

PENRITH

FOOD SAFETY NEWS

EDITION 2,
APRIL 2016

PENRITH
CITY COUNCIL

WELCOME

Welcome to our second '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 2016, Food Standards Code and with any current issues. Check out the regular food safety and hygiene tips to help you maintain high standards of food safety, cleanliness and hygiene.

"SCORES ON DOORS" COMING SOON!

Local food businesses will soon be able to promote their health, hygiene and food safety inspection results to customers, with Council agreeing to support the roll-out of the NSW Food Authority's "Scores on Doors" Program across the Penrith local government area.

The "Scores on Doors" Program is part of the Food Regulation Partnership between the NSW Food Authority and local government, and has already been implemented by 53 councils across NSW. The program allows food businesses to display the results of their health, hygiene and food safety inspections. The star rating system rewards those food businesses operating at a high standard and encourages all food businesses to raise and maintain their standards.

The rating system is based on the accrual of points where food safety breaches are identified. The Food Premises Assessment Report takes into consideration food handling controls, health and hygiene, cleaning and sanitising, animals and pests, design and construction, and maintenance issues. The rating focuses on the positive aspects of Council's inspection and is as follows:

SCORE	DEFINITION
Excellent 0-3 points	The highest expected level of hygiene and food safety practices.
Very Good 4-8 points	Very good hygiene and food safety practices. Some minor areas need to be addressed to get a higher result.
Good 9-15 points	Good general standard of hygiene and food safety. Some non-critical areas need attention to get a higher result.
No Grade (>15 points or any critical 8 point food safety failure)	A business with hygiene and food safety issues requiring significant improvement does not get a certificate to display. Depending on the issue, businesses can be issued with a warning or Improvement Notice directing them to make improvements. If they don't, they can be issued with a Penalty Notice and appear on the NSW Food Authority's Name & Shame Register. In the worst cases a food business can be closed under a Prohibition Order.

A series of information drop in sessions for food businesses will be held at **Council Chambers** (601 High Street, Penrith). No appointment necessary, just turn up.

Monday 18 April 10am- 2noon

Tuesday 26 April 2-4pm

Wednesday 20 April 8.30-10.30am

Friday 29 April 2-4pm

A second series of information drop in sessions for food businesses will be held at our **St Marys Office** (Queen Street Library). No appointment necessary, just turn up.

Monday 2 May 10am-12noon

Friday 13 May 8.30-10.30am

Thursday 19 May 2-4pm

Tuesday 24 May 10am-12noon

For more information phone Council's Health Team Leader Michael Middleton on 4732 7531.

4/2 HOUR RULE KEEPING FOOD BETWEEN 5°C AND 60°C

Although potentially hazardous food should be kept at 5°C or colder or 60°C or hotter wherever possible, there may be some circumstances where potentially hazardous foods can be safely processed between 5°C and 60°C. This is because it usually takes time for food-poisoning bacteria to grow to dangerous levels.



Less than 2 hours, must be refrigerated or used immediately.



Between 2 and 4 hours, must be used immediately.



4 hours or longer must be thrown out

The 4/2 hour rule applies to potentially hazardous food and refers to the life of the food, including preparation and cooling, not just to display times, so remember to add up the total time that the food has been between 5°C and 60°C.

Only use the 4/2 hour rule if you:

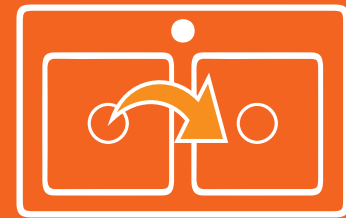
- Know the temperature history of the food; AND
- You can show written evidence (log sheet including times and temperatures) that food processes are in line with the rule.

Before using this rule check:

- Check your refrigerators and hot food displays are working correctly;
- Read and have a copy of the NSW Food Authority's 'Guidance on the 4 hour/2 hour rule' document (you can find this on their website foodauthority.nsw.gov.au).

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

FREE "VIETNAMESE" FOOD HANDLER EDUCATION SEMINAR

Council's Environmental Health Team is offering food business proprietors and their employees who have a Vietnamese background an opportunity to attend a free food handler education seminar on **Monday 23 May**.

Proprietors and their employees who speak Vietnamese are encouraged to register to attend this free seminar as Council will have a Vietnamese interpreter to co-present the seminar in Vietnamese.

Venue: St Marys Community Centre
Cnr Great Western Highway & Marme Rd, St Marys.
Access via Swanston Street.

Date: Monday 23 May

Time: 5.30-7.30pm

HỘI THẢO GIÁO DỤC NGƯỜI CHẾ BIẾN THỰC PHẨM "TIẾNG VIỆT" MIỄN PHÍ

Ban Y tế Môi trường của Hội đồng Thành phố xin mời chủ doanh nghiệp thực phẩm và nhân viên gốc Việt đến dự hội thảo giáo dục người chế biến thực phẩm miễn phí vào thứ Hai ngày 23 tháng 5 năm 2016.

Chủ doanh nghiệp thực phẩm và nhân viên gốc Việt nên đăng ký tham dự hội thảo miễn phí này vì Hội đồng Thành phố sẽ có thông dịch viên tiếng Việt để cùng trình bày tại hội thảo ngày bằng tiếng Việt.

Địa điểm: Trung tâm Cộng đồng St Marys
Góc Great Western Highway và Mamre Road
St Marys. Vào ngả Swanston Street.

Ngày: Thứ Hai 23 tháng 5 năm 2016

Giờ: 5:30 chiều-7:30 tối

For more information go to penrithcity.nsw.gov.au or phone 4732 8055

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Department of
Primary Industries
Food Authority



Food
Regulation
Partnership



penrithcity.nsw.gov.au