



## LOCAL FOOD PROPRIETOR FINED

On 5 May 2010, Amit Tuteja (the proprietor of Tandoori Times, 199 Gertrude St, Fitzroy) pled guilty in the Melbourne Magistrates' Court to 14 charges under the Food Act 1984.

These charges related to breaches detected in three of the six inspections carried out over an 11-month period.

The charges were for: failing to maintain a level of cleanliness, failing to make food contact surfaces clean and sanitary, failing to store food in a way that it was protected from contamination, failing to provide adequate supply of water to the premises and failing to provide single use towels adjacent to the hand wash basin.

In sentencing, Magistrate Andrew Capell remarked that "it was like an episode of *Kitchen Nightmares*". Magistrate Capell went on to say that "these are quite serious matters over a period of time". He convicted Mr Tuteja, fined him a total of \$3750 and ordered him to pay Council's court costs of \$2778.

Two other cases involving Council and local food premises have been adjourned and are expected to be heard in the next few months.

### 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 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)

## MAJOR FOOD REGULATION CHANGES ON THE MENU

As part of major changes to the way the Food Act is administered in Victoria, food businesses are to be categorised into four classes. The main difference in the new classification system is that food businesses that handle only low risk foods or limited packaged potentially hazardous foods will have lesser requirements when it comes to food safety programs, food safety supervisors and registration. Your Environmental Health Officer may drop in over the next couple of months to confirm what food handling activities are being carried out at your premises.

We will keep you all informed on how the changes will impact your business.

## TOBACCO SALE RATE DROPS TO 8%

The last round of tobacco test purchases revealed a marked reduction in sales to Council's under 18-year-old test purchase assistant. The rate dropped from 47% in December 2009 to 8% in March. This excellent reduction in illegal sales can be attributed to an education campaign by Council following the December results and to an increase in fines as of 1 January 2010.

On-the-spot infringements increased to four penalty units for individuals (now \$468) and 60 penalty units for companies (now \$7009). Court imposed fines increased to a maximum of 120 penalty units for individuals (\$14,018) and 600 penalty units for companies (\$70,092).

We hope all retailers get the message that the sale of cigarettes to people aged

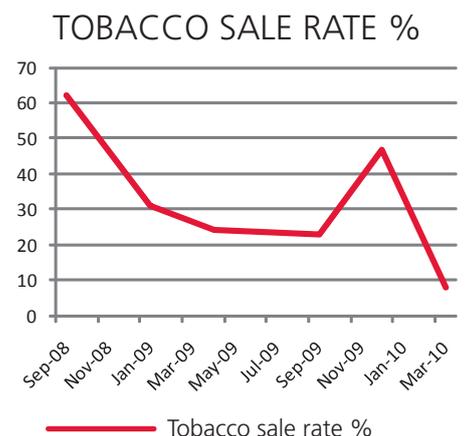
### Contact Details

Public Health Unit  
Yarra City Council  
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)

under 18 years old is illegal. Council is aiming for a 100% compliance rate in the future.



## REMINDER ABOUT THE DANGERS OF CHICKEN

Food Standards Australia New Zealand (FSANZ) recently undertook a food sampling program to assess the source of contaminated chicken. The survey analysed raw chickens for the presence of Salmonella and Campylobacter. Salmonella and Campylobacter are the two main bacteria that can be present on raw chicken and, if the chicken isn't cooked or handled correctly, can make people ill.

The results indicated that a large percentage of the live chickens entering processing plants are infected with Campylobacter (84%) and to a much lesser extent, Salmonella (13%, with 7.5% positive for types which can cause illness). Chicken carcass samples taken at the end of the slaughtering process recorded a similar level of Campylobacter (84%). However, the samples tested contained a higher level of Salmonella (37%, with 22% positive for types which can cause illness).

These results are similar to the results from other surveys.

This survey shows that Salmonella and Campylobacter are present on raw chicken meat at both the primary production and primary processing stages of the chicken meat supply chain. This is why raw chicken is considered a high risk product and why care must be taken to ensure bacteria from raw chicken does not contaminate other food.

To prevent this happening in your business, you should:

- cook chicken thoroughly, until there is no pink meat visible and juices run clear
- wash and dry hands thoroughly after handling raw chicken
- ensure all utensils that have been in contact with raw chicken are washed, sanitised and air-dried before being reused.

Acknowledgement:  
FSANZ Food Surveillance News – Autumn 2010

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 KIỆN 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 ΕΠΙΚΟΙΝΩΝΗΣΤΕ 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 СΕ ΖΑ ΠΡΕΒΕДУВАЧ ΝΑ **9280 1936**



## FREE! FOOD SAFETY LEARNING NOW AVAILABLE ONLINE

The State Department of Health has developed an online learning program for food safety. The 1 hour (approx.) session will assist food handlers in learning how to prepare food safely. This is not training for food safety supervisors but additional training for employees. It can be found at <http://dofoodsafely.health.vic.gov.au/welcome.php>.

## SAFER YARRA CONSULTATION

Council is developing a Safer Yarra Plan to address the key safety concerns facing Yarra, including issues about drugs, alcohol, violence and crime.

Community feedback is expected to be sought on a draft Safer Yarra Plan from mid-July to mid-August 2010.

For more information or to read a discussion paper, please visit [www.yarracity.vic.gov.au/Community](http://www.yarracity.vic.gov.au/Community) or contact Sarah Gillett, Community Planner, on **9205 5156**.