

Food Safety Newsletter



Winter 2023

Welcome

Welcome to the City of Rockingham's Food Safety Newsletter. This newsletter aims to provide current 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 from 8 December 2023



Free online food safety training courses



Allergen management



Labelling requirements for pre-packaged foods

New national standards for some food businesses from 8 December 2023

New standards have been introduced nationally by Food Standards Australia New Zealand (FSANZ) to improve food safety and prevent foodborne illness in the community.

Food businesses that handle unpackaged, potentially hazardous and ready-to-eat foods will need to comply with the new standard requirements by 8 December 2023.

The new requirements will improve food safety through skills, knowledge and supervision.

Some food businesses will be required to implement the below food safety management tools. These tools will enable food businesses to manage food safety risks more effectively to help prevent foodborne illnesses and outbreaks, loss of revenue and reputational damage.

- 1. Food safety supervisors:** You will need to appoint a food safety supervisor 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 keep 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 new requirements visit health.wa.gov.au/FSMT

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



rockingham.wa.gov.au



Free online food safety training courses

There are free online training courses available which would satisfy the food handler training requirement for Food Safety Standard 3.2.2A:

- FoodSafe Online available at ehawa.org.au/products/foodsafety-products/foodsafety-online
Training is available in English, Vietnamese and Simplified Chinese. Use the City of Rockingham's unique discount code 'FSROCKI316' to access the training free of charge.
- I'm Alert Food Safety available at imalert.com.au/v6/?sub=rockingham
Training is available in English and Simplified Chinese.
- DoFood Safely available at dofoodsafely.health.vic.gov.au/index.php/en
Training is available in English, Chinese, Vietnamese, Korean, Hindi, Nepali and Punjabi.

Courses take approximately one to one and a half hours to complete. A certificate or e-mail confirming completion of the course will be provided. Be sure to keep a record of all food handlers who have completed the course to demonstrate compliance with this requirement of Standard 3.2.2A.

Allergen management

Proprietors of food businesses and food handlers should be aware of their legal obligations when it comes to food allergies and food handling declarations. Food allergens can trigger mild to severe reactions in some individuals and may cause anaphylaxis in some sensitised individuals, which can be life threatening.

It is important to identify the most common foods that cause allergic reactions:

- Peanuts
- Milk
- Sesame seeds
- Shellfish
- Lupin
- Tree nuts
- Eggs
- Fish
- Soy
- Wheat

It is recommended that food handlers, owners, managers and workers receive appropriate training every two years, covering topics in relation to food allergen management. Owners and employees of the food business must be aware of what is going into food dishes to be able to pass this information on to customers.

Free online training courses and videos are available at foodallergytraining.org.au

Other resources to assist businesses, including an allergen matrix tool are available at health.wa.gov.au/Articles/F_I/Food-allergen-declarations-for-food-businesses



Labelling requirements for pre-packaged foods

Labels allow customers to make informed choices about the food that they buy, by displaying information about nutrition, ingredients and potential allergens. They provide information about how long a product can be kept for and storage conditions to keep the product safe for consumption. Country of origin information displayed on a label allows customers to choose whether they want to buy local or overseas products. Labels can also help in the event of a food recall as they provide identification details to aid with product traceability.

When is a label required?

Packaged foods for retail sale or for catering purposes are generally required to bear a label unless any of the following applies:

- Food is in an inner package not designed for sale without an outer package, other than individual portion packs which contain certain substances which must be declared either verbally or in writing
- Food is made and packaged at the premises from which it is sold
- Food is packaged in the presence of the buyer
- Food is delivered packaged and ready to eat at the request of the buyer
- Food is sold at a fundraising event
- The food is whole or cut fresh fruit or vegetables (except sprouting seeds or similar products) in packages through which you can see the nature or quality of the fruit or vegetables.

Even in the case that a packaged product is exempt from bearing a label, certain information must be available either verbally or in writing, to be provided to the customer at the point of sale.

What information must be displayed on a label?

- Name or description of the food
- Name and business address for an Australia or New Zealand supplier
- Mandatory warning and advisory statements and declarations
- Ingredient listing
- Date marking
- Lot identification
- Directions for use or storage
- Nutrition information panel
- Percentage labelling
- Country of origin.

Other information may need to be displayed, depending on the product. There are also specifications for how information should be displayed.

Visit health.wa.gov.au/Articles/F_I/Food-labelling for more information.

To create a nutrition label visit

foodstandards.gov.au/industry/npc/Pages/nutrition-panel-calculator.aspx

