

PENRITH

# FOOD SAFETY NEWS

EDITION 18,  
AUGUST 2020

PENRITH  
CITY COUNCIL

## WELCOME

Welcome to our eighteenth edition 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.

## COUNCIL'S SUPPORT OF LOCAL FOOD BUSINESSES - FEE RELIEF

Penrith Council is providing financial relief for all local food businesses by waiving inspections fees and annual administration fees from 1 March until 31 December 2020 unless the business is subject to enforcement action. For local food businesses currently facing economic hardship caused by impacts from the COVID-19 pandemic, we encourage you to make representations to our Finance Team on (02) 4732 7777.

## 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.

To provide your e-mail address or if you have a change of email address, update your details by e-mailing [foodsafety@penrith.city](mailto: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 via Zoom for our next free food handler education seminar.

**Venue:** Online Zoom Seminar

**Date:** Tuesday 29 September 2020

**Time:** 5:30pm – 8pm

To register your interest, please phone Council's Environmental Health Team on 4732 7777 as places are limited. Once you are registered, you will receive an email link to join the Seminar.

## COVID-19 AWARENESS TRAINING FOR FOOD HANDLERS

This FREE training has been developed for anyone working in NSW food retail and food service businesses and covers key measures recommended for COVID-19 control.

Key topics addressed:

- COVID-19 Introduction and background
- Infection, signs and symptoms
- Self-protective measures
- Protective measures for premises and personal hygiene
- Cleaning and sanitation practices
- Social distancing measures
- Record keeping

A 'COVID-19 awareness for food service' acknowledgement certificate will be emailed to all participants who complete the training. See link below for access to the free training:

[foodauthority.nsw.gov.au/covid-19-awareness-food-service-training](https://foodauthority.nsw.gov.au/covid-19-awareness-food-service-training)

# OPERATING IN A SAFE MANNER DURING THE COVID-19 PANDEMIC

The Public Health (COVID-19 Restrictions on Gathering and Movement) Order (No 4), 2020 imposes new restrictions for businesses to comply with as well as the Checklist of matters to be addressed in your COVID-19 Safety Plan developed by the NSW Government, which includes, but is not limited to:

- The business must have a COVID-19 Safety Plan which includes identifying how many patrons are safe to enter or dine;
- People and customers must be excluded from the business if they are unwell.
- Records of all diners must be kept for 4 weeks including name and mobile/email and a digital copy made within 24 hours;
- Mandatory COVID-Safe plans and registration as a COVID-Safe business from Saturday 25 July;
- A dedicated COVID-19 Safe Hygiene Marshall in distinctive clothing must oversee social distancing, cleaning and hygiene at the venue;
- COVID-19 Safe Hygiene Marshall to ensure all patrons provide their name and contact details accurately;
- Removal of all single use items from areas accessible by customers such as straws or cutlery, and literature such as menus, brochures, and business cards. Only laminated or single-use menus are to be used;
- Increased sanitisation practices which are clearly documented within your safety plan and focus on regular sanitising of touch points used by staff and customers; and
- Appropriate signage throughout the premises.

## 4 square metre rule and how to calculate

Operators of the premises that may open to the public must follow the 4 square metre rule (one person per four square metres). The 4 square metre rule helps to determine the maximum number of people allowed on the premises. It does not determine the distance between people.

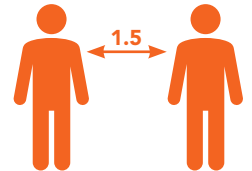
1. Measure the length of the room
2. Measure the width of the room

3. Multiply the length by the width to calculate the area of your room in square metres
4. Divide the area of your room (calculated in square metres) by 4 to calculate the maximum number of people allowed

For premises with multiple separate seated food or drink areas, measure each area where customers will be seated.

## 1.5 metre social distancing

Physical distancing means reducing the close physical contact we have with one another and staying 1.5 metres away from people we don't live with.



## Maintaining effective hygiene

- Maintain and practice frequent hand washing when preparing foods, after going to the bathroom and after touching your face or hair
- Maintain thorough cleaning and sanitising of facilities and equipment (including food contact surfaces and equipment, but also door handles, light switches, floors, walls and other areas)
- Maintain strict requirements around worker health and hygiene. Any worker with a suspected communicable disease, such as coughing, sneezing, flu-like symptoms, gastrointestinal illness, must be excluded from the workplace.
- Implementing social distancing

It is important to stay up to date with industry requirements, detailed on the [NSW Government Website](#) to determine if there have been any changes that affect your business.

If you would like assistance in ensuring your business is complying with the current restrictions, please contact our Environmental health Team on (02) 4732 8055 or alternatively refer to the NSW Government website <https://www.nsw.gov.au/covid-19/covid-safe-businesses>

The above measures are for businesses required to use the Café/Restaurant COVID-19 Safety Plan Template.

## COVID-19 SAFETY TIP

To minimise the spread of COVID-19, it is highly recommended that customers view menus on their own devices:



Upload menus online or on social media



Menus available via QR codes



Ask customers to take photos of the menu prior to being seated

For more information go to [penrithcity.nsw.gov.au](http://penrithcity.nsw.gov.au) or phone 4732 8055