

# Food Safety Newsletter



Winter 2025

## 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](mailto:customer@rockingham.wa.gov.au) if you have any feedback or suggestions for future editions of the food safety newsletter.

## Topics



Drain cleanliness and maintenance



Storage of waste



Changes to allergen labelling for pre-packaged food



If you are feeling unwell



rockingham.wa.gov.au

## Storage of Waste

Routine food premises inspections have found that some businesses have neglected to appropriately contain waste, recycling and waste oil once it has been removed from the kitchen area. This can lead to pest and odour issues for the business and surrounding tenancies.

### **Considerations for the storage of waste, recycling and waste oil:**

- The waste containers used should be easy to clean and appropriate for the types of waste and recyclable matter generated by the business.
- Waste containers should be fully enclosed where there is a risk of pests entering the containers.
- Waste containers should be contained within a bin enclosure if one is available.
- Drums of oil should be stored in a bund to prevent any spillage of waste oil onto the ground. Rainwater should not be allowed to enter the oil drum or bund – these should be enclosed by a rain cover if not covered by a roof.
- Waste containers should be emptied frequently enough so that lids can remain fully closed at all times.

- Recyclable material should be stored in a way that prevents the harbourage of pests e.g. cardboard should be baled or kept within a bin and removed regularly.
- Regularly clean bins and bin enclosures so that there is no build-up of waste or oil.

### **Proper storage of recyclable matter and waste, including waste oil has the following benefits for your food business:**

- Reduces potential breeding and harbourage sites for pests, including flies, cockroaches and rodents.
- Prevents odour nuisance to your business and surrounding tenancies.
- Reduces time spent cleaning and tidying waste storage areas.
- Prevents environmental contamination with rubbish and waste oil.







## Drain Cleanliness and Maintenance

**A common issue found during inspections is that food scraps and oil have been entering drains both inside and outside the kitchen, resulting in:**

- Odour issues
- Drain fly breeding
- Drains clogged with oil and debris

Adequate management of waste water produced by your food premises, and regular maintenance of drains can prevent these issues.

### Tips for keeping drains clean:

- Follow the conditions of your trade waste permit e.g. pump out grease arrestor at the required frequency.
- Clean out in-sink and floor strainers at least daily.
- Remove solids from dishes and the floor prior to washing.
- Avoid tipping oil down any drain.
- Dispose of floor waste water only in a drain connected to grease traps or sewer – do not tip this down stormwater drains.

## Changes to Allergen Labelling for Pre-Packaged Food

**Effective 25 February 2024, were changes to allergen labelling requirements for pre-packaged food, making it easier to find allergen information:**

- Certain foods must now be declared individually, e.g. names of individual tree nuts must now be declared, where previously 'tree nuts' was acceptable. The full list of allergens which must be declared is available at:  
[foodstandards.gov.au/consumer/labelling/allergen-labelling](https://www.foodstandards.gov.au/consumer/labelling/allergen-labelling)
- There is now specific wording for allergens e.g. dairy must be labelled as 'milk'. Incorrect wording will result in the national recall of a product.
- Allergens must now be declared twice – in the ingredient list using **bold font**, and in a separate allergen summary statement in **bold font** beginning with the word 'contains' located near the ingredient list.
- For food not in packaging or not required to bear a label (such as food provided at a café), declarations must be displayed with the food or provided to the customer upon request.

*Example:*

**Ingredients:**

Flour (from **wheat**), **milk**, butter  
(**milk**), sugar, almond butter.

**Contains:**

**Wheat, milk, almond, gluten.**

### Further points:

- Products packaged and labelled prior to the 25 February 2024 (with previously compliant allergen labelling) that do not declare allergens in the new format can be sold until 25 February 2026.
- Misleading terms may not be used e.g. 'low allergen'. Claims that a product is 'allergen free' must mean that there is no detectable allergen in the product.
- Imported products may not have the appropriate declarations if the ingredient is not a declarable allergen in the country imported from.
- Detailed information can be found at Food Standards Australia New Zealand ([foodstandards.gov.au/consumer/labelling/allergen-labelling](https://www.foodstandards.gov.au/consumer/labelling/allergen-labelling)) regarding:
  - Declarations required for cereals containing gluten
  - Allergens that do not need to be declared
  - Labelling of bee products
  - Precautionary allergen labelling.





## If you are feeling unwell

The recent cryptosporidiosis outbreak around metropolitan Perth ([health.wa.gov.au/Media-releases/2025/March/Health-warning-following-rise-in-Cryptosporidiosis-notifications](https://health.wa.gov.au/Media-releases/2025/March/Health-warning-following-rise-in-Cryptosporidiosis-notifications)) provides an example of how rapidly illness can spread when infection control precautions are not followed by those who may be experiencing symptoms e.g. handwashing and avoiding handling food and drinks.

Although there are other modes of transmission for this particular illness, it is a timely reminder to take the following precautions to prevent the spread of foodborne illness if you are feeling unwell:

- Recognise the symptoms of a potential foodborne illness – e.g. diarrhoea, vomiting, fever, sore throat, jaundice, headache, nausea, cramps, fatigue etc.
- Notify your supervisor and seek medical attention if you suspect that you may be suffering from a foodborne illness.
- Avoid working within the food premises entirely if no duties can be performed without the risk of infecting other persons.
- Do not engage in food handling activities where contamination may occur. Also avoid contact with utensils and food contact surfaces, as these may also contaminate food, or the bacteria may spread to others who handle the utensils or come into contact with these surfaces.
- Do not return to food handling duties until clear of symptoms as advised by your doctor.

