



HUME CITY COUNCIL
**HUME FOOD
NEWS**

Summer 2018/19

 hume.vic.gov.au



Around the Traps

HAND WASH BASINS



Thoroughly washing and drying hands is a critical factor in preventing food-borne illness. This is why it's important your hand wash basins are operating effectively.

Environmental Health Officers have observed hand wash basins that are switched off, disconnected from the power supply and/or the water supply or provided with cold water only.

As per standard 3.2.3 of the Food Safety Australia and New Zealand (FSANZ) Food Safety Standards, facilities must be provided that are only used for washing hands, arms and faces (i.e. not the kitchen sink) with warm, potable water.

The water temperature should be between 20°C and 40°C as warm water is considered more effective in washing hands compared to cold water.

Hand wash basins must also have enough water pressure to enable food handlers to adequately wash their hands.

All food businesses must ensure that, when the food business is operating, all hand wash basins are accessible and have warm water, liquid soap and paper towels.

THE FLIES ARE COMING



As the weather warms up we can expect the winds to bring this summer's share of flies. It's time to become more vigilant and remind staff to take action when they see them. Some of the larger flies can lay live maggots, which is upsetting to those who find them in their food and can do serious damage to the reputation of your business.

Fit your door strips and check your insect zapper, air curtain or fly traps are working.

EXHAUST CANOPIES AND FIRE SAFETY



There has been a number of fires in food premises that have started in exhaust canopies or spread to them from cooking equipment.

Exhaust canopies over cooking equipment have a grease build-up, which holds food and other particles to the surface. This leads to the filters becoming clogged and a coating of grease and fat building up on the inside and outside surfaces of the canopy. The build-up of oil within the filters and ducts presents a significant fire hazard.

It is very important in any food premises to ensure that the exhaust canopy and surrounding surfaces above cooking equipment are routinely cleaned.

The cleaning schedule should include the whole exhaust system including:

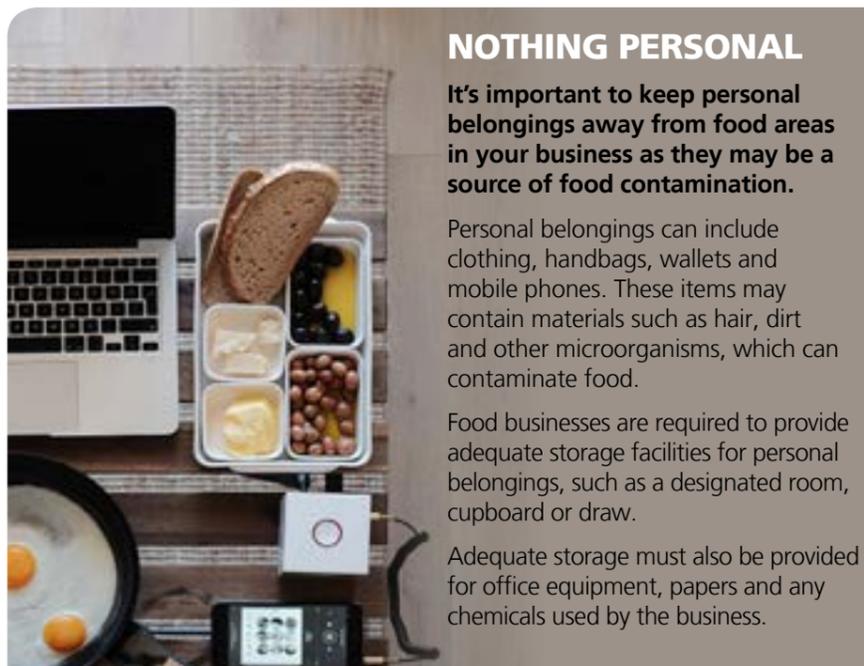
- the internal and external surface of the canopy
- the exhaust filters
- the condensation gutter
- any light fittings
- the ductwork.

While some of the above can be cleaned by the business, some of the more difficult areas to access (such as the ductwork) should be cleaned by specialist tradespeople.

The type and quantity of cooking will affect how often you need to clean your ductwork. Annually should be sufficient for most businesses. However, some premises (such as charcoal chicken shops) will require more regular cleaning – possibly as often as every six months.

If it is obvious that you rarely, or never, clean the exhaust canopy and a fire occurs, your insurance company may view it as contributory negligence and limit or refuse insurance payouts.

So, it's not just about being clean, it's also about the safety of you, your staff and your business.



NOTHING PERSONAL

It's important to keep personal belongings away from food areas in your business as they may be a source of food contamination.

Personal belongings can include clothing, handbags, wallets and mobile phones. These items may contain materials such as hair, dirt and other microorganisms, which can contaminate food.

Food businesses are required to provide adequate storage facilities for personal belongings, such as a designated room, cupboard or draw.

Adequate storage must also be provided for office equipment, papers and any chemicals used by the business.

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THINK FOOD SAFETY DURING A POWER OUTAGE

Summer brings with it with high temperatures, storms and extreme weather conditions. Unfortunately, during these periods the power grid can fail us.

During power failure (blackout), it's important to act quickly and ensure that good food safety practices are followed to minimise the risk of food poisoning. It's critical to maintain temperature control of all potentially hazardous food.

The most important thing is to try to keep refrigerated and frozen food cold. If food is still less than 5°C, it is safe to use.

During a power failure, the following actions will keep frozen and refrigerated food frozen or chilled for longer:

- Move food from the fridge to the freezer.
- Place an insulating blanket over cold or frozen food, where possible.
- Only open fridge and freezer doors when absolutely necessary, this will keep the food and air temperature colder for longer.

Power failure good practices include:

- Once cold or frozen food is not below 5°C, it can be kept and eaten for up to four hours and then it must be thrown away. However, if it is raw meat, it should be cooked and eaten immediately or thrown away.
- Eat hot food within four hours of it being heated or throw it away.
- If power is restored when frozen food is still frozen solid the food is safe.



LODGING A STATEMENT OF TRADE ONLINE

We are in the middle of festival season and we want to remind those who are registered in Streatrader as a mobile or temporary food premises, you must submit a Statement of Trade (SOT) to each relevant Council within Victoria before trading at a public event in their municipality.

To lodge a SOT, you need to go to the Streatrader website, enter your login details and follow the prompts to add each event. This will then get sent to the relevant council for approval. Please note: Statements of Trade are required to be lodged at least one week before the event.

Please note, you are not required to submit a SOT for private catering such as parties and weddings.

FOR MORE INFO

 streatrader.healthvic.gov.au/how-to-use-streatrader/statements-of-trade/



HAVE YOU COMPLETED YOUR 2019 FOOD ACT REGISTRATION?

Registration applications and payments are due before 31 December 2018, make sure you've made yours!

All food premises are required to renew their registration every year with Council under the *Food Act 1984* (Food Act). It is an offence under the Food Act to operate un-registered.

A 2019 Renewal of Registration Application was sent out in November and they are due back with payment before 31 December 2018.

If you didn't receive your application, please contact Council's Health Services on 9205 2599.

If your application is returned late, an infringement notice of \$805 will be issued for an individual and \$1610 for a body corporate, and the offender may also be prosecuted.

Please note that submitting an application for registration and paying the associated fee does not automatically entitle your business to registration under the Food Act – your business is only registered on receipt of your certificate.

For more information visit hume.vic.gov.au/foodbusinesses



REGISTER NOW!

KNOW YOUR BACTERIA: CAMPYLOBACTER

What is *Campylobacter*?

Campylobacter is a bacterium that can be found in the gut of many pets, livestock and wild animals.

What illness does it cause?

Campylobacteriosis (a type of gastroenteritis). This is a notifiable disease and must be reported to health authorities in Victoria.

What are the symptoms?

Common symptoms are diarrhoea, cramps, fever, nausea, vomiting and tiredness. The diarrhoea often has blood or mucous in it. Symptoms usually start two to five days after a person becomes infected (e.g. after eating contaminated food). Most people with gastroenteritis are usually sick for between several days to two weeks.

Who can get sick?

Anyone can get campylobacteriosis but it is more likely that very young children, the elderly and people with weak immune systems (e.g. cancer patients) could get seriously ill.

Where does it come from?

Campylobacter can get into food from the faeces (poo) of animals, for example during milking and poultry processing. Common foods that can be contaminated with *Campylobacter* include poultry (chicken and duck) products including pâté, meat, unpasteurised milk and untreated water.

How can people get sick?

- By eating or handling raw or undercooked food, especially chicken.
- By bacteria on equipment, food or hands being transferred to food that is ready to eat (won't be further cooked).
- By an infected person transferring bacteria to another person, usually by hands that have not been properly washed.

How can illness be prevented?

- Cook food thoroughly, especially poultry meat and liver.

- Thoroughly wash raw fruit and vegetables.
- Keep hands and equipment clean when preparing and eating food.
- Avoid cross contamination – for example use separate cutting boards and knives for raw and ready-to-eat food, and store cooked food separately from raw foods.
- Thoroughly reheat food (preferably to 75°C or hotter).



Sourced from foodstandards.gov.au

YOU CAN DO YOUR BIT TO REDUCE PLASTIC WASTE

A café in Sunbury is setting an example in sustainability by avoiding single use plastics where possible.

Krash & Co, who took out the Cafés and Restaurants category at the 2018 Hume Business Awards, is a partner of Straws Suck Sunbury 3429 – a movement created by 2018 Enviro Champions Dilara Yilmaz, Melyssa Edmonds and Paris Boyle.

Straws Suck Sunbury 3429 encourages local businesses to set achievable sustainability goals and empower their customers to make more sustainable decisions.

This includes substituting plastic straws for alternatives (such as paper straws) and encouraging customers to bring their own coffee cups, takeaway containers and reusable bags.

You can find more information and inspiration on the Straws Suck Sunbury 3429 Facebook page (see bottom right).

With supermarkets removing plastic bags from their checkouts, McDonalds attempting to phase out plastic straws from all Australian stores by 2020 and the popularity of reusable coffee cups, businesses are increasingly being asked what measures they can take to reduce their waste.

Council supports sustainable businesses through the Business Efficiency Network (BEN). People with a passion for business excellence, their local community and environmental sustainability, as well as a willingness to think outside of the square, are members of the Business Efficiency Network. Find out more at hume.vic.gov.au/ben



FOR MORE INFO



[facebook.com/Straws-Suck-176773469849441](https://www.facebook.com/Straws-Suck-176773469849441)

