

# FOOD SAFETY NEWSLETTER

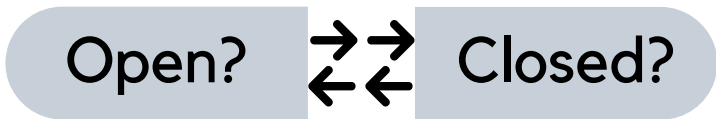
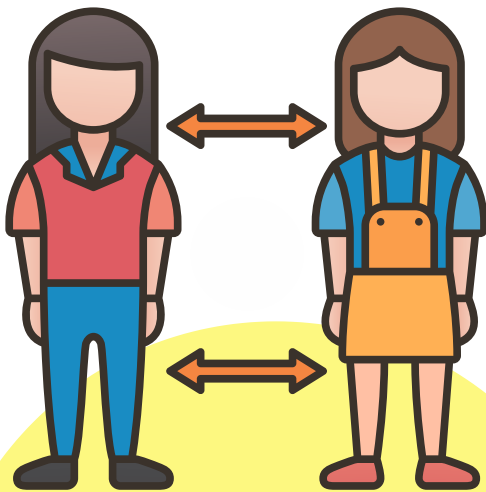
Welcome to the Autumn Edition of the Limestone Coast Food Safety Newsletter. This edition marks the fourth collaboration between the Limestone Coast Councils.

## IN FOCUS THIS EDITION:

- Sale of Raw Meat
- Food Labelling
- Operational Distancing Requirements
- COVID-19
- Sustainable Takeaway - Plastic Free SA
- Easing of Restrictions
- Self Food Safety Audits
- Allergen Fact Sheet (attached)



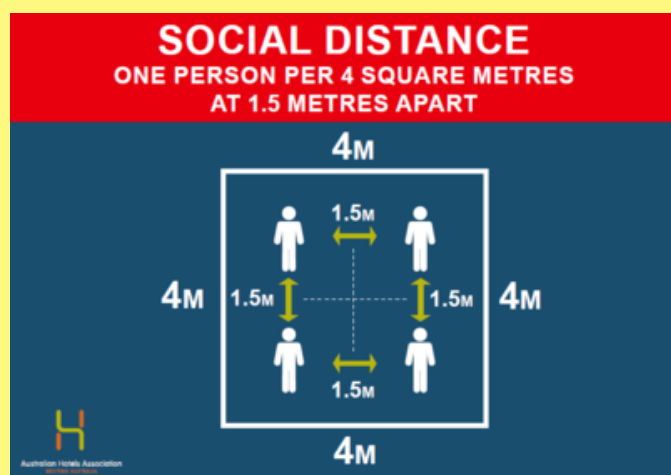
## Operational Update



Understandably some businesses are pivoting between being open and closed during this time. It is helpful if the operational status is updated with Council when changes are made. This assists with Council records and resourcing for compliance checks, which may be conducted and reported to the State Authority.

If you have any immediate public health safety concerns/breaches due to social distancing, density protocol and public behaviour please report to SAPOL on 131 444.

If operating, the requirements under both the SA Public Health Act and SA Emergency Management Act are to be met. We request clear signage at the entrance of how many customers are allowed (see attached poster). Further information on SA operational matters can be accessed via [www.sa.gov.au](http://www.sa.gov.au)



# Buying food product in Bulk & Down Packing



## When the food for sale must bear a label.....

If the food for sale is in a package, it is required to bear a label unless it:

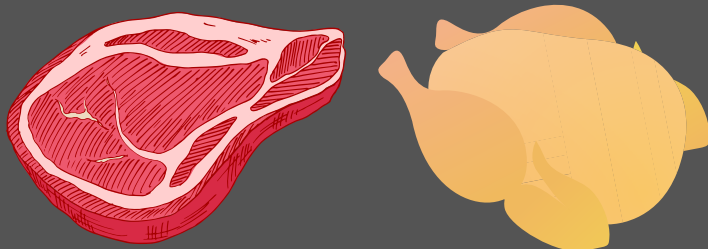
- is made and packaged on the premises from which it is sold; or
- is packaged in the presence of the purchaser; or
- is whole or cut fresh fruit and vegetables (other than seed sprouts or similar products) in a package that does not obscure the nature or quality of the food; or
- is delivered packaged, and ready for consumption, at the express order of the purchaser (other than when the food is sold from a vending machine); or
- is sold as a fundraising event; or
- is displayed in an assisted service display cabinet

## Sale of Raw Meat

Due to the COVID-19 restrictions, food businesses, especially food service businesses, are again changing their business models to maintain an income. We have been made aware that this may include activities being undertaken by restaurants, cafes, and hotels that require accreditation by PIRSA such as:

- restaurants that are processing meat for sale eg. boning, trimming, cutting, slicing, mincing and dicing etc of raw meat
- hotels that are packing or repacking raw meat

If a restaurant, cafe or hotel etc proposes to sell raw meat (including poultry) from their business that is not prepacked, they will need to apply for accreditation and pay the appropriate fees.



**We recognise that these times have been really testing for everyone in the hospitality sector and encourage you to liaise with your local Environmental Health Officers when contemplating making significant changes to your business.**



Cafes and restaurants are, for now, only able to offer takeaway and limited outdoor dining service which of course, comes with a new set of packaging challenges. Waste is almost unavoidable, but we know you still care about the environment.

Plastic Free SA are offering free assistance to any food retail outlet in South Australia on sustainable takeaway packaging. Their expert advice will help cut through the plethora of information out there, in a time when you need sustainable solutions quickly.

**THEY HELP BY:**

- A direct phone or skype consultation to find out what you need;
- Sustainable packaging recommendations, with the exact products suitable to your needs and where to buy them.

To access this service visit [www.plasticfreesa.org](http://www.plasticfreesa.org) for more information.



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## Easing of Restrictions

**RESTAURANTS AND CAFES**

Restaurants and cafes are closed for indoor dining but may supply takeaway food and beverages (including food/beverages collected by the purchaser or home delivery).

Outdoor dining of up to 10 patrons is permitted for restaurants and cafes. **Alcohol is not permitted to be served or consumed on the premises.** There will be a limit to the number of people on site of 1 person per 4 square metres (density requirement). Good hygiene should be practised.

Cafes or canteens at hospitals, care homes, schools or workplaces; prison and military canteens; services providing food or drink to the homeless can provide takeaway.

Truck stops can serve dine in meals to truck drivers but not to the general public.

