

# FOOD SAFETY NEWSLETTER

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

## IN FOCUS THIS EDITION:

- COVID Management Plan (Template Attached)
- SA COVID-19 Awareness Training
- COVID Safe Plans
- Communal / Share Food (See Attachment)
- Pest Control Programs
- Thermometer Use
- Vacuum Packing - Extension of Shell Life
- Responsibility of Food Handlers with Gastrointestinal Illness
- BYO Cups

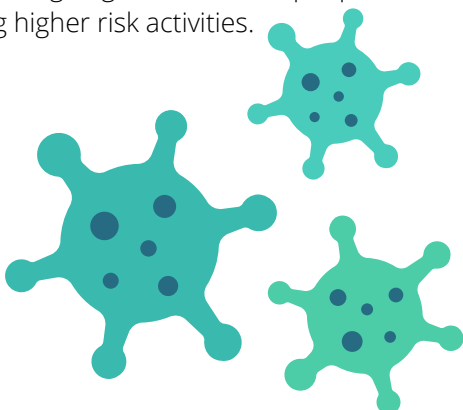


## RELEASE OF THE COVID-19 MANAGEMENT PLAN

Currently under the **Declared Emergency**, a COVID Management Plan, approved by SA Health, will be required for the following:

- Any activity of more than 1000 people (reasonably expected to be present at or participating in the activity)
- Venues wishing to offer both dancing and consumption of alcohol

A COVID Management Plan is a more comprehensive plan than the COVIDSafe Plan. The COVID Management Plan is required to adequately describe the management of higher risks associated with hosting larger numbers of people onsite and hosting higher risk activities.



## SOUTH AUSTRALIAN COVID-19 AWARENESS TRAINING

The South Australian Tourism Commission in partnership with Health Safety Environment Australia (HSEA), has developed a free 30 minute online course designed to give employees and business owners in the tourism and hospitality sector the basics needed to understand prevention and control the spread of COVID-19, as well as give customers a COVID-clean confidence.

[A link to the training can be found at:](https://tourism.sa.gov.au/events-and-industry/industry-support/coronavirus)  
**<https://tourism.sa.gov.au/events-and-industry/industry-support/coronavirus>**.

Please feel free to complete the training yourself and forward to others who would find it beneficial.

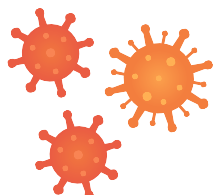
## COVID SAFE PLANS

All business that had to modify their business operation or close due to SA Emergency Management (Public Activities) (COVID19) Directions or have reopened **must** have a COVID Safe Plan in place. This includes businesses with take away only that now have dining (indoor or outdoor) businesses. An updated COVID Safe Plan should have been received automatically from the State Authority after density numbers reduced. Space accessible to the public only should be measured and included in the plan.



If an updated plan has not been received you are required to create a new plan via [www.sa.gov.au](http://www.sa.gov.au), which must be available for inspection, by SAPOL or Council authorised officers. If in doubt further information is available on the above SA website or by calling 1800 253 787. SAPOL may issue a fine up to \$5,000 if a plan is not available and / or the obligations in plan are not being met. Law also now allows SAPOL to close businesses if no plan or non-compliance with plan.

**Complacency** with infection control measures such as physical distancing where practicable (eg waiting areas) and density protocol **increases the risk** of spreading the coronavirus once it is within a community. SA is currently managing Coronavirus but this is not time for complacency. It is recommended a poster be displayed at the business entrance-notifying people of the premise customer limit. Communicable infection numbers for the flu and other conditions are lower than this time last year and the infection control measures help with wider community health.



## PEST MANAGEMENT

A good pest management plan will ensure that food and food contact surfaces are protected from contamination by pests. It will also help food businesses demonstrate that they are taking all practicable measures to eradicate and prevent the harbourage of pests.

Written reports of any pest inspections and eradication treatments (conducted by the business or a professional pest controller) are useful documents to keep, including details on dates of inspections and treatments, any pest activity observed, chemicals/controls used and recommended remedial actions. Ensure that any recommended actions are seen to as practicable.

If pests cannot be adequately controlled by the food business itself, a professional pest controller should be called in.

## CUSTOMER BYO CUPS

Please be advised that the Restaurant and Catering Association are changing their guide to allow BYO cups, as long as they are clean (cafes can't wash them) and they follow the 'contactless pour' procedures.

It's believed that contactless pour where no-one actually touches your cup except you, is a lot safer than any other processes, and avoids yet another single-use throwaway cup being used.



## THERMOMETER USE

### DO I NEED A THERMOMETER?

If you store, transport, prepare, cook or sell potentially hazardous food, you **must have a working thermometer available at all times.**

Potentially hazardous foods include, but are not limited to, raw or minimally cooked egg products, meat, fish, dairy products, gravies, cooked rice and pasta.

The Australian and New Zealand Food Standards Code specifies temperatures for safe receipt and storage of potentially hazardous food, as well as the requirements for cooling, however a business must understand the cooking requirements for their own individual products.

### WHAT SORT OF THERMOMETER DO I NEED?

The business needs a probe thermometer, or temperature probe, as this allows the internal temperature of the food to be taken.



## RESPONSIBILITY OF FOOD HANDLERS WITH GASTROINTESTINAL ILLNESS

### WHAT IS YOUR LEGAL RESPONSIBILITY AS A FOOD HANDLER?

It is an offence to handle food while you have gastrointestinal illness. If you have these symptoms or suspect that you are suffering from a foodborne disease or are a carrier, you must notify your workplace.

Examples of gastrointestinal symptoms include:

- vomiting
- diarrhoea
- fever or sore throat with fever.

SA Health recommends that food handlers with symptoms of gastroenteritis or confirmed food poisoning **should not attend work until at least 48 hours after symptoms have ceased.**

Any person who handles food whilst suffering from a gastrointestinal like illness and does not notify their work place is guilty of an offence under Food Act 2001.



## VACUUM PACKING - SHELF LIFE

If your food activity includes vacuum packing ready to eat food for the purpose of extending the shelf life (use by date), please contact your Council for further information.

City of  
Mount Gambier



District Council of



District Council of  
**ROBE**

KINGSTON DISTRICT COUNCIL

