AND FOOD GRADE SANITISER

Due to the recent increase in community transmission of COVID-19 in the Penrith Local Government Area, we are spending limited time in the field. Despite this, we continue to focus on the response to the COVID-19 Pandemic and assist business owners with your COVID-19 Safety Compliance.

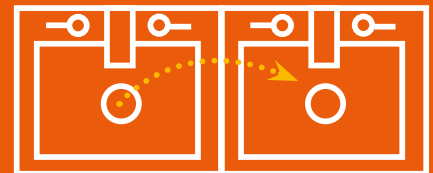
However, it is important to remain vigilant in your normal areas of food safety. Shortly before the latest lockdown measures were introduced, we noticed 3 major areas of non-compliance on our inspections.

These related to:

- Businesses not having a food grade sanitiser, or businesses using the incorrect sanitiser. For example, businesses may be using a "ready to use" sanitiser in the wash up sink, instead of a concentrate designed to be diluted with water;
- Pest control. The weather we have been experiencing has been favourable to pests breeding and trying to get out of the wet. We encourage you to contact your pest control provider to ensure your business is adequately protected. Please ensure you are conducting thorough inspections of your storage areas and other hard to reach areas to inspect for signs of vermin and if found, contact your provider immediately; and
- Hand washing. Please ensure staff are using a dedicated hand wash basin and that access to the hand wash basin is never blocked

FOOD SAFETY TIP FOR THE QUARTER

Remember to use a food grade sanitiser for all food contact surfaces and equipment.

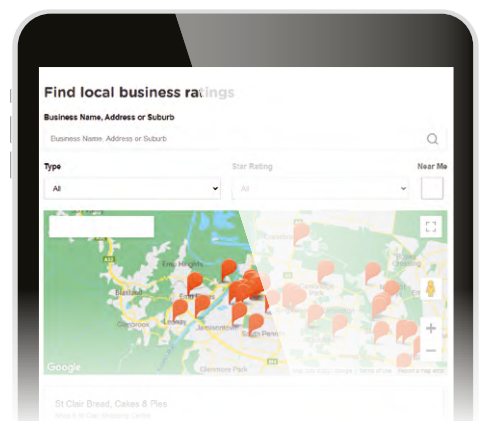


Detergent + Hot Water → Sanitiser + Warm Water

COUNCIL'S SCORES ON DOORS WEBSITE

Now with food being takeaway only, it has never been more important to have an online presence for your business. On new and improved webpage penrithcity.nsw.gov.au/services/health-safety/food-safety/scores-on-doors, members of the general public are able to use the new search functionality and see which local food businesses were awarded 3, 4 or 5 stars in their latest Council food safety and hygiene inspection. The functionality will also include the ability to sort by category.

We encourage you to promote your score and Council's website above on your social media to show your customers how well you are operating



COVID-19 COVIDSAFE OBLIGATIONS

Council would like to acknowledge the efforts of our local food business owners and the cooperation with Council staff in improving your compliance with the COVID-19 requirements. The ever-changing restrictions for businesses as the COVID-19 Pandemic progresses has been difficult to navigate for many people.



Please note that the latest COVID-19 Safety Plan for hospitality was updated on the Government's website effective 11 September 2021. Please ensure you update your COVID-19 Safety Plan using the 11 September 2021 version here: nsw.gov.au/covid-19/covid-safe/hospitality

THE IMPORTANCE OF VENTILATION AND MASK USE

The COVID-19 virus can be spread through contact with droplets, which are produced when a person sneezes or coughs or when people talk, sing or shout. These small particles can remain in the air for some time and may build up if there is not enough ventilation. There are many things you can do to improve ventilation in your food premise, including opening doors and windows before trade, regularly inspecting and cleaning heating, ventilation and air conditioning (HVAC) systems and avoiding directing fans towards people's faces. More information can be found here: [COVID-19 guidance on ventilation \(nsw.gov.au\)](https://www.nsw.gov.au/health-and-care-services/news/COVID-19-guidance-on-ventilation)

Wearing a clean face mask is mandatory in some settings and helps to reduce the risk of community transmission. Some people may have an exemption because of a disability, physical or mental health illness and need to carry a proof of exemption. If a person refuses to wear a face mask at a

premise, the occupier of the premises may refuse entry to that person. However, the occupier should be familiar with the exceptions and speak to the person to understand their circumstances. [Face mask rules | NSW Government](#)

NSW SMALL BUSINESS FEES AND CHARGES REBATE

Council has been made aware of an up to \$1500 rebate available for small business, sole traders and not-for-profits and can be used to offset the cost of eligible NSW and local government fees and charges, including but not limited to Council rates, liquor licenses and food authority licenses. If you would like more information or to apply for the rebate, please see the below link: [Small Business Fees and Charges Rebate NSW](#).

Our Officers are available to support you where we can to comply with the ever-changing restrictions imposed by the NSW Government. If you are unsure of what you need to do and require assistance, please contact us on the number below and we will arrange for an Officer to help you.

PLEASE UPDATE/PROVIDE YOUR E-MAIL ADDRESS

Environmental Health staff at Penrith City Council are in constant contact with NSW Health and the NSW Food Authority to ensure we provide the latest advice to your business to help you comply with the requirements of the recent Public Health Orders.

Please be aware that Penrith City Council Officers will be sending out an email soon regarding information on cleaning procedures after your business may encounter a positive case of Covid-19. Furthermore, Council is looking to implement 'Virtual Inspections' and may require business owners to provide photos of their businesses where required.

To provide your e-mail address or if you have a change of email address, update your details by e-mailing foodsafety@penrith.city

VIRTUAL FOOD HANDLER EDUCATION SEMINAR

Owners of food businesses are responsible for making sure that people who handle food in their business, and the people who supervise this work, have the skills and knowledge they need to handle food safely (see Standard 3.2.2 Food Safety Practices and General Requirements). This has not changed despite the COVID-19 Pandemic and if anything, has made this requirement even more important.

Please note that due to the current and ongoing situation with COVID-19, Council is seeking expressions of interest from food business owners and food handlers who wish to join us online for our next free food handler education seminar.

Venue: Online Seminar

Date: Tuesday 9th November 2021

Time: 5:30pm – 8pm

To register your interest, please phone Council's Environmental Health Team on 4732 8055 as places are limited. Once you are registered, you will receive an email link to join the Seminar.

For more information go to penrith.city or phone 4732 8055

PENRITH
CITY COUNCIL



Department of
Primary Industries
Food Authority



Food
Regulation
Partnership™



penrith.city