

Feedback



Welcome

We hope you all had a safe and festive season. Summer is well and truly on our doorstep and so are the flies. In this edition we will be looking at the importance of pest control, temperature control and thermometers.



Not so clean!

City of Swan recently successfully prosecuted a Malaga bakery which was fined \$75,000. The owner was found guilty of a number of breaches of the *Food Act 2008*, including issues regarding cleanliness, inadequate pest control and failing to store food from contamination.

This is just a reminder that the City of Swan takes a firm stance on Food Safety to ensure that the patrons who purchase and consume food within the City are receiving safe food.

When an Environmental Health Officer encounters a non-compliance issue there are a range of options to choose from. These include Improvement Notices, or issuing an Infringement or initiating prosecution. The maximum penalty for a successful prosecution is \$250,000.

Food premises which are found guilty will be named and shamed on the Department of Health's website at www.public.health.wa.gov.au

As a proprietor, it is your responsibility to ensure that your food business is kept clean and maintained at all times. If issues are not dealt with by their due date, further action will be taken.

National Food Safety Week

The theme for Australian Food Safety Week 2014 was **Temperature danger zone—keeping hot food hot and cold food cold.**

National Food Safety week ran from the November 9–16 2014. You may have noticed displays set up throughout the City of Swan's libraries. The displays included information on the importance of correct temperature control at home.



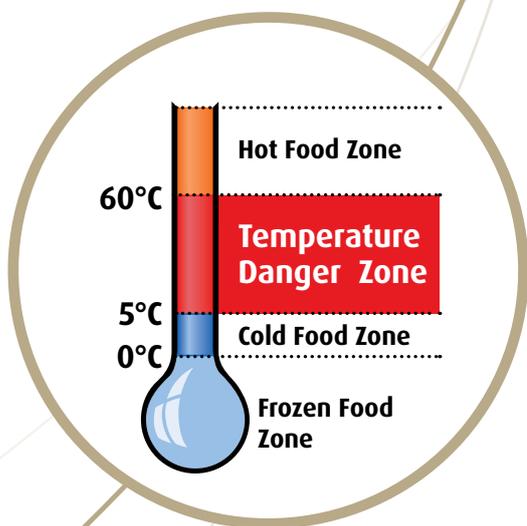
Safe temperatures are 5°C or colder, or 60°C or hotter. Potentially hazardous food needs to be kept at these temperatures to prevent food-poisoning bacteria, which may be present in the food, from multiplying to dangerous levels. These bacteria can grow at temperatures between 5°C and 60°C, which is known as the temperature danger zone.

National Food Safety Week (continued)

The fastest rate of growth is at around 37°C which is around room temperature on a hot day.

The Food Safety Standards also require you to have a thermometer if you prepare, handle or sell potentially hazardous food. This will enable you to check that safe temperatures are being maintained.

If you are keeping food hot on cooktops, in ovens or in bain-marie units, the equipment needs to be set high enough to ensure all the food remains hot (60°C or hotter).



The 2-hour/4-hour guide

Although potentially hazardous food should be kept at 5°C or colder or 60°C or hotter wherever possible, this food can occasionally be between this range—typically during food handling or production.

It will remain safe between 5°C and 60°C provided it is between these temperatures **for less than four hours**. This is because it takes more than four hours for food-poisoning bacteria to grow to dangerous levels.

The 2-hour/4-hour guide applies to ready-to-eat potentially hazardous food. It provides guidance on how long this type of food can be held safely at temperatures between 5°C and 60°C and what should happen to it after certain times.

Total time limit between 5°C and 60°C	What you should do
Less than 2 hours	Refrigerate or use immediately
Between 2 hours and 4 hours	Use immediately
More than 4 hours	Throw out

The times refer to the life of the food, including preparation and cooling, not just to display times, so remember to add up the total time that the food has been between 5°C and 60°C.

Is your food at a safe temperature?

The only way temperature control can be monitored is by using an appropriate thermometer. When undertaking food premises inspections Environmental Health Officers are finding that proprietors are not using thermometers, or not using them correctly.

We recommend you purchase a portable non-glass probe thermometer with a temperature range of -20°C to 100°C. To find suppliers, look in Yellow Pages under thermometers or under catering equipment suppliers.

Equipment that is used to store and display food such as coolrooms, bain-marie units, and sandwich display units may have a thermometer as part of the equipment. This thermometer will measure the operational temperature of the unit. While these thermometers are useful, they do not measure the actual temperature of the food and you will still need a separate probe thermometer to check the actual temperature of the food. Also, this equipment unit thermometer only gives a reading where the thermometer is located and may not accurately reflect the temperature in all parts of the unit.

Some food businesses use infrared thermometers (similar in appearance to a police speed checking gun). These thermometers are not inserted into food but can be pointed at a food to measure its surface temperature.

These thermometers can be very useful for quick checks on the temperature of food, but they are not accurate enough to comply with the requirements



in the standards because the surface temperature of the food may differ from its core temperature.

Accordingly, if you have an infrared thermometer you will still need a probe thermometer accurate to +/-1°C, or an infrared thermometer with a probe attachment.

Make sure your thermometer is giving you the right reading

Once you have your thermometer you will need to calibrate it every couple of months to ensure that it is giving you accurate temperatures. Follow these few simple steps.

Ice point test

1. Put some crushed ice and water in a container to make an ice slurry.
2. Put probe thermometer in container with slurry ensuring probe does not touch the sides of the container.
3. Temperature should read between -1°C and +1°C.

Hot point test

1. In a suitable saucepan or container, bring water to the boil.
2. Put probe thermometer in container with boiling water, ensuring the probe does not touch the sides of the container.
3. Temperature should read between 99°C and 101°C.

If the thermometer does not read the above temperatures exactly, it is not working correctly.



How do I clean and sanitise the thermometer?

As the probe of the thermometer will be inserted into food, the probe must be cleaned and sanitised before it is used to measure the temperature of a different food.

If the probe is not cleaned and sanitised, food poisoning bacteria may be transferred from one food to another food. This is especially important when the thermometer will be used to measure the temperature of raw food and then cooked food, for example, a raw hamburger patty and then a cooked hamburger patty.

The probe of a thermometer can be cleaned and sanitised using the following steps:

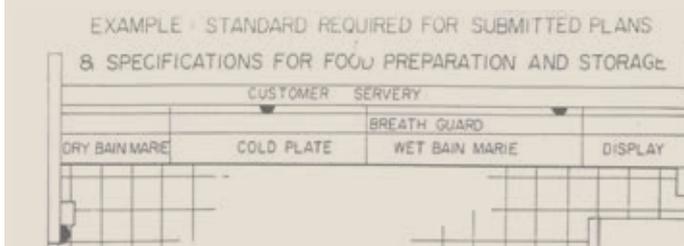
- wash the probe with warm water and detergent;
- then sanitise the probe in an appropriate way (follow manufacturer's directions) using an appropriate sanitiser for your thermometer (alcoholic swabs are often used but a sanitising solution can be used instead); and
- then allow the probe to air dry or thoroughly dry it with a disposable towel.

New guides for new food business proprietors

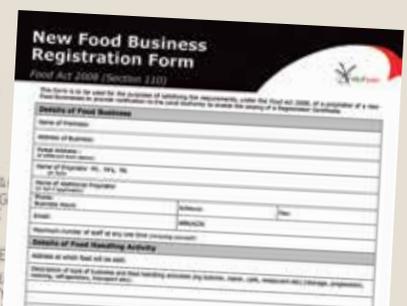
Thinking of starting up a new food business or know of someone that would like to? The Health Services teams have put together new informative packages that have been designed to provide further information about the responsibilities of food proprietors as well as explaining the role of the City.

This information is provided as a general guide for owners or proprietors who intend to design, construct, fit-out and/or operate a food premises or food vehicle within the City of Swan.

This guide also details the process for approval and registration of a food business within the City. **To obtain a copy please call Health Services on 9267 9153.**



SPECIFICATIONS
CEILING: GYPSUM WITH A SMOOTH FLUSH SURFACE & PAINTED WITH A LIGHT COLOURED WASHABLE GLOSS PAINT
WALLS: TILED TO CEILING HEIGHT
FLOORS: TILED OR COMMERCIAL QUALITY WELDED VINYL WITH ALL FLOOR/WALL



Shoo fly!

The weather is likely to bring some pests out of hiding, especially flies, and your first defence is to prevent them from gaining access to your premises.

In order to keep flies out of food premises:

- Ensure that doors and windows are kept closed.
- Entrance doors should be protected with fly screens or fly strips which are maintained in a good condition.
- Keep your fly zappers on at all times. Fly zappers must not be placed above food preparation or cooking areas. The units must be cleaned regularly (at least monthly) to remove dead flies and must always be in working order (i.e. replace blown tubes).
- Remove food sources for pests. This means keeping food premises clean and ensuring all foods are covered when not in use.
- In some circumstances, where flies are prevalent, air curtains placed above entrance doors may be the only option for keeping flies out of the premises.
- Fly sprays must not be used or placed where they are likely to contaminate food or food contact surfaces.
- Maintain bin enclosures by ensuring rubbish is wrapped, bin lids are closed and the bin area is cleaned on a regular basis.
- Don't forget to keep your fat/oil storage areas and containers clean as well.



Bacterial Bits

Time and time again health officers witness the incorrect use of gloves by staff when handling food. As a proprietor, please remind staff that using gloves does not mean that a magical shield is formed which then allows you touch everything whilst handling food.

Gloves should be used together with proper hand washing to create another barrier to prevent cross contamination and ultimately food-borne illnesses. Here are few simple points for your staff to remember when using gloves.

Gloves should be changed as often as you would normally wash your hands and when:

- They become contaminated or torn. Gloves can become contaminated in many ways including handling raw meat, touching rubbish or whilst cleaning.
- Before beginning a new task.
- Before returning to your workstation. If you leave your workstation and handle non-food items, you must wash your hands and put a new pair of gloves on before returning.

If gloves are not used correctly then they should not be used and good hand washing practices used instead.

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COS01E336