



RICE PAPER ROLL SURVEY RESULTS

Recently, eight councils in the North Western region of Melbourne took part in a survey about the hygiene of rice paper rolls.

A total of 139 rice paper roll samples were submitted for analysis. Although the samples were generally satisfactory, the survey results highlighted some concerns. While the incidence of potential pathogens (disease-producing agents) was low, the overall hygiene of the product from some premises could be improved.

There was evidence that some rice paper rolls were contaminated by *Coagulase positive Staphylococci*, *Listeria monocytogenes* or *E. coli*. The incidence of potential pathogens was low but 13% of samples had unsatisfactory *E. coli* levels. In approximately half of these samples, *Listeria* species were detected.

Where rice paper rolls are stored under ambient temperature conditions, the 2 hour/4 hour rule should apply but this was not always the case in this survey.

This is another reminder of the need for appropriate use of gloves, better record keeping and appropriate temperature control for these potentially hazardous foods.



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.

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

HIDDEN CAMERAS SHOW POOR FOOD SAFETY

An American study has revealed that food safety violations are common place, even in kitchens that believe they are operating well.

The study by North Carolina State University placed cameras in unobtrusive spots in eight volunteer commercial kitchens. Where previous studies have relied on inspection results and self reporting, the recordings showed very different results, according to the researchers.

"We found a lot more risky practices in some areas than we expected," said the lead researcher Dr Ben Chapman.

For example, where previous studies found that cross-contamination—e.g. a knife being used to cut raw meat and then a finished sandwich—was fairly infrequent, Chapman's study found as many as eight cross-contaminations per worker in an eight-hour shift. The food-service providers surveyed in the study reflected the best practices in the industry for training their staff.

"The study also confirmed that more food-safety mistakes are made when a kitchen is busier," Dr Chapman said. "During peak hours, increases in cross-contamination and decreases in workers

complying with hand-washing guidelines were found."

Chapman's team offered suggestions to improve food safety, including stronger teamwork and better tools, scheduling and procedures. Researchers said the study showed that the food-safety culture of the overall organisation—the kitchen and the management—needs to be addressed in order to effect change.

Source: Australian Food News

ROUND UP OF RECENT YARRA COURT CASES

Since the last Food News, the Public Health Unit has prosecuted several cases involving local unclean food premises. **Please note:** the name of the proprietor and the address of the food business is not included where a conviction is not recorded.

Proprietor of grocery store pleads guilty

In June 2010, the proprietor of a grocery store pleaded guilty in the Melbourne Magistrates' Court to a number of charges for not complying with the requirements of the Food Safety Standards.

The Magistrate found the case proven in that the proprietor did not adequately clean the premises, did not take adequate measures to prevent pests (namely cockroaches and rats) from entering the premises, and did not ensure that the hand basin within the vegetable cutting room was operational.

In summary, the Magistrate took into account that the proprietor had been running the business for 20 years with no prior convictions and had implemented a pest control program.

The Magistrate conceded the cleanliness of the premises had improved since Council initiated the prosecution, and noted that the proprietor had pleaded guilty.

The proprietor was fined \$9,000, with no conviction recorded, and was ordered to pay Council costs of \$2,971, with a 3-month stay.

Restaurant proprietor fined

In June 2010, a Yarra restaurant proprietor pleaded guilty in the Melbourne Magistrates' Court to a number of charges against the Food Safety Standards in that their premises had not been kept adequately clean on several occasions during 2009. Following the instigation of court proceedings, the premises had been substantially compliant.

The Magistrate found the charges proven and ordered the proprietor to pay \$1,000

in costs to Council and \$2,000 to the Court fund. There was no conviction recorded for the offences and the proprietor was placed on a 12-month good behaviour bond.

Richmond restaurant proprietor convicted and fined

On 4 August 2010, Mr Ngoc Ho, the proprietor of Bien Hoa Restaurant at 140 Victoria St, Richmond pleaded guilty in the Melbourne Magistrates' Court to a number of charges against the Food Safety Standards.

On a number of occasions, Council officers had found the premises to be unclean, with no operational hand basin, and unprotected food in the rear storage room. On the last inspection, the premises was found to be rat infested.

The Magistrate found the charges proven and fined Mr Ngoc Ho \$5,000. He was ordered to pay an additional \$3,000 in costs to Council by 1 November 2010.

FREE! FOOD SAFETY LEARNING NOW AVAILABLE ONLINE

The Victorian 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/>

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

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