



## ALERT! SEMI-DRIED TOMATOES

Does your food business use semi-dried tomatoes? The Department of Health has recently advised that all food service businesses who receive semi-dried tomatoes are required to ensure they can identify the source of the tomatoes.

This requirement covers all food service businesses, ranging from cafés and restaurants to caterers.

Businesses need to know supplier details, details of the batch received, and the date of receipt of each batch.

This advice follows on from information sent by Council to all food businesses in early November 2009.

More than 200 people in Victoria have now become ill with Hepatitis A and semi-dried tomatoes are the suspected cause. It is recommended that the tomatoes are cooked prior to eating.

## TOBACCO TEST SALES RESULTS

Tobacco test purchasing was conducted in September.

The vast majority (78%) of the retailers visited correctly refused to sell cigarettes to the 16-year-old test purchase assistant. It is disappointing, however, that there are retailers in Yarra who are not training staff adequately or are not taking the laws seriously.

If you require more information regarding your responsibilities, please contact the Public Health Unit on 9205 5166.



## WOODEN SERVING PLATTERS

Do you use wooden platters or other similar penetrable dishes to serve food to the public? If so, you are reminded that these are identified as a food contact surface and must be cleaned and sanitised in a similar way to other food contact surfaces. This means that the surface must be:

- cleaned regularly and
- have applied to it regularly heat or chemicals so that the number of micro-organisms has been reduced.

If you use a dishwasher to clean and sanitise other food contact surfaces but not for the wooden boards as this would harm them, you need to use a spray-on sanitiser to achieve compliance.

### Welcome

Welcome to **Food News** - a quarterly bulletin produced by Yarra City Council to keep businesses informed about current food safety news and health requirements.

Information on food safety is also provided in the business section of Yarra News and on our website at [www.yarracity.vic.gov.au](http://www.yarracity.vic.gov.au).

Would you like to receive a copy of Food News and other business information electronically? If so, please email your details to: [info@yarracity.vic.gov.au](mailto:info@yarracity.vic.gov.au)

### Contact Details

Public Health Unit  
City of Yarra  
Richmond Town Hall  
333 Bridge Road Richmond 3121

**Tel:** 9205 5166 **Fax:** 8417 6666

**Website:** [www.yarracity.vic.gov.au](http://www.yarracity.vic.gov.au)





## HAND BASINS AT TOILETS

During routine inspections of food premises, Environmental Health Officers assess whether warm water is being supplied at the hand wash basin near the toilets used by food handlers. This is a requirement of the Food Safety Standards.

Warm water allows the best conditions for food handlers to wash their hands. Food handlers are to wash their hands thoroughly after using the toilet, and then dry their hands with a paper towel or similar material (that is not reused). Some trainers even suggest you should sing 'Happy Birthday' to yourself while washing your hands to ensure you are taking sufficient time.

If your premises does not currently comply, EHOs are requiring that warm water be supplied to the basin prior to our next routine inspection.

## FOOD SAMPLING AT ASIAN BAKERIES

During May 2009, Council's Environmental Health Officers sampled egg butter and pate from local bakeries. This testing was part of Council's routine sampling, aimed at determining if these products complied with the requirements of the Food Standards Code.

The sampling results revealed an 80% compliance rate, with the problems being high standard plate counts (an indicator of the level of bacteria in dairy products) and enterobacteriaceae found in the non-complying samples.

All non-compliances were followed up with recommendations made to:

- Make sure the egg butter is made at least every two days
- Clean and sanitise all equipment and utensils prior to use
- Ensure proper hand washing techniques, using warm water, liquid soap and paper towels, are followed by all staff.

Follow up samples were taken and shown to be compliant.

## COUNCIL PROSECUTIONS

In September 2009, a local restaurant was fined \$2500 and ordered to pay costs of \$1500 after pleading guilty to five charges before the Melbourne Magistrates' Court.

The charges related to cleanliness, structural non-compliance that contributed to cleanliness issues and a lack of hand washing facilities.

The magistrate took note of the improvements made by the company following Council's decision to prosecute. These included structural improvements, changes to procedures and extra training for staff. The Magistrate did not record a conviction.

IF YOU WOULD LIKE TO KNOW MORE ABOUT THE INFORMATION IN THIS DOCUMENT AND YOUR LANGUAGE IS NOT LISTED BELOW, YOU CAN CONTACT AN INTERPRETER ON **9280 1940**

### VIETNAMESE

NẾU MUỐN BIẾT THÊM CHI TIẾT VỀ NỘI DUNG VĂN KIẾN NÀY, QUÍ VỊ CÓ THỂ LIÊN LẠC VỚI MỘT THÔNG DỊCH VIÊN QUA ĐIỆN THOẠI SỐ **9280 1939**

### GREEK

ΑΝ ΘΕΛΕΤΕ ΠΕΡΙΣΣΟΤΕΡΕΣ ΠΛΗΡΟΦΟΡΙΕΣ ΣΕ ΣΧΕΣΗ ΜΕ ΤΑ ΣΤΟΙΧΕΙΑ ΠΟΥ ΠΕΡΙΕΧΟΝΤΑΙ ΣΤΟ ΕΝΤΥΠΟ ΑΥΤΟ, ΜΠΟΡΕΙΤΕ ΝΑ ΕΠΙΚΟΙΝΩΝΗΣΕΤΕ ΜΕ ΕΝΑ ΔΙΕΡΜΗΝΕΑ ΣΤΟΝ ΑΡΙΘΜΟ **9280 1934**

### MANDARIN

如果想要进一步了解这份文件中的内容，您可以致电 **9280 1937**，和翻译员取得联系

### CANTONESE

如果您要更多地瞭解關於這篇文件的內容，您可以與傳譯員聯絡，電話號碼**9280 1932**

### ITALIAN

SE DESIDERATE SAPERNE DI PIÙ CIRCA LE INFORMAZIONI CONTENUTE IN QUESTO DOCUMENTO, POTETE CONTATTARE UN INTERPRETE AL **9280 1931**

### TURKISH

BU BELGEDE YERALAN BİLGİLERE İLİŞKİN DAHA FAZLA BİLGİ EDİNMEK İSTİYORSANIZ, **9280 1938** NUMARADAN BİR TERCÜMANLA GÖRÜŞEBİLİRSİNİZ

### ARABIC

لمعرفة المزيد عن المعلومات الواردة في هذه الوثيقة بإمكانكم الاتصال بمترجم على الرقم **9280 1930**

### SPANISH

SI QUIERE MÁS DETALLES SOBRE LA INFORMACIÓN CONTENIDA EN ESTE DOCUMENTO, PÓNGASE EN CONTACTO CON UN INTÉRPRETE LLAMANDO AL TELÉFONO Nº **9280 1935**

### MACEDONIAN

ΑΚΟ ΣΑΚΑΤΕ ΔΑ ΔΟΖΝΑΕΤΕ ΠΟΒΕΚΕ ΖΑ ΙΝΦΟΡΜΑЦИИТЕ ВО ОВОЈ ДОКУМЕНТ ЈΑΒΕΤΕ СЕ ΖΑ ΠΡΕΒΕДУВАЧ НА **9280 1936**