

PENRITH

FOOD SAFETY NEWS

EDITION 1,
JANUARY 2016



Welcome

Welcome to our first '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 the regular food safety and hygiene tips to help you maintain high standards of food safety, cleanliness and hygiene.

MAYOR'S MESSAGE

Council takes our role in community health and safety seriously. We're strongly committed to working with local businesses and the community to ensure that food sold in our area is of the highest standard.

Our Food Safety Program is an important part of this.

Food businesses play a vital role in our local economy. Offering diverse, high quality food options will help us capitalise on our reputation as the Adventure Capital of NSW and our growing popularity as a great place to live, visit and invest in.

People are busier than ever and many rely increasingly on takeaway foods. Consumers expect food businesses to have the highest levels of hygiene and food safety, and they expect Council to be active in ensuring this. Information about food businesses is easier than ever to access, so they can make informed decisions about what and where to eat.

I hope you find this newsletter helpful. Please keep an eye on Council's website for more information and dates for your calendar. I encourage you all to register for our free Food Handler seminar in February.

Councillor Karen McKeown
Mayor of Penrith

COUNCIL'S FOOD SAFETY PROGRAM

Council's Food Safety Program is designed to educate food handlers and encourage the provision of safe food to our community and visitors. Good food safety practices not only minimise the risks associated with food poisoning but also instil customer confidence, which can increase your business trade.

Under Council's Food Regulation Partnership Agreement with the NSW Food Authority, we're required to inspect all retail food businesses in our area at least once a year. Additional inspections are completed for businesses that have enforcement action taken against them or are high risk. Our inspections are random and can occur at any time during the year, so please don't expect our Environmental Health Officers to come at the same time every year.

We use this inspection to help local food businesses meet your obligations under the Food Act 2003 and the Food Safety Standards.

Our Environmental Health Officers take the opportunity to discuss changes to legislation and offer professional advice and instruction on food safety and hygiene related matters to business proprietors and their staff.

If you would like us to email you about legislative changes and other food safety issues, including receiving this newsletter, please sign up to Council's notification service. All you need to do is send us an email with your business name and contact details to **foodsafety@penrithcity.nsw.gov.au**. We encourage all food businesses to participate in this service.

For more information, please visit Council's website **penrithcity.nsw.gov.au** or the NSW Food Authority's website **foodauthority.nsw.gov.au**

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FOOD SAFETY SUPERVISOR CERTIFICATES

The requirement for many NSW food businesses to have at least one food safety supervisor (FSS) in their business came into effect in September 2010. As the certificate is valid for 5 years, it may well be time to renew yours. Check the bottom left hand corner of your certificate to see the expiry date.

If your business has an appointed FSS with a certificate that is due to expire soon you need to enroll them in recertification training with a Registered Training Organisation (RTO) – see foodauthority.nsw.gov.au for details.

They need to complete the program within 30 days of their certificate expiring. They will be issued with a new FSS certificate, valid for another 5 years. Please note that the FSS certificate is not the same as the Statement of Attainment issued by some RTOs.

Please make sure you keep your FSS certificate somewhere safe and easy to find as you can be required to present it to a Council or other Authorised Officer at any time. We encourage you to display it publicly, as customers also like to see that your team has qualifications in food safety.



FOOD SAFETY 2016 RETAIL FOOD BUSINESS SECTOR CALENDAR



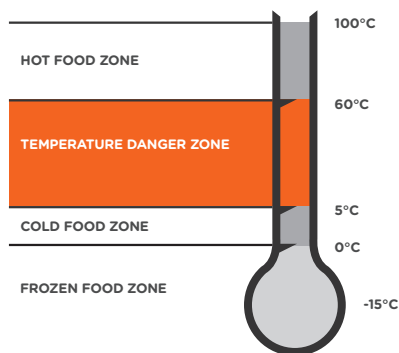
In addition to this newsletter, all food businesses registered with Council will receive a free 2016 Food Safety Calendar, which includes important food hygiene and safety messages.

FOOD SAFETY TIP FOR THE QUARTER TEMPERATURE MONITORING

It is best practice to monitor the product temperature of foods rather than the air temperature of fridges, coolrooms and freezers.

For freezers, a plastic container of vegetable oil in the freezer is a great method of monitoring the temperature of frozen foods.

The oil will solidify, but won't freeze allowing you to use your probe thermometer to record the temperature.



FREE FOOD HANDLER EDUCATION SEMINAR

Our Environmental Health Team is offering local food business owners and staff an opportunity to attend a free food handler education seminar on Monday 22 February 2016.

Food businesses throughout the Council area are encouraged to register to attend this free seminar. New food businesses and those that have had improvement notices issued or other enforcement action taken against them in the past 12 months are strongly encouraged to attend.

If you have food handlers that haven't attended Food Safety Supervisor training, this is a perfect opportunity to help them gain and demonstrate appropriate skills and knowledge.

Venue: Penrith City Council Library (Theatrette Room)
601 High Street, Penrith.

Date: Monday 22 February 2016

Time: 5.30-7.30pm



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

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Department of
Primary Industries
Food Authority



Food
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