



COUNCIL PROSECUTIONS

Richmond's Daawat Indian Restaurant at 358 Victoria Street was convicted and fined \$5000 for failing to comply with the Food Act 1984 in a hearing at the Melbourne Magistrates Court on Wednesday 17 June 2009. Council was also awarded \$870 costs.

Daawat Indian Restaurant's proprietor Mohammed Abdul Rab pleaded guilty to a number of charges relating to an inaccessible hand basin, the premises being inadequately cleaned and rubbish accumulation at the rear of the premises.

During 2008, a Food Act order was issued and withdrawn when compliance was achieved. However, a follow-up inspection in late 2008 revealed the restaurant again failed to comply.

In summary of his decision, the magistrate, Mr Barberio said there was a responsibility for every business to maintain the highest standards. He said that every person who eats at a restaurant must have food from a kitchen that is hygienic, clean and healthy because the consequences to people

when these standards are not complied with have been quite severe.

Richmond Fresh Fruit & Vegetable Market at 178-180 Victoria Street

was fined \$10,000 (with an extra \$2000 in costs awarded to Council) after proprietor Belinda Lac pleaded guilty to 13 charges early last month.

Mrs Lac appeared in the Melbourne Magistrates Court on 3 August 2009 after failing to comply with Food Safety Standards numerous times over a 12-month period.

Richmond Fruit and Vegetable Market was not kept clean, had a major rodent infestation, a non-operational hand basin and stored rubbish both within the premises and in the rear laneway.

The magistrate, Mr Mealy, said Mrs Lac had the responsibility to ensure her premises were properly maintained and that steps were taken to ensure vermin was not present.

He said he would have normally awarded a \$15,000 fine but because Mrs Lac had pleaded guilty, he had imposed a lesser fine.

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.

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

He warned Mrs Lac that further offences would make the fine appear as "nothing compared to the next time".

As a part of the Public Health Unit's compliance policy, Richmond Fresh Fruit & Vegetable Market will be reinspected again in the near future to ensure compliance.

NEW IMPROVED PREMISES

This newsletter outlines Council's recent prosecutions but it simply doesn't have to get to this point.

In January 2009, Council's Public Health Officers carried out a restaurant inspection and found instances of non-compliance, several of which were serious.

The hand basin was blocked by utensils and was obviously not being used, with no access provided to warm water, soap or a hand towel.

The premises were dirty, with employees' clothing and shoes left on top of food packages (some of which were opened).

Food was not being stored at the correct temperatures and temperature records (as required by the Food Safety Program) were not being kept.

A Food Act Order was issued to require the proprietor to make the premises compliant, and a follow-up inspection was conducted within a month. This time the premises were fully compliant.

As per the Public Health Unit's compliance policy, another routine inspection was carried out four months later. We are extremely happy to advise that not only was the premises compliant, but the

proprietor had implemented many changes which have turned the premises from a 'poor' to an 'excellent' food business.

Contact Details

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LITTER REDUCTION PROGRAM

There will soon be a new project to reduce a litter hotspot in Yarra. Yarra City Council's Arts Precinct Litter Prevention project will run as an initiative of the Lower Yarra Litter Strategy (LYLS).

The project will see Council undertake a:

- > Comprehensive review of bins and stormwater pits (cleaning & litter baskets)
- > Community education program through media, litter blitzes, signage and community events
- > Green Star Business program to engage with about 30 businesses in a six step incentive-based approach to improving litter, waste management and protecting stormwater

The Green Star Business program will step businesses through a simple process of improving their waste management systems and undertaking simple litter prevention actions. Through this program,

businesses will contribute to improving stormwater quality and reducing the amount of litter getting to the Yarra River.

The Collingwood/Fitzroy Arts Precinct (i.e. Smith, Johnston, Brunswick and Gertrude Streets) has been identified as a high priority for this litter prevention project. Council hopes the businesses engaged in the program will be made up of the following types:

- > Café and Restaurants
- > Pubs and clubs
- > Retail outlets and other businesses

This program continues the work of other activities which aim to reduce the amount of pollution entering the waterways.

For more information about how to get involved in the Green Star Business program, please contact Council's Environmental Education Officer, Lisa Coffa, on 9205 5730 or lisa.coffa@yarracity.vic.gov.au.

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

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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

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TURKISH

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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 N° **9280 1935**

MACEDONIAN

ΑΚΟ ΣΑΚΑΤΕ ΔΑ ΔΟΖΝΑΕΤΕ ΠΟΒΕΚΕ ΖΑ ΙΝΦΟΡΜΑЦИИТЕ ВО ОВОЈ ДОКУМЕНТ ЈΑΒΕΤΕ СΕ ΖΑ ΠΡΕΒΕДУВАЧ ΝΑ **9280 1936**

BUSINESS CONTINUITY

The current H1N1 (Swine) Influenza Pandemic has prompted Council to prepare a more detailed business continuity plan. The plan identifies critical services and how these can be maintained in times of high staff loss (including through illness). It also looks at how the Council would cope with loss of utilities, computer systems, building or telecommunications.

With summer fast approaching, this may be an opportune time for you to plan how your business would respond to disruption such as a power shortage, equipment failure or loss of staff. Do you service the refrigeration before the start of the warmer months? Do you have contact numbers for service companies and replacement staff? Do you know where you can purchase ice locally? Some planning now may save you time, money and anxiety in the future.

