



HUME CITY COUNCIL

Hume Food News

In this Autumn 2022 edition:

- Tips for cleaning and sanitising
- Heatwaves and food safety
- Dofoodsafely – now available in additional languages
- Amendments to food business classifications
- Hume business employment grants

hume.vic.gov.au/foodnews



Tips for cleaning and sanitising

Cleaning and sanitising are two different things, and you need to do both to prevent harmful microorganisms or other things contaminating food and making it unsafe to eat. Cleaning refers to the removing of dirt, grease and food waste.

This process removes microorganisms but does not destroy them. Sanitising reduces microorganisms to a safe level. However, sanitisers will not work if the surface is not clean. That is why it is important to both clean and sanitise. Equipment and surfaces may look clean, but unless they are sanitised they may still transfer bacteria or other organisms onto food – potentially causing illness to customers.

Under Standard 3.2.2 - Food Safety Practices and General Requirements, food businesses need to keep their premises, fixtures, fittings, equipment and food transport vehicles clean and sanitary.

Items such as food scraps, garbage, dirt, grease, etc. should not be left to accumulate.

The Victorian Department of Health have created an animation designed to educate food handlers regarding effective cleaning and sanitising procedures.

To view the animation, visit youtu.be/ECr9g9S05Oc



Heatwaves and food safety

A heatwave is a period of unusual and uncomfortable hot weather that can impact on human health, community infrastructure (such as power supply failure), and services.

It is important to always follow safe food handling practices, especially during periods of extreme heat, to avoid food business staff and customers from suffering an illness related to unsafe food.

Food poisoning is frequently caused by bacteria from food that has been poorly stored, handled and cooked. Bacteria can grow quickly on food that is out of temperature control. Throughout a heatwave, the risk of food poisoning is increased.

Tips to keeping food safe during a heatwave, include:

- Check temperatures of all cold and hot holding units on a regular basis throughout the day.
- Ensure your fridge is operating at 5°C or below, your freezer is operating at -15°C or below, and hot holding unit is operating at 60°C or above.
- Ensure the internal temperature of cooked food reaches 75°C or above.
- Prepare food close to the time it is going to be served.
- Ensure frozen food is defrosted in the fridge.
- Do not store perishable foods out of the fridge at an ambient temperature.
- Make sure that fridge and freezer doors are always closed properly to maintain temperature control.

Upon receiving deliveries of perishable and frozen food products, ensure these products are placed into the fridge/freezer immediately to maintain temperature control.

Dofoodsafely – now available in additional languages

DoFoodSafely – a free, non-accredited online program created by the Victorian Department of Health – is now available in Korean, Hindi, Nepali and Punjabi, in addition to English, Arabic, Chinese and Vietnamese.

The program is designed to enable food handlers to understand how to handle food safely in a commercial setting. It covers important food safety-related content including personal hygiene, food contamination risk, effective cleaning and sanitising and food allergen management.

Once food handlers have read through all the content, they have an opportunity to complete an assessment. Food handlers who answer more than 90% of the assessment questions correctly will receive a DoFoodSafely Certificate of Completion.

Although DoFoodSafely is not an accredited program the content is highly valuable and recommended for all people working in the food service sector.

For more information and to complete the program visit dofoodsafely.health.vic.gov.au



Amendments to food business classifications

On 1 July 2022, amendments to the 'Classes of food premises and requirements' will be enacted for all new registrations under the Food Act 1984.

In Victoria, food businesses are classified according to the level of food safety risk and the type of food handling activities that are undertaken at the premises. Food premises are always classified according to the highest risk activity or food handling process occurring at the premises

For all existing food premises, the amendments will be implemented at the time of renewal of registration. (31 December 2022)

The amendments include:

- **Class 1:** amended the definition of childcare, to include the meaning within Education and Care Services National Law. This amendment will not impact on the classification of childcare centres. No further action is required.
- **Class 2:** amended to include manufactured low-risk food for which any allergen-free claim is made. Allergen-free claims are statements that declare the absence of specific food allergens, statements such as 'gluten-free', 'nut-free', or 'dairy-free' will be considered an allergen-free claim. Currently these premises are a class 3.
- The creation of a new class – class 3A: which targets accommodation getaways and home-based businesses that make chutney type hot fill products. Currently these premises are a class 2.
- **Class 3:** amended to include baked and unbaked sweet and savoury foods. Currently these activities are a class 2.
- **Class 4:** amended to include food tastings and the serving of low-risk drinks. Currently these activities are a class 3. Regulatory requirements for all classes remain the same except for the new class 3A, which requires Food Act registration, annual council inspection and a food safety supervisor (FSS).

Your local Environmental Health Officer (EHO) may discuss these changes as part of the next food safety Inspection to ensure all food businesses are classified correctly.

For further information regarding these classification changes please contact the Public Health Unit on **9205 2599**.

Hume Business Employment Grants

There is still time to apply for a Hume Business Employment Grant!

Council has invested \$1 million program to provide incentives to local businesses to offer secure employment for up to 100 eligible residents.

If you have trainees, apprentices or interns, you could apply for incentives to keep that employee on board for another 12 months! There is also a funding stream for employers of disadvantaged jobseekers.

Visit hume.vic.gov.au/employmentgrants for more information and to apply.



COVID-19 vaccines now available for all ages (5+)

Get your dose now to help protect yourself and your loved ones.



For more information, scan the QR code or visit hume.vic.gov.au/coronavirus

HUME HARVEST

A FESTIVAL OF LOCAL FOOD & WINE



PETE MURRAY

GRETTA RAY
PIERCE BROTHERS

+ MORE

02-04-22
THE NOOK
SUNBURY

Visit hume.vic.gov.au/humeharvest for more information.

Hume City Council recognises the rich Aboriginal heritage within the municipality and acknowledges the Wurundjeri Woi Wurrung, which includes the Gunung-Willam-Balluk clan, as the Traditional Custodians of this land. Council embraces Aboriginal and Torres Strait Islander living cultures as a vital part of Australia's identity and recognises, celebrates and pays respect to the existing family members of the Wurundjeri Woi Wurrung and to Elders past, present and future.

This newsletter is printed on ecoStar+ 100% Recycled Silk

