

Food Safety Newsletter



Summer 2023-2024

Welcome

Welcome to the City of Rockingham's food safety newsletter. This newsletter aims to provide up-to-date food safety and regulatory information to food handlers and food businesses within the City. Please contact customer@rockingham.wa.gov.au if you have any feedback or suggestions for future editions of the food safety newsletter.

Topics



New national standards for some food businesses - Standard 3.2.2A reminder



Why only 'food-safe' packaging should be used for food storage



Tips for cooling food safely



Prosecution of non-compliant food businesses



rockingham.wa.gov.au

WA food businesses must comply with Standard 3.2.2A Food Safety Management Tools From 8 December 2023

Learn more at health.wa.gov.au/FSMT



New national standards for some food businesses - Standard 3.2.2A reminder

From 8 December 2023, food businesses that handle unpackaged, potentially hazardous and ready-to-eat foods will need to demonstrate that the below food safety management tools are being implemented:

- 1. Food safety supervisors:** A trained food safety supervisor must be reasonably available for your business.
- 2. Food safety training:** Your food handlers will need to show they have had food safety training.
- 3. Show you are managing key food safety controls:** You will need to show that you are keeping records of important food safety controls or be able to demonstrate safe food handling practices.

To help you understand what you need to do to meet the requirements visit:

health.wa.gov.au/FSMT

If you have any questions, please contact Health Services at the City of Rockingham at: **9528 0333** or customer@rockingham.wa.gov.au

Tips for cooling food safely

Slowly cooling pre-cooked potentially hazardous foods (PHFs) greatly increases the risk that your business may cause an outbreak of food poisoning.

To safely cool any potentially hazardous foods and reduce the chance that food poisoning bacteria can reproduce to harmful levels, use the following guide:

- Cool food from 60°C to 21°C in less than 2 hours.
- Cool food from 21°C to 5°C within the next 4 hours.

The following tips will help your business to cool food quickly and safely:

- Cool food in shallow containers (no greater than 5 cm deep).
- Cool on a rack rather than a solid surface and do not stack containers. Air must be able to flow around the container for even cooling.
- Monitor temperatures with a clean and sanitised probe thermometer and divide food into smaller portions if unable to cool quickly enough. Use a cooling chart to record temperatures and adjust your cooling procedures if they are unsuitable for cooling PHFs within the required timeframes.
- Place food in the fridge as soon as it stops steaming.
- Stir liquid foods often with a clean and sanitised utensil to promote even cooling.
- Use water or ice baths for containers of food.
- Use rapid cooling equipment such as a blast chiller.
- Add ice as an ingredient to the food.





Why only 'food-safe' packaging should be used for food storage

The Food Standards Code specifies that packaging must be fit for its intended purpose, and made of material not likely to cause food contamination. Routine inspections have found that unsuitable packaging materials such as broken containers, plastic bags and garbage bins have been used for food storage in some food premises.

Food storage containers or packaging may cause food to become unsafe or unsuitable, if:

- They are dirty or damaged, as harmful microorganisms may contaminate food.
- Parts of the containers or packaging break off into food.
- Chemicals from the containers or packaging leach into the food.
- Containers are not air-tight and allow the entry of pests, moisture and other contaminants into the food.

You can reduce the risk of contamination from food packaging by:

- Using only clean, undamaged, food-safe packaging.
- Purchasing packaging from a reputable supplier.
- Checking whether the composition of the packaging is suitable for the type of food you will be storing and length of time that food will be stored.
- Checking whether the packaging can withstand the conditions that it will be exposed to e.g. will it be safe in the freezer, microwave or dishwasher?
- Using appropriate cleaning and sanitising methods to prevent damage to packaging.
- Not re-using single-use packaging materials.
- Using air-tight lids where possible.

Prosecution of non-compliant food businesses

Ongoing non-compliance or serious breaches of food legislation may result in legal action being taken against a food business and owner(s) by the City of Rockingham. Should a food business and owner(s) be convicted of an offence under the *Food Act 2008 (WA)* in court, names are published on the Department of Health Website.

The conviction will remain on this website for public viewing for 24 months from the date of conviction. The list of food businesses previously convicted of an offence in Western Australia can be found at:

health.wa.gov.au/Articles/F_I/Food-offenders/Publication-of-names-of-offenders-list

