

Food Safety Newsletter

Winter 2026

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



Exhaust canopy
maintenance



Protecting your
premises from fire



Substantiating safe
food handling



Deep cleaning



Requirements for sanitising food contact surfaces or equipment



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Exhaust canopy maintenance



Is your premises experiencing excess smoke or cooking fumes, a yellowing ceiling or walls, or oil accumulating on surfaces within the cooking area? If so, your exhaust canopy may be due for a service.

Regular servicing should not only involve cleaning the filters, but also the removal of accumulated grease and fat on the canopy and inside ductwork. In addition to resolving these issues, regular servicing can reduce the chance of a fat fire and a potentially denied insurance claim.

Ensure that you communicate with your insurer and exhaust canopy servicing company to determine the most suitable cleaning frequency, based on the type and volume of food cooked at your premises.



Protecting your premises from fire

To further protect your premises, firefighting equipment such as fire extinguishers and fire blankets should be serviced every six months.

Contact your accredited fire safety technician to book in a service and for an audit to ensure that your business is adequately prepared from fire.

Substantiating safe food handling

Why keep food safety records at your business? In addition to compliance with Standard 3.2.2A (for food businesses handling unpackaged, potentially hazardous, ready-to-eat food), records can be used to demonstrate that safe food handling procedures are being followed by food handlers at your business.

Regular record keeping at your business can benefit you in the following ways:



Appliances that are not working within the safe temperature ranges can be identified and promptly repaired, preventing premature food spoilage or potential foodborne illness



You will be able to reject any products received at unsafe temperatures by your business, to eliminate the possibility of this food being prepared for customers



You can verify that food handlers are following the correct procedures if the business receives a food safety complaint



Food will not be kept out of temperature control for unsafe time periods, and it is clearer when food needs to be disposed of



Cleaning can be tackled in a more efficient manner when divided into manageable tasks



It is easier to visually see when cleaning, maintenance and pest control tasks have been completed and are next due.

It is strongly recommended that category one businesses (businesses that process unpackaged, potentially hazardous, ready-to-eat food) keep records to demonstrate compliance with Standard 3.2.2A, depending on the activities of the business.

Record templates are published by Safe Food Australia – Appendix 8, available at: foodstandards.gov.au/publications/safefoodaustralia



The following records are recommended for all businesses to ensure food is safe and that other tasks are completed on a routine basis:

Food receipt and appliance temperature checks
(if selling potentially hazardous foods)

Cleaning

Pest control

Maintenance



Deep cleaning

City of Rockingham Environmental Health Officers have found that there are certain areas of food premises that tend to be neglected and will gather more grease, dirt and visible matter than those areas attended to during routine cleaning.

These areas include:

- underneath cooking equipment including deep fryers, ovens, grills
- in between and behind appliances
- door edges, seals and hinges of fridges, freezers and cool rooms
- hard to reach corners and edges of cooking equipment, and inside fridges and freezers
- floor and wall junctions
- underside of shelving
- walls and ceilings
- cables and pipework
- exhaust canopy hood
- touch points
- fly screens.

To make these cleaning tasks more manageable:

- use a checklist to divide tasks into daily, weekly and monthly tasks, or at frequencies most effective for keeping all areas of the food premises clean
- ensure that staff know how to thoroughly clean these areas and allocate enough time for them to complete cleaning tasks
- have staff sign off on jobs completed and retrain staff on correct cleaning technique if tasks are not completed to the required standard
- if staff are not available to clean as required, hire a commercial cleaner to clean the areas that are not addressed routinely
- ensure your cleaning equipment and chemicals are fit for purpose. Keep cleaning equipment clean and use chemicals as directed
- keep maintenance up to date – it is difficult to clean areas where excess filth can accumulate due to peeling or damaged surfaces.

Requirements for sanitising food contact surfaces or equipment

Following cleaning, food contact surfaces or equipment are to be sanitised either with heat or chemicals, or other processes to prevent microbiological contamination of food.

For sanitising with chemicals:

- ensure that your sanitiser is 'food-grade'
- dilute the sanitiser according to the instructions on the bottle. Have a measuring cup or syringe to measure the exact quantity of sanitiser to add to water
- dispose of the diluted sanitiser if required by the manufacturer within the specified timeframe on the bottle. Label the bottle with date prepared or batch expiry if applicable
- 'no-rinse' sanitiser is preferred, as this eliminates the extra rinsing step in the cleaning and sanitising procedure, which may make cleaning more efficient for staff
- if changing brands of sanitiser, ensure that staff are aware of the new chemical dilution rate, if applicable
- provide clear, written instructions to staff in a visible location for the correct cleaning and sanitising procedure to serve as a reminder.

For sanitising with heat:

- check that the sanitising temperature (according to manufacturer's instructions) is reached in the dishwasher by using a dishwasher thermometer or dishwasher temperature label
- use a dishwasher capable of sanitising
- items must be soaked in very hot water (77°C) for 30 seconds.



Food Standards Australia New Zealand provides further cleaning and sanitising tips for food businesses, available at: [foodstandards.gov.au/business/food-safety/cleaning-and-sanitising](https://www.foodstandards.gov.au/business/food-safety/cleaning-and-sanitising)