

FOOD SAFETY NEWSLETTER

Welcome to the 10th issue of Wagga Wagga City Council's Food Safety Newsletter.

Staff at Wagga Wagga City Council would like to take this opportunity to thank all those involved in food regulation in Wagga Wagga and reinforce the importance of continuing to work together to increase food safety compliance and reduce the incidence of food borne illness in our region.

HAMBURGER FOOD SAFETY TIP

- ▶ Proper cooking of hamburger patties minimises the risk of food poisoning
- ▶ Keeping everything clean is critical to improving food safety
- ▶ Cool down cooked burger patties quickly if intended to store
- ▶ Keep raw and cooked food separate
- ▶ Do not allow contents to drip on other foods
- ▶ Refrigerate or freeze minced meat as soon as possible after purchase

56 Businesses Join Scores on Doors

Congratulations to 56 local food businesses in achieving their Scores on Doors rating. Joining the free Scores on Doors program represents a great opportunity for businesses to collectively promote their high levels of food safety compliance to locals and visitors alike. As part of Scores on Doors, businesses are assessed against a standardised food safety requirements and assigned a star rating reflecting their performance where 5 stars is Excellent, 4 stars is Very Good and 3 stars is Good. This program benefits customers, it benefits business and it benefits entire community. We applaud businesses that have already signed up and encourage those who haven't yet to get on board this worthy initiative.

Should you wish to sign up to the program, please complete and submit a participation agreement format available on Council's website or contact Council's Environmental Health team 1300 292 442.

Food Safety Supervisor

Most food businesses will need to appoint a Food Safety Supervisor (FSS) prior to operation. Where a proprietor operates more than one food business; one FSS per store must be designated. The FSS certificate must be available on the premises before commencement of operation and remain on the premises during trade. The certificate must be produced to an Authorised Officer upon request. It is a good idea to ensure that all food handlers know where the FSS certificate is located.

FSS certificates are valid for 5 years from the date of attainment. As such, some FSS accreditations are now due for renewal. To renew FSS certificates supervisors must enrol in a refresher course which includes new modules. Supervisors must renew their accreditation within 30 days of the date of expiry otherwise they may need to re-sit the course in its entirety. There are refresher courses available from local registered training organisations which you can find on the NSW Food Authority's website. Proprietors must ensure FSS certificate resembles the certificate as pictured.

The FSS refresher training will ensure an individual has knowledge of food safety requirements, the skills to manage food safety risks, and can meet the essential requirements for national units of competency.

For more information on FSS please visit <http://www.foodauthority.nsw.gov.au/rp/fss-food-safety-supervisors> or to see if your current attainments can be converted to an FSS certificate please call the NSW Food Authority on 1300 552 406.



TEMPERATURE CONTROL

FOOD IN DISPLAY UNITS

Food Standard 3.2.2 defines potentially hazardous food as "food that has to be kept at certain temperature to minimise the growth of pathogenic microorganisms that might be present in the food or to prevent the formation of toxins in the food". Clause 8 of the Standard requires that a food business, when displaying potentially hazardous food, display it under temperature control at all times. Food businesses have the legal responsibility to demonstrate that food is handled and stored safely.

A bain-marie is not designed for reheating food. Food must be freshly cooked or reheated on equipment such as stoves or microwaves prior to display in a bain-marie.

TEMPERATURE MEASURING DEVICES

Where potentially hazardous food is handled, a food business must have on the premises a temperature measuring device that is readily accessible to all staff and accurately measures the temperature of potentially hazardous food to +/- 1°C. It is generally advised that thermometers be calibrated by the supplier of the thermometer or by a laboratory that is accredited to perform this task. Electronic thermometers should be calibrated annually.

REMEMBER DON'T COOK WHEN YOU'RE CROOK

THIS NEWSLETTER HAS BEEN DEVELOPED TO ENSURE OPEN LINES OF COMMUNICATION EXIST BETWEEN COUNCIL AND THE LOCAL FOOD INDUSTRY

Contact Wagga Wagga City Council if there are any major changes within your food business, including; change of ownership or a change in the type of food prepared.

Environmental Health Officers
Call: 1300 292 442
council@wagga.nsw.gov.au
www.wagga.nsw.gov.au

Cutting & Serving Boards

THE CORRECT USE OF CUTTING & SERVING BOARDS

Cleanliness and proper maintenance is key to preventing microbial cross-contamination from cutting boards.

AVOID CROSS-CONTAMINATION

Always avoid cutting ready-to-eat food, such as bread or salad, on a board that has been used to trim raw meat, poultry and seafood without washing and sanitising the board first. To wash and sanitise a board properly, attention must be given to the cracks, scratches and cuts that may form on the board. Boards used for the preparation or serving of food must be washed with hot soapy water and rinsed with clean water before being dried, with clean paper towels. Following the cleaning process, both cutting boards must then be sanitised.

Food should not be prepared or served on boards with deep cracks and cuts because of the risk of cross-contamination from trapped bacteria and viruses hidden in these areas. If cutting or serving boards cannot be effectively cleaned and sanitised because of damage to the surface, they should be replaced with new boards.

REPLACEMENT OF BOARDS

Ideally, cutting boards should have a smooth, hard surface and rounded corners that will not chip or crack. They should be dense enough to resist slice marks that harbour bacteria and be easy to clean. All cutting and serving boards should be replaced periodically due to inevitable surface wear or, as soon as they become too worn or develop hard-to-clean grooves. If ever in doubt about the condition of the board, it's best to throw it out.

Hamburger Food Safety

Hamburgers are a popular form of ready-to-eat foods; however, they can serve as a vehicle for pathogenic bacteria if not cooked, handled or stored properly and could potentially lead to food poisoning.

ENSURING FOOD SAFETY OF A HAMBURGER

In order to reduce the potential for foodborne illness, minced meat must be cooked right through to the centre. No pink should be visible and juices should run clear. Guidelines suggest cooking hamburgers until the thermometer reads at least 71°C internal temperature. To ensure meat is free from harmful bacteria, it is important that a clean and sanitised thermometer is used and placed in the thickest portion of the meat to check the temperature of the food.

WHY IS IT OK TO EAT A RARE STEAK AND NOT A RARE PATTY?

Different meats require different cooking temperatures to destroy harmful bacteria.

For example, a steak need only be seared on the outside and can be rare inside, while minced meat must be carefully cooked to destroy bacteria.

It's because when cooking a steak, all areas that have been exposed to the elements are heated to the point where bacteria will be killed. With minced meat, the very act of mincing meat means the outsides end up on the inside and the bacteria would be spread throughout the entire patty. In short, minced meat has far greater surface area than steak and therefore presents a greater risk of bacterial contamination

HAMBURGERS-REDUCING THE RISK OF CONTAMINATION

- ▶ Keep raw minced meat cold (4°C or lower) and cook within no more than two days after purchasing.
- ▶ Remember, if raw hamburger patties are kept in the temperature danger zone which is between 5°C and 60°C, bacteria will multiply rapidly.
- ▶ Use a separate chopping board and utensils for produce and raw meat.
- ▶ Always wash hands before and after touching raw meat, washroom use and after change of activity.
- ▶ Keep surfaces clean and sanitised, changing dishcloths daily and sanitise premises before and after preparing food.
- ▶ Never allow ready-to-eat foods like lettuce, tomatoes or cheese to come in contact with raw meat or its juices.
- ▶ Throw away left-over marinade or sauce. It is advised to prepare just enough for single usage.