

Naracoorte Lucindale Council
Better by Nature

Ref: AR18/2098

5<sup>th</sup> February, 2018

Dear Food Operator / Handler

### **FOOD SAFETY NEWSLETTER 008**

Welcome to the second "across Council borders" Food Safety Newsletter. Your local council is the relevant authority which enforces the SA Food Act 2001, SA Food Regulations 2002 and Chapter 3 of the Australia New Zealand Food Standards Code (*the Standards*). The food safety newsletter was developed to assist local food businesses (including community groups) keep up-to-date with relevant changes within the industry, awareness of trending non-compliance issues and provide a free educational tool.

Please share with applicable staff/volunteers and keep a copy onsite together with the Standards. If interested, previous food safety newsletters are available from Council's website with factsheets, forms and videos.

# **Contact your relevant Council:**

City of Mount Gambier PO Box 56 MOUNT GAMBIER SA 5290

10 Watson Terrace Mount Gambier

www.mountgambier.sa.gov.au or

Email: city@mountgambier.sa .gov.au

Phone: 8721 2555

Naracoorte Lucindale Council PO Box 555 NARACOORTE SA 5271

- DeGaris Place Naracoorte
- Musgrove Avenue Lucindale

www.naracoortelucindale.sa.gov.au or

Email: <a href="mailto:council@nlc.sa.gov.au">council@nlc.sa.gov.au</a>

Phone: 8760 1100

# **Food Safety Inspections**

Risk classification inspections using the SA Food Business Risk Classification framework will continue in 2018. The framework rates food activities on a P1 (Highest) – P4 (Lowest) system for regulation priorities. The framework will be explained during inspections and information is available via the Protecting Public Health tab at www.sahealth.sa.gov.au.

# Food Safety Passport System for Mobile Food Vendors (MFV)



The 12 month trial of the SA Food Safety Passport System started this year and resources are available at the mobile food vendors Administrative Council (This is the Council where the vendor is based or garaged in South Australia).

A passport is issued on the condition that the MFV complies with FSS 3.2.2 & 3.2.3. SA Health are conducting surveys on the system and maybe provided with the food safety passport system guide.



## <u>Update - Food Business</u> Notification Forms

Due to the introduction of the mobile food vendor passport system an operating notification form has been created to help vendors with their notification obligations. Please see the following summary of current food notification forms and their use.

- Food Business Notification (FBN) Form – Lodge once with Administrative Council to receive SA FBN number (must keep details current).
- Temporary Event Notification Form – Event Organiser notification to Council for food activities at each event.
- Mobile Food Vendor (MFV) Notification Form - Mobile Food V

Figure 1 – Guide for the design and operation of a temporary food premises

# Protect food being contaminated by people, animals, pests, chemicals and foreign either food being contaminated by people, animals, pests, chemicals and foreign either food being contaminated by people, animals, pests, chemicals and foreign either food being contaminated by people, animals, pests, chemicals and foreign either food being contaminated by people, animals, pests, chemicals and foreign either food being contaminated by people, animals, pests, chemicals and foreign either food being contamination.

**Figure 1** - Section 6 of Passport System Guide. Food stalls are defined as mobile food vendors.

Notification Form - Mobile Food Vendors must notify each Council in which it operates with details eg location(s), SA FBN number. Across State border vendors must have a SA FBN number.

## **Prevent Cross-contamination**

Make sure that food-borne disease bacteria do not have a chance to transfer from raw foods onto cooked food, or from your body or food business, onto ready to eat foods. To comply:

- All food handlers must hand wash with warm running water and soap in addition to drying hands with a single use towel or other approved method at times required by Standard 3.2.2 (15)
- Clean fixtures, fittings and equipment use of cleaning rosters may help
- Food grade sanitising of equipment which has direct contact with food prior to use
- Temperature control of potentially hazardous food (including raw accredited eggs)
- Separation of raw and ready to eat foods in storage and workflow of food preparation
- Pest control measures to prevent pest attraction and harbourage
- Use of clean clothes do not use tea towels to dry hands
- Chemicals correct and safe use to manufacturers recommendations, labelling and storage
- Mops clean and air dry

### Local Accredited Food Safety Training Sessions - \$20 per participant (conditions apply)

- Monday 19<sup>th</sup> March 2018 City Hall, Mount Gambier at 2pm and 6:30pm
- Thursday 22<sup>nd</sup> March 2018 Town Hall, Naracoorte at 5:30pm

This is a local opportunity for people working, volunteering or seeking employment in the food / hospitality industry. Participant numbers are limited and enrolment is required by calling Gemma McGowan at TAFE SA on 8348 4662 to secure your place. Please visit Council's food web page for training details, newsletters, forms and fact sheets.

Food safety advice (eg pre-fit out) or appointments can be made by contacting City of Mount Gambier's Health Team.

Kind Regards,

**Heather REILLY** 

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**ENVIRONMENTAL HEALTH OFFICER**