

HUME CITY COUNCIL

Hume Food News

In this Autumn 2026 edition:

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hume.vic.gov.au/Residents/Latest-News/Publications

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FSANZ releases findings from national survey of antimicrobial resistance in raw retail meats

During 2022 and 2023, Hume's Public Health Unit participated in the national survey of antimicrobial resistance (AMR) survey and collected 62 samples from 19 food businesses around Hume.

The Food Standards Australia New Zealand (FSANZ) survey tested more than 4,000 retail beef, pork and chicken samples collected from all Australian states and territories for AMR.

AMR occurs when bacteria that can make people sick stop responding to antibiotics used to treat them.

The survey, the largest of its kind since 2008, found around two thirds of bacteria isolated from the raw meat samples weren't resistant to any of the antibiotics tested, supporting the effectiveness of antibiotic stewardship in Australian food production.The findings suggest a low overall risk of bacteria resistant to high-importance antibiotics reaching consumers.

Acting FSANZ CEO Christel Leemhuis said the survey was the most comprehensive study of AMR in Australia's food supply to date.

"Overall, the results from sampled raw retail meats show that the same safe production, handling and cooking practices used to reduce foodborne illness also mean there is a low risk of bacteria causing resistant infections in people," Ms Leemhuis said

The full report can be found at:
www.foodstandards.gov.au/publications/national-surveillance-antimicrobial-resistant-bacteria-raw-retail-beef-chicken-pork





2-hour / 4-hour rule

The 2-hour/4-hour rule is a good way to make sure potentially hazardous food is safe even if it's been out of refrigeration.

The rule has been scientifically checked and is based on how quickly microorganisms grow in food at temperatures between 5°C and 60°C.

How it works

The time limits take into account the whole time the food has been out of the fridge. This includes preparation, storing, transport and display.

Time food is kept between 5°C and 60°C	What you can do with the food
Less than 2 hours	The food can be used, sold or put back in the fridge to use later
Between 2 and 4 hours	The food can be used or sold, but it can't be put back in the fridge to use later
More than 4 hours	This food can't be sold and must be thrown away

The time between 5°C and 60°C is cumulative—that means you need to add up every time the food has been out of the fridge, including during preparation, storage, transport and display.

How do I use the rule?

1. Start timing as soon as the food is taken out of refrigeration.
2. Keep track of how long the food is out of refrigeration so you can be sure when the 2-hour and 4-hour time limits are reached.
3. Remember to add up all time periods the food has been between 5°C and 60°C to work out the total time. **If in doubt, throw it out.**

For more information visit:
https://www.foodstandards.gov.au/sites/default/files/2023-10/2hour4hour_Final.pdf

Tobacco licensing Victoria

From 1 February 2026, Tobacco Licensing Victoria (TLV) commenced enforcement of Victoria's tobacco licensing scheme.

It is now an offence to sell tobacco from any premises in Victoria without a tobacco licence, unless you applied before 1 February and are awaiting a licensing decision.

What this means for your business

Licencing inspectors will be conducting inspections across Melbourne and regional Victoria to ensure that businesses selling tobacco are licensed and complying with the law.

Inspectors will visit retailers and wholesalers to:

- Check compliance with tobacco laws and licence conditions
- Advise where issues need to be addressed to meet compliance
- Issue fines, notices, or take further action where required

The TLV public register is now live

From 1 February 2026, licensed businesses appear on a searchable public register on the TLV website, which shows:

- Licensee and business name
- Address
- Licence number
- Licence type (retail or wholesale)

Businesses will only appear on the register once a licence is granted.

Register for your tobacco license:
www.vic.gov.au/tobacco-register

Staying compliant with your licence

Monthly record-keeping

All licence holders must keep a monthly record of tobacco products purchased and sold. You will be required to submit this information when renewing your licence in 2027.

Display your licence

You must clearly display your licence in a prominent place close to the point of sale where tobacco is sold.

Licence renewals

All licences must be renewed before 30 June 2027.

New and pending applications

- Businesses that applied before 1 February 2026 may continue selling tobacco while their application is assessed.
- Businesses that apply on or after 1 February 2026 must not sell tobacco until a licence is granted.

Translations in your language:
https://www.vic.gov.au/translated-information-about-tobacco-licensingster

Contact Details: Department of Justice and Community Safety

1300 194 739

contacttobacco@justice.vic.gov.au

www.vic.gov.au/tobacco-licensing





Processing food safely

If you are a food business that processes food, it is important to use correct techniques so the food stays safe to eat.

Start with safe food

- Before you process food, make sure it is safe and suitable (e.g. ingredients from reliable suppliers, safely stored, inspected).

Preventing food contamination

- Make sure food handlers know how to correctly use processing equipment and maintain good hygiene.
- Keep food processing areas clean.
- Clean and sanitise food contact surfaces before use (e.g. chopping boards, cutting and mixing blades).
- Use separate equipment or areas for preparing raw and ready-to-eat foods, or clean thoroughly between uses.

Use processing steps known to achieve food safety

- Know the critical limits for temperature, time, pH and water activity used for your food processing steps.
- When cooking, ensure the time and temperature makes food safe (e.g. cook chicken to an internal temperature of ≥75°C).

Keep food at safe temperatures

- For potentially hazardous food, keep it cold, keep it hot or make it quick.

For potentially hazardous food:

- Minimise the time food spends in the temperature danger zone (between 5°C and 60°C).
- Keep track of this time to keep food safe generally, it should not exceed 4 hours.

Rapidly cool cooked foods:

- Within 2 hours, from 60°C to ≤21°C
- Then within the next 4 hours, from 21°C to ≤5°C
- Check food during cooling to be sure these times and temperatures are met.

Tips for faster cooling

- Portion foods into shallow containers.
- Frequently stir foods with cleaned and sanitised utensils.
- Check cool air can circulate around food containers.

Rapidly reheat cook-cooled foods

Reheat foods to ≥60°C as quickly as possible (e.g. by microwave or oven) before transferring to hot-holding equipment such as bain maries.

Avoid repeated heating and cooling, to reduce the time food is in the danger zone.

For more information visit:
https://www.foodstandards.gov.au/sites/default/files/2023-10/InfoBite-%20Processing%20food%20safely.pdf

Hume City Council recognises the rich Aboriginal heritage within the municipality and acknowledges the Wurundjeri Woi-wurrung, which includes the existing family members of 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 Elders past, present and future.

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