

Food Safety Newsletter



Summer 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



Keep your food business pest-free



Standard 3.2.2A prosecution



Enforcement of Standard 3.2.2A – one year on



Temperature checks during summer



Cleaning to prevent cross-contamination



rockingham.wa.gov.au



Keep your food business pest-free

With the increase in pest activity during warmer weather, it is important to review the pest management plan for your food business. An effective pest management plan should include measures to prevent the entry and harbourage of pests at the premises, and to eradicate any pests that may enter the premises.

Tips for managing pests:

- Stop pests from entering your food business by using air curtains, mesh screens or pest strips at doors and other openings.
- Prevent the harbourage of pests by sealing any holes, cracks or gaps at the premises (e.g. walls, floors, behind coving etc.). Replace or refurbish damaged surfaces that cannot be repaired.
- Protect food from pests by keeping containers sealed and food covered.
- Keep all surfaces clean and tidy to prevent the build-up of food waste and grease that can attract pests.
- Ensure that rubbish is removed regularly and that bin lids outside the premises are kept closed.
- Declutter the premises (including outside) to reduce potential pest harbourage areas.
- Monitor for signs of infestation e.g. droppings, gnaw marks, casings. Use a pest sighting log to help identify types of pests that need to be treated at the premises and locations for treatment.
- Use appropriate chemicals for a food business. Sprays are inappropriate in food preparation and storage areas as overspray can contaminate food contact surfaces.
- Follow recommendations provided by your pest control contractor or chemical packaging to ensure maximum effectiveness of chemicals applied.
- Keep a log to track how often and where pest control treatments are applied.

Further considerations for pest management:

When performing pest control that targets rodents, prioritise choosing methods and products that protect non-target wildlife including owls.

Links to recommended methods, product types and further information about owl-friendly rodent control are available at: rockingham.wa.gov.au/wildlife

A guide to rodent control products including what to buy and what to avoid is available at actforbirds.org/what-to-buy-and-avoid



Standard 3.2.2A prosecution

Failure to comply with Standard 3.2.2A has resulted in a \$5,700 penalty for a food business in Gingin. Proprietors of Gingin Early Learning Centre were recently prosecuted for failure to appoint a food safety supervisor before engaging in a prescribed activity. Conviction details can be found at health.wa.gov.au/en/Articles/F_I/Food-offenders/Publication-of-names-of-offenders-list

Check your business complies with Standard 3.2.2A if your business handles unpackaged potentially hazardous food:

1. All food handlers should have completed a food safety course or be able to demonstrate skills and knowledge in food safety and hygiene.
2. At least one reasonably available, qualified Food Safety Supervisor should be appointed.
3. Category one businesses must be able to show that food is safe by keeping records or by demonstrating safe food handling practices.

Further details regarding requirements can be found at health.wa.gov.au/Articles/F_I/Food-safety-management-tools-for-food-businesses

Although the City of Rockingham has not yet prosecuted a registered food business under Standard 3.2.2A, infringements and further enforcement action will now be undertaken for operators who fail to comply.

Enforcement of Standard 3.2.2A – one year on

City Environmental Health Officers are now issuing Improvement Notices for businesses that have failed to adequately train staff, appoint a Food Safety Supervisor for the business or provide evidence that food is safe, one year after Standard 3.2.2A came into effect.

The Improvement Notice specifies a time frame for the enrolment and completion of the Food Safety Supervisor course or for compliance with other requirements of Standard 3.2.2A. From 2025, Infringement Notices may also be issued for non-compliance with the Standard.

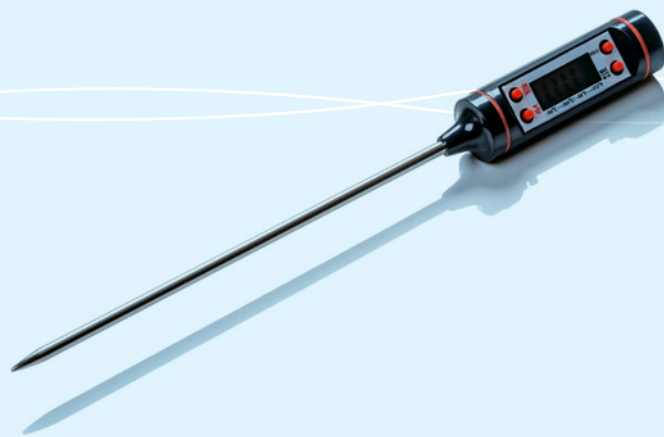
Reminder: It is the proprietor's responsibility to ensure that requirements are still met with any staffing changes – always be ready to train new staff as needed.

Temperature checks during summer

As the warmest days of summer approach us, now is the time to check whether your cool room and fridges are capable of maintaining cold food temperatures at or below 5°C.

Handy tips for temperature checking:

1. Calibrate your digital probe thermometer so you have an accurate temperature reading – instructions are at safefoodaustralia.com.au/thermometer-calibration
2. Train staff on how to correctly use the thermometer – do not rely on display readings for temperature checks. Ensure that the thermometer is clean and sanitised before probing each food product.
3. Perform temperature checks of your cool room, make line fridges and display fridges at least twice a day to determine whether the appliance can maintain temperatures at or below 5°C, including during service periods.
4. Keep a record to demonstrate that temperatures are safe.
5. Ensure that staff are trained in corrective actions if temperatures are not safe (e.g. adjust fridge temperature or dispose of food).
6. Perform any maintenance required to ensure that appliances are functioning correctly.



Cleaning to prevent cross-contamination

The WA Department of Health has recently released guidelines to prevent foodborne illness outbreaks from inadequate cleaning and sanitising of blenders and mixers. Improper cleaning of this equipment has been shown to result in biofilm build-up, which increases the risk of cross-contamination and a foodborne illness outbreak.

The guidelines detail steps for the preparation, cleaning, sanitising and air drying of seals, removable blade and mixer attachments for this equipment and can be accessed at health.wa.gov.au/Articles/A_E/Cleaning-and-sanitising-of-blenders-and-mixers