



HUME CITY COUNCIL **HUME FOOD NEWS**

Summer 2021-2022

 hume.vic.gov.au





FOOD ACT RENEWAL FEES HALVED

As part of our effort to support existing businesses throughout the municipality, Hume City Council is reducing renewal of registration fees by 50 per cent for all Food Act 1984 registered businesses.

This discount applies to existing businesses who were registered with Hume City Council prior to 30 September 2021 and is for the registration period from 1 January 2022 to 31 December 2022.

Food Act registration renewal applications will be sent out in December, business proprietors are required to review renewal invoices to ensure all relevant business and primary contact details are correct. Please contact the Public Health Unit on 9205 2599 or healthadmin@hume.vic.gov.au if any changes are required.

DON'T FORGET YOUR THIRD PARTY AUDIT

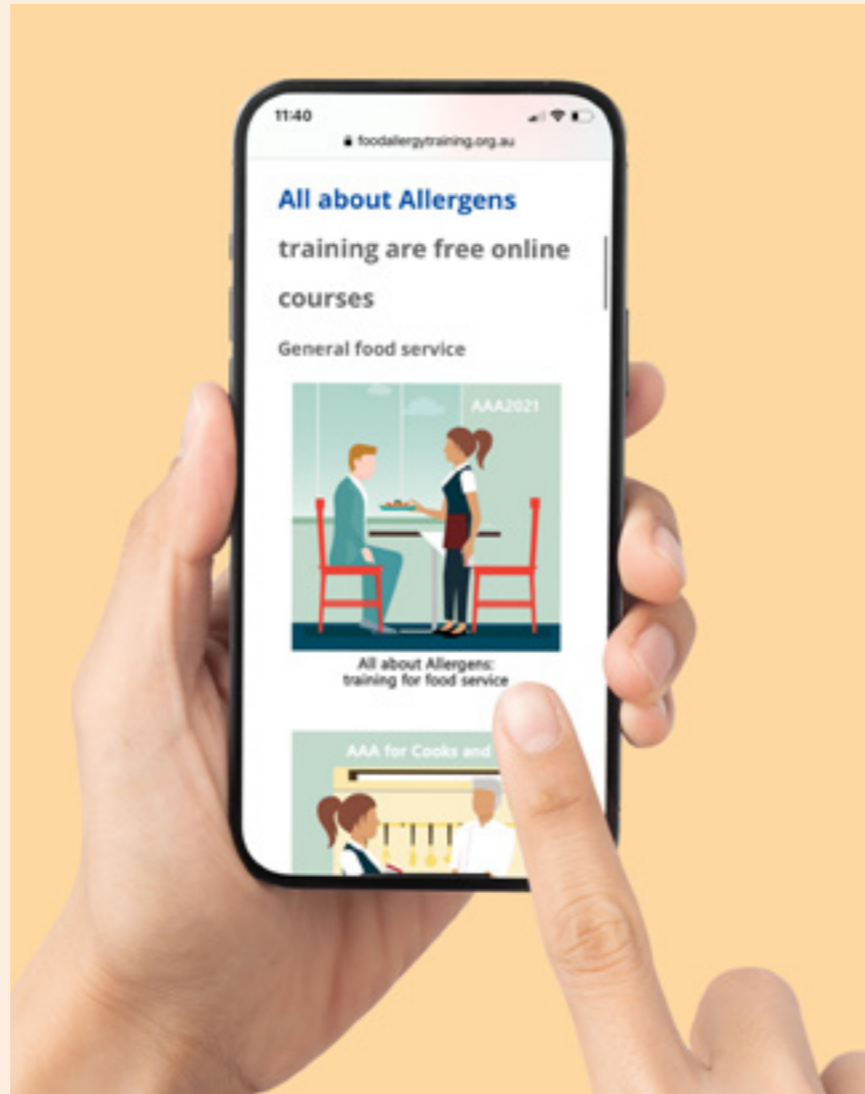


If you haven't already had your audit conducted for 2021 and your business requires a third-party audit, then you must complete this audit and submit it to Council by 31 December 2021.

All Class 1 and Class 2 food businesses that have implemented an independent Food Safety Program are required to be audited by a third party. The Food Act requires that the audit is conducted every 12 months by an approved Victorian food safety auditor.

Council requires a Certificate of Compliance from the auditor to be able to renew your registration for 2022.

Further information on audit requirements and a list of Department of Health and Human Services approved auditors can be found at health.vic.gov.au/foodsafety/food-safety-audits or by contacting Council's Public Health unit on 9205 2599.



FREE ALLERGEN TRAINING

The food business sector can access free allergen awareness training.

Allergic reactions can be serious or even life-threatening, which is why the Public Health unit at Hume City Council encourages all food industry workers to complete allergen awareness training.

'All about Allergens' is a free, online, allergen awareness training course designed to assist food industry staff in any food business setting to gain knowledge about food allergens.

This course is suitable for:

- Food business owners and managers.
- Front of house staff including wait staff, servers, host/hostess, food runners, bussers and bartenders.
- Staff performing kitchen duties such as food preparation, washing dishes, cleaning.

Many food businesses have successfully implemented allergen-related training in their staff induction and training programs.

Primary food handlers including cooks and chefs should consider completing the recently launched 'All about Allergens for Cooks and Chefs' course. This course is designed specifically for cooks and chefs working in general food service kitchens and helps ensure food handlers are equipped with the knowledge to manage allergen related food safety risks.

For further information or to access the relevant courses please visit foodallergytraining.org.au

MOBILE FOOD VENDORS: DON'T FORGET TO LODGE A STATEMENT OF TRADE

Food vendors must submit a Statement of Trade (SOT) to each relevant Council within Victoria before trading from any temporary site, event or festival.

This is a requirement under the Food Act for operators who sell to the public from a mobile food premises, temporary structure (marquee) and some vending machine operators.

By lodging an SOT, you are letting a Council know where and when you plan to sell food and/or drink.

You must lodge an SOT at least a day prior to trading to have complied with your legal obligations under the Food Act.

To lodge an SOT, please go to the Streatrader website, enter your login details and follow the prompts to add each event. The SOT will then be referred to the relevant council for approval.

For further information please visit streatrader.health.vic.gov.au/how-to-use-streatrader/statements-of-trade/



GASTRO CASES LINKED TO CONSUMPTION OF RAW OYSTERS

The Victorian Department of Health has been notified of 31 people with gastroenteritis caused by *Vibrio parahaemolyticus*, linked to eating raw Pacific oysters (fresh or frozen) from Coffin Bay, South Australia.

Further cases have been detected throughout Australia dating back to September 2021.

Vibrio parahaemolyticus is a bacterium found in marine and coastal waters. The bacteria are more common in warm tidal areas, where oysters normally grow. The consumption of raw or undercooked seafood can cause outbreaks of *Vibrio parahaemolyticus* gastroenteritis in people.

Symptoms include nausea, vomiting, diarrhoea, fever, abdominal pain, headache, and muscle aches, that typically occur within 24 hours of eating the contaminated food.

It is recommended to dispose of any oysters from Coffin Bay with production dates from 4 September 2021 to 16 November 2021 – or return the oysters to the place of purchase for a full refund.

For more information visit health.vic.gov.au/news-and-events/healthalerts



FREE REVIEW OF YOUR COVIDSAFE PLAN

The Victorian Government is offering a free, independent review of your COVIDSafe Plan to ensure it is up to date and reflects the current COVIDSafe Settings.

Every Victorian business must have a COVIDSafe Plan to help protect workers and customers from COVID-19.

You can get advice from leading professional services firm Ernst & Young, who will:

- Consider your COVIDSafe Plan and any relevant information.
- Meet with you to discuss how you have implemented the plan.
- Provide confidential advice on how to address any gaps or areas for improvement.

To book your free COVIDSafe Plan review, email covidsafeplanreview@djpr.vic.gov.au with your business name, the name of the best person to contact and their contact number.

If you have any questions relating to your COVIDSafe requirements, please email icc@ecodev.vic.gov.au or call the Business Victoria hotline on 13 22 15.



Know your bacteria



SALMONELLA IN FOOD

What is it?

- Salmonella is a type of bacteria that is typically found in the gut of pets, livestock and wild animals.
- It is usually transferred to food through contaminated soil or water from the faeces (poo) of animals or people, for example from animal manure, sewerage or dirty hands.
- Foods that are at higher risk of contamination include meat, chicken, eggs, raw fruits and vegetables and spices.

What's the risk?

- Salmonella can cause severe gastro illness called salmonellosis.
- Anyone can get salmonellosis but young children, the elderly and people with a weakened immune system are most at risk.

Reduce your risk

- Cook food thoroughly, especially poultry and eggs.
- Don't use dirty or cracked eggs.
- Wash your hands with soap and dry them before preparing and eating food and after handling eggs.
- Never wash raw chicken.
- Wash raw fruit and vegetables thoroughly in running water.
- Avoid cross contamination – use separate cutting boards and knives for raw chicken and ready-to-eat food, and store cooked food separately from raw foods.
- Keep cold food cold (5°C or colder) or keep cooked food hot (60°C or hotter) before it is served.
- Keep your kitchen and equipment clean.

- Follow storage instructions on the product label.

Symptoms of salmonellosis

- Symptoms usually start 12–36 hours after eating contaminated food.
- Common symptoms are diarrhoea, cramps, nausea, vomiting, fever and headaches.
- Sometimes the illness can become more complicated from severe dehydration, requiring hospitalisation, or leading to longer-term problems such as arthritis.
- Most people are sick for 4 to 7 days, but can be sick for longer.

Source: foodstandards.gov.au