

food matters

in Bassendean

Town of Bassendean food safety newsletter

Is your food business ready for Food Safety Standard 3.2.2A?

‘Standard 3.2.2A – Food Safety Management Tools’ will be coming into effect on **8 December 2023**.

This new Standard introduces new requirements for all food service, catering, and retail businesses that handle unpackaged, ready-to-eat, potentially hazardous foods. Food businesses must implement the new food safety management tools, depending on their category, which is based on the risk of the food handling activities of the business.

Why was the Standard developed?

Food-borne illness is an ongoing and sometimes serious problem that is largely preventable. The Standard aims to strengthen food safety in the food service and retail sectors. It addresses critical food safety risks, strengthens the level of appropriate knowledge, skills and supervision, and provides for enhanced food handling practices to safely prepare and serve food.

Application of the Standard

The new Standard captures all food businesses that handle unpackaged, potentially hazardous food, and sell or serve them to the consumer.

Food businesses captured by the standards are divided into two categories:

Category 1

Food business that is a caterer or food service that processes unpackaged potentially hazardous food into a food that is a potentially hazardous food and ready-to-eat.



restaurants and cafes



bakeries



fast food outlets



mobile food vans



hospitals and aged care



childcare and school canteens

Category 2

Food business that offers for retail sale potentially hazardous food that is ready-to-eat, where that food:

- was received unpackaged or was unpackaged after receipt; and
- was not made or processed (other than slicing, weighing, repacking, reheating or hot-holding) by the food business.



delis



some service stations



some market stalls



seafood retailers



some supermarkets



some butchers

continued over...

Food safety management tools
Guide for food businesses on
Food Safety Standard 3.2.2A



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The Guide is available in a number of languages.

What is required?

There are three food safety management tools in the Standard that aim to help food businesses deliver safer food for consumers. All three tools are applicable to Category 1 food businesses, and two tools are applicable to Category 2 food businesses:

Food Safety Management Tool	Category 1	Category 2
1. Food Handler Training	Yes	Yes
2. Food Safety Supervisor	Yes	Yes
3. Show that your food is safe	Yes	Not Applicable



1. What Food Handler Training is required?

Food safety training is required for all food handlers in Category 1 and Category 2 businesses.

A food handler is a person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food in a food business. All food handlers who handle unpackaged potentially hazardous foods, including volunteers, must complete a food safety training course.

The Town of Bassendean provides the I'm ALERT Food Handler Training Program via the Town's website. This course is sufficient to meet the food safety training requirement of *Standard 3.2.2A*.

On completion of the course, food handlers will receive a certificate. It is recommended that businesses keep staff training records to easily demonstrate they have met the requirement for food handler training.



FREE

Online Food Safety Training

Now available through the Town of Bassendean Website.

The Town of Bassendean takes food hygiene within our town very seriously. All food businesses have obligations and the Town of Bassendean is assisting food businesses to meet these obligations by providing free access to this exciting new training tool.

There is a high demand for training within the food sector. This training will assist food handlers in developing the required skills and knowledge to ensure food is handled in a safe and hygienic manner.

The program is easy to follow, includes an entertaining presentation as well as interactive quizzes. A training acknowledgement form can be printed upon completion and be kept as a part of your staff records.

Visit www.bassendean.lmalert.com.au to conduct the training now.



2. What Food Safety Supervisor training is required?

Category 1 and Category 2 businesses will need to appoint at least one Food Safety Supervisor.

A Food Safety Supervisor must be reasonably available to advise and supervise the food handlers when they are handling unpackaged, high-risk, ready-to-eat foods. A Food Safety Supervisor will be required to undertake a training course, delivered by a Registered Training Organisation (RTO) and the certification must be refreshed every 5 years.

The Department of Health WA maintains a list of RTOs that deliver the Food Safety Supervisor course (see www.health.wa.gov.au/Articles/F_/Food-Safety-Supervisor-Training-Course).

3. How do I show that our food is safe?

This is a record keeping requirement.

Category 1 businesses must show that food safety controls are being managed by keeping records for a minimum of 3 months.

This includes:

- Temperature control records (food display, storage and receipt).
- Cleaning and sanitising records.
- Food processing records.

Examples of Record Keeping Templates can be found on the Food Standards Australia New Zealand (FSANZ) website foodstandards.gov.au—look for 'Appendix 8 - Template examples – corrected 120523.pdf'. These templates can be adapted to suit your food business.

Food businesses such as childcare centres and aged care facilities, who are audited under *Standard 3.3.1*, must continue with their existing record keeping requirements in accordance with their Food Safety Plan and *Standard 3.3.1*.



For more information on the *Food Safety Standards 3.2.2A*, including resources which have been translated into a number of languages, visit the Department of Health website at <https://www.health.wa.gov.au/FSMT>, or contact the Town of Bassendean on 9377 8000 to speak with an Environmental Health Officer.

New food allergen labelling requirements

FOOD BUSINESSES have until **25 February 2024**, to transition to the new food allergen labelling requirements prescribed in *Standard 1.2.3* of the *Food Standards Code*. These changes will help consumers find allergen information on food labels more quickly and easily and allow them to make safe food choices.

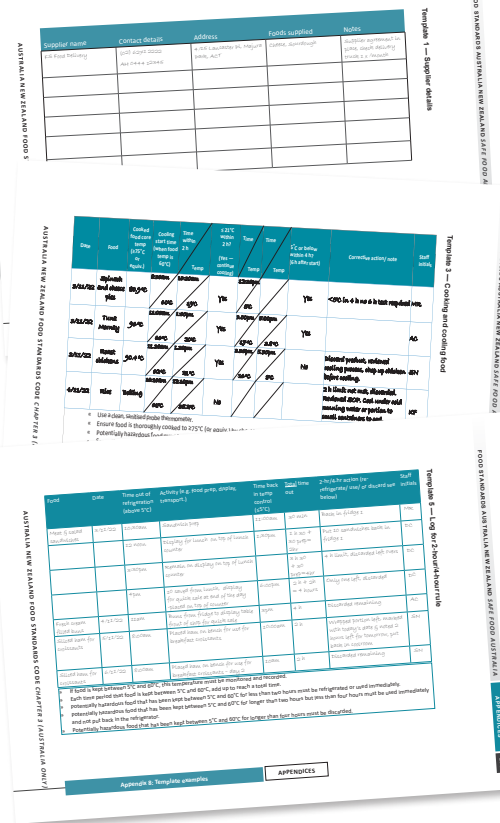
What has changed?

The *Food Standards Code* now requires food and ingredients to be declared using **certain required names**, which are listed in the following table. The change also means that individual tree nuts, molluscs and individual cereals must all be declared **separately**.

fish	lupin	hazelnut	wheat
crustacean	sesame	macadamia	oats*
mollusc	pine nut	pecan	rye*
egg	almond	peanut	barley*
milk	Brazil nut	walnut	sulphites**
soy, soya, soybean	pistachio	cashew	

* Barley, oats and rye must be declared if they contain gluten.

** Sulphites must be declared when added in amounts equal to or more than 10 milligrams per kilogram of food.



Examples of Record Keeping Templates available on the Food Standards Australia New Zealand website at foodstandards.gov.au.



How must declarations be made?

DECLARATIONS must be made in:

- The statement of ingredients using **bold font** and a font size no smaller than that used for other listed ingredients, and
- A separate allergen summary statement in **bold font** beginning with the word 'contains' (e.g. **Contains milk**) located directly next to the statement of ingredients and in the same field of view.

For food not required to bear a label (such as food provided at a café or takeaway), declaration must be displayed in connection with the food or provided to the purchaser upon request, using the required names.



More information regarding allergen labelling can be found on Department of Health WA website > Food allergen declarations (health.wa.gov.au)

Updated Food Industry Recall protocol

A food recall is defined as 'an action taken to remove from distribution, sale and consumption, food which is unsafe'.

A food product may be recalled as a result of:

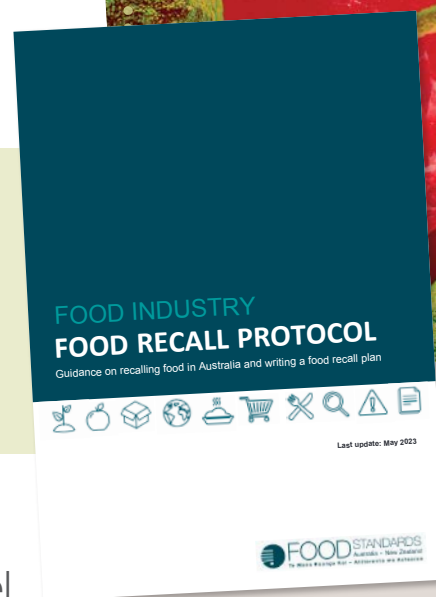
- undeclared allergens
- bacterial contamination
- chemical contamination
- presence of foreign matter (e.g. metal fragments, wood, stone, etc)
- packaging defects; and
- labelling errors.

Food businesses involved in the wholesale supply, manufacture or importation of food are required to:

- have a system in place, to ensure the recall of unsafe food
- set out the system in a written document and make the document available to an authorised officer upon request
- comply with the system when recalling unsafe food.

The *Food Industry Food Recall Protocol: Guidance on recalling food in Australia and writing a food recall plan* provides guidance to food businesses on:

- how to trigger a food recall;
- how to develop food recall plan; and
- how to communicate with FSANZ and State and Territory food enforcement agencies throughout the recall process.



Types of food recalls

Food recalls can be at the trade or consumer level.

A TRADE RECALL is a recall where food product is not available for direct purchase by the general public. In this case, the food product is removed from distribution centres and wholesalers. This type of recall would also include recovering food products from hospitals, restaurants and other catering establishments where food is intended for immediate consumption.

A CONSUMER RECALL recovers food products from all points, including products purchased by customers. The public must therefore, be informed of a consumer recall. Newspaper advisements are normally used as the method to communicate consumer recalls.



Details of current food recalls can be found on the Food Standards Australia New Zealand website > Current food recalls (foodstandards.gov.au).



All food businesses in possession of a food product which has been recalled must ensure that the food is removed from sale, and recall instructions are followed. This may include accepting returns of the recalled product from consumers, issuing refunds and displaying the food recall notice at the point of sale.

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