



Food business registrations

Quite often our food safety officer turns up to do a food business risk assessment to find that the business has changed hands or that one or more of the owners have moved on and are no longer involved in the business.

If you have recently taken over a food business or if there has been any change to the ownership please complete and return the Food Business Registration 'update details only' form to us by post or via mail@bassendean.wa.gov.au so that an amended Registration of a Food Business can be issued.

You can also use this form if you wish to update your contact details.



Gloves and money

Wearing gloves may give a good impression of food hygiene—but this can be deceptive.

An aspect of food service that causes consumer comment is when a food handler prepares food, takes money for the food, returns change to the customer and then prepares food for the next customer. It is possible for money to transmit disease-causing bacteria to hands and food.

To avoid this, it is recommended food handlers prepare ready-to-eat food (e.g. sandwiches) using tongs or other implements.

If gloves are used, they should be changed each time the task is disrupted by the need to handle money.

Always remember, wearing gloves is not a substitute for thorough hand washing.

If gloves are used, hands must first be thoroughly washed and, to avoid contaminating food, use gloves for only one continuous task and then discard them.



Cooling and reheating foods

When cooling or reheating food, it's important to do it right to keep the food safe from harmful microorganisms and toxins that can cause food poisoning.

What are the requirements?

Under *Standard 3.2.2 – Food Safety Practices and General Requirements*, food businesses must make sure potentially hazardous food (like egg or meat dishes) is cooled or reheated quickly so harmful microorganisms don't get a chance to grow to unsafe levels.

Reheating

If you are reheating potentially hazardous food, you must heat it quickly to 60°C or hotter—ideally in two hours or less than 2 hours. Harmful microorganisms grow fastest between 21°C and 60°C. The longer it takes for food to reheat to 60°C, the greater the number of bacteria that may be in the food.

Cooling

When cooling cooked, potentially hazardous food, it must be cooled to 21°C in two hours or less, then cooled further from 21°C to 5°C in four hours or less. You can use a different cooling process but you must be able to show that it keeps the food safe.



Need more information?

Safe Food Australia is a guide to the food safety standards in Chapter 3 of the *Food Standards Code*. Cooling and reheating is covered under Standard 3.2.2 clause 7. Copies of the guide, some translated fact sheets and other information are available at www.foodstandards.gov.au/safefood



Purchasing safe food

Ensure you buy safe food by only purchasing from reputable outlets.

All outlets should be registered as a food business with their local Council. Some businesses (e.g. meat and dairy industry) are audited by the Department of Health's Food Unit and many others are audited by third parties.

Choosing a reputable supplier is very important so don't be afraid to ask the company who supplies your food about their food safety processes. If you are not confident that your supplier has good food safety knowledge and hygiene practices then change suppliers.



Selling expired food



You cannot sell foods past their 'use by' date as the microbiological safety of the food becomes vulnerable. Food businesses can receive a \$500–\$1000 Infringement Notice or be prosecuted for selling food past the 'use by' date as it puts their customers' health at risk.

It is not illegal for retail premises to sell foods past their 'best before' date or to mark them down to reduced prices. While it **may** still be microbiologically safe to use these foods it is strongly recommended that manufacturers and restaurants do **not** use them as they may have lost their taste, nutrition and quality values.

Check your deliveries



Under the Food Safety Standards you are required to take measures to ensure that all food received by your business is protected from contamination and, where it is potentially hazardous food, that it is received below 5°C or above 60°C or where the food is meant to be frozen, it is actually frozen.

As well as asking to see temperature records from the delivery driver you may wish to do a visual check of the delivery van every so often to make sure the food is covered, the packaging is intact and there are no signs of any damage or contamination.

Manufacturers and businesses serving vulnerable populations (hospitals, childcare centres, nursing homes, etc) will keep a documented record of incoming goods inspections, although any food business can keep such a record.



Below is an example of a delivery check record

INCOMING GOODS								
Date	Product	Supplier	Temp	Visual Check	Accepted	Corrective Action	Van Inspection	Checked by
03/01/20	Milk, cheese, yoghurts	Avon Dairy	4°C	Good	Yes	N/A	No	Ann
04/01/20	Chicken	Deselles	7°C	Good	No	Checked time that van had left its depot, was over 2 hours, rejected items	Yes	Jim



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.imalert.com.au to conduct the training now.



Date labelling

Date labelling of foods within your food business is a good way to keep track of your stock rotation and will also take the guesswork out of when a food was opened, prepared or should be used by. Your requirement, as a food business, is to make sure you take all practicable measures to process only safe and suitable food.

All foods supplied to your business will have a 'use by' or 'best before' date marked on them—it is a legal requirement. The stock within your dry store, cool rooms and freezers should be checked on a regular basis to make sure the food you are using is within those dates.

If a food product has been opened and transferred to another container for storage a good practice is to label that container with the date it was opened.

It is also best practice to date label any foods you have prepared with the date it was prepared on.

Another way is to date when the food is to be used by—but make sure you stick to one method so it doesn't get confusing.

Choose a date labelling method and stick to it!

Food made at home

From time to time we come across food businesses that do some of their food preparation from a domestic premises (at home). Unless the activity has been approved by the council where the house is located, then it is not allowed and we strongly advise against this practice.

Only low risk food preparation is usually approved from a domestic premises.



Products requiring potentially hazardous food ingredients, such as meats and dairy will not be approved.

Please remember!

You are required to check that all food supplied to your business is from an approved food business.



Recent prosecutions in WA

A list of prosecutions can be found at: <https://ww2.health.wa.gov.au/Health-for/Environmental-Health-practitioners/Food>



Food safety information

Please see below for some useful websites on food safety and regulation of food businesses:

- WA Health Department: ww2.health.wa.gov.au/Health-for/Environmental-Health-practitioners/Food
- Standards Australia & New Zealand: www.foodstandards.gov.au
- Food Safety Information Council: www.foodsafety.asn.au



Alternatively if you cannot find the information you are after please contact the Town's Environmental Health Officers on 9377 8094.