

# Food Matters in Bassendean



TOWN OF  
**BASSENDEAN**  
*Home by the Swan*

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Town of Bassendean food safety newsletter

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## A word from your Health Services Team

Welcome to another edition of the 'Food Matters in Bassendean' food safety newsletter.

We aim to keep you, the food business owners, and your staff up-to-date with the food laws in WA and provide you with information on a variety of food safety matters and topics.

For further information, visit our website, call us on 9377 8000 or email [health@bassendean.wa.gov.au](mailto:health@bassendean.wa.gov.au).

## 60°C for bain-marie

It's important to check the performance of your bain-marie and ensure that it operates at 60°C or more. Adjust the temperature settings so that it keeps up with the cooler conditions.

We also encourage you to use your probe thermometer regularly.

The built-in thermometers on bains-marie, fridges and refrigerated display units do not accurately measure the core temperature of the food. Instead, place the clean probe into the food and wait until the temperature reading has stabilised.

To measure the temperature of packaged food, place the probe between the two packages.



Free  
listing!

## Be a loyal local

You can list your business for free in the Town's printed business directory in the next 'THRIVE' magazine which goes to every resident and business in Bassendean, Ashfield and Eden Hill.

Enter your details at <https://www.bassendean.wa.gov.au/business>.

We will use the web version to create the printed version.

# Skills and knowledge

The Food Safety Standards place obligations on food businesses to produce food that is safe and suitable to eat. Food handlers are also required to have adequate skills and knowledge in relation to food safety and hygiene matters.

During inspections, Health Officers observe food handling and hygiene practices performed by staff to ensure they are using correct food safety techniques.

Officers may also ask questions about processes or tasks to see if the staff member knows how to do it correctly. The officers are assessing if the staff have the appropriate skills and knowledge required to handle food safely as they carry out their duties.



## How do I make sure my staff have the appropriate skills and knowledge?

Some examples are:

- 'in house' training by other staff or the owner of the business;
- giving staff food safety and food hygiene information for them to read, such as these newsletters;
- inviting staff to do online food safety courses.



A free online course, I'm ALERT Food Handler Training Program, is available to all food businesses, community groups and residents. Visit <http://www.bassendean.imalert.com.au>.



# 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](http://www.bassendean.imalert.com.au) to conduct the training now.



# Cleaning reminder

A reminder to clean and sanitise your food preparation area regularly as this plays a vital role in the prevention of cross-contamination and food poisoning.

Under the Food Standards Code 3.2.2, you must maintain your premises to a standard of cleanliness where there is no accumulation of garbage, recycled matter, food waste, dirt, grease or other visible matter. This applies to all eating and drinking utensils, fixtures, fittings, surfaces and equipment.

## What's the difference?

**Cleaning** involves the removal of dirt, grease and food particles, and should be followed by **sanitising**.

A **sanitiser** is a cleaning chemical that is used to kill bacteria, or reduce them to a safe level on food preparation surfaces and equipment. Sanitisers used for food preparation surfaces and equipment must be of food grade chemical standard, safe for use on all food contact surfaces.

A **detergent** is similar to soap and is used to remove grease, dirt and grime from food preparation surfaces and equipment. It only removes some surface bacteria and does not kill bacteria.

A **disinfectant** is a chemical used to kill microorganisms on surfaces such as toilets and bathroom floors. Disinfectants are not food grade chemicals and should not be used in place of sanitisers.

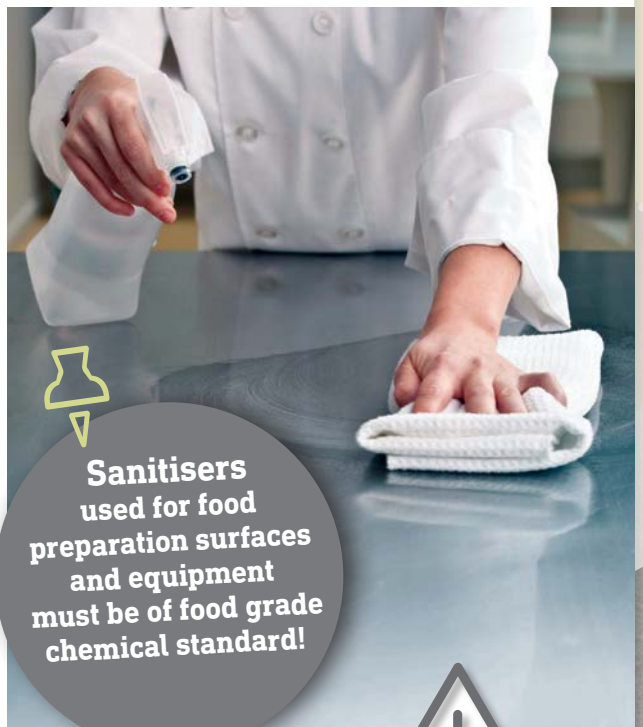
## Cleaning Schedule

Developing a cleaning schedule is a great way to ensure that cleaning is carried out effectively and regularly. All equipment, surfaces and fixtures should be included on the schedule and each item should be marked off when it has been completed.

# Cleaning Schedule

Week Commencing 17/8/20

Item	Frequency	Person	Sanitise	Sun	Tues	Wed	Thurs	Fri	Sat	Checked by
Floors	daily	Philip	N	✓	✓	✓	✓	✓	✓	BM
benches	daily	Alicia	Y	✓	✓	✓	✓	✓	✓	BM
fridge	wed/sat	Joan	Y			✓			✓	BM
oven	tue/fri	Alicia	N		✓			✓		BM
bins	daily	Philip	Y	✓	✓	✓	✓	✓	✓	BM
storeroom	sun/thurs	Joan	N	✓			✓			BM



**Sanitisers used for food preparation surfaces and equipment must be of food grade chemical standard!**



## What's an improvement notice?

An improvement notice may be issued where a non-compliance is observed. They require the proprietor of the food business to remedy the non-compliance by the due date.

If the proprietor fails to rectify the matter by the due date, the Town may:

- Issue Infringement Notices (up to \$1,000).
- Issue a Prohibition Order which prohibits food handling from the premises, certain equipment or in a certain manner.
- Seize food and equipment.
- Instigate a prosecution.

# Recent prosecutions in WA

In 2020, there have been a number of prosecutions:

**A café in Hamilton Hill was fined \$20,000 plus \$2,231 court costs:**

- Not storing high risk foods under temperature control
- Unclean/unsanitary eating and drinking utensils
- Pest/insects inside premises.

**Korean/Japanese Restaurant in Perth was fined \$5,000 plus \$15,000 court costs:**

- Not storing food in such a way that it was protected from the likelihood of contamination
- Standard of cleanliness not maintained
- Failed to maintain equipment to a standard of cleanliness
- Not storing high risk foods under temperature control
- Equipment not maintained in a good state of repair.

**Malaysian Restaurant in Shelley was fined \$12,000 plus \$4,000 court costs:**

- Not storing food in such a way that it was protected from the likelihood of contamination
- Not storing high risk foods under temperature control.

**Chinese Restaurant in Northbridge was fined \$40,000 plus \$2,636.40 court costs:**

- Failed to maintain food premises to a standard of cleanliness
- Failed to maintain equipment to a standard of cleanliness
- Failed to take all practicable measures to eradicate and prevent the harbourage of pests
- Failed to store the food in such a way that it was protected from the likelihood of contamination
- Failed to maintain a supply of soap at handwashing facilities
- Failed to maintain equipment in a good state of repair.



## Sick staff and safe food

**Food businesses must do all they practically can to make sure staff, or other authorised people, do not contaminate food or food contact surfaces.**

**Unwell staff must stay away from work.**

For Coronavirus advice, please read <https://www.wa.gov.au/government/covid-19-coronavirus>

Cover any hand sores with bandage and a glove. Wash your hands after blowing your nose, going to the toilet etc.



## Fees waived

**In response to the financial hardship of the COVID-19 pandemic, Council has waived the annual Food Safety and Registration fee until 31 December 2020.**

