



COMMON FOOD SAFETY MYTHS (AND TIPS) FOR SUMMER

MYTH:

Loading the fridge up with food and drinks will help it to maintain a cold temperature

The opposite is true: overloading the fridge reduces airflow so the fridge has to work much harder to keep its contents cold. Between 5°C and 60°C, food poisoning bacteria start to multiply. We suggest you consider getting your refrigerators and cool rooms serviced before summer.

MYTH:

The best way to defrost food is to leave it on the bench

It can take hours for food to defrost. While the centre of food may stay frozen, the outside of the food reaches room temperature much more quickly. For example, if a chicken is defrosted on the bench top, the raw meat on the outside can be sitting for hours at a dangerous temperature while the interior slowly defrosts. By the time the whole chicken has defrosted, the outside

flesh could be crawling with bugs like Salmonella or Campylobacter. The safest way to defrost food is in the fridge or the microwave. If defrosted in the microwave, it should be cooked straight away.

TIP:

Marinade makes a great sauce

Only if you cook it first!

Pouring uncooked marinade from chicken, meat or fish over a cooked meal is totally wrong. Raw marinade contains raw meat, chicken and fish juices which will have leached out during the marinating time. Marinade can become a delicious sauce if cooked well.

TIP:

Take a cooler bag shopping

The more time that perishable food spends between 5°C and 60°C, the more time food bacteria have to multiply. Help to keep perishable food at a safe temperature by taking a cooler bag with you when you are shopping and driving back to your business.

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

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

CONVICTIONS REGISTER

All food businesses should be aware that if any food business or proprietor is convicted of an offence under the Food Act, these details will be added to a statewide Convictions Register. Each conviction will be included in the register for 12 months.

If the business transfers registration during this time, then the register will capture this information so the public will be aware of the management change.

The register went live on 1 July 2010 on the Department of Health's website at www.health.vic.gov.au/foodsafety/regulatory_info/legislation/convictions.htm

REGISTRATION RENEWAL 2010

Yes, it's that time of the year again. Registration renewals were sent out in early December and are due by **15 December 2010**. Please pay your Food Act registration by the due date. Payments not received by the due date will be subject to a late fee and may result in legal action being initiated for operating an unregistered food premises.

If you have not received your renewal notice, please contact Council's Public

Health Unit on **9205 5166** and we will send the form to you.

This year there is a revised application form. The form must be returned to Council.

Please check that all the details on your form are correct and make sure any necessary changes are made prior to sending it back to Council with your payment. If your Food Safety Program or Food Safety Supervisor has changed, you must advise Council.

EATING OUT WITH FOOD ALLERGIES

New advice for consumers and small food businesses aimed at protecting people with food allergies was launched at the 3rd Australian Food Safety Conference in Melbourne in September.

Maria Said, President of Anaphylaxis Australia, said most Australians who have lost their lives in recent years as a result of food anaphylaxis had eaten food purchased, or given to them, when away from home.

“With the increase in prevalence of food allergy we now have more people at risk of life threatening reactions depending on safe food purchases,” Ms Said said.

“Risk can never be totally removed but it can be greatly reduced if we work together to educate those in the food service sector as well as those at risk,” she said.

“Studies (have) shown that reactions in cafés and restaurants are often caused by lack of staff education about food allergy.

“While those with food allergy are responsible for their management, it is important to note those serving their food have responsibilities too.

“Most fatalities resulting from allergic reactions are preventable – outlets need

to have systems in place so that those with food allergy can make informed decisions.”

If you run or work in a food business always:

- let the customer make a decision about a menu purchase once you have given them the required information
- don't take short cuts or change set menu ingredients
- take food allergy seriously – small amounts can cause life threatening reactions
- think about cross-contamination when purchasing, storing, preparing and serving food.

For more information on the new consumer and food business advice including purchasing the Food Allergen Booklet and an instructional CD Rom for food service facilities visit www.allergyfacts.org.au or call **1300 728 000**. The CD Rom was produced in English, Chinese, Vietnamese and Arabic with funding from the Australian Government Department of Education, Employment and Workplace Relations' Workplace English Language and Literacy Program.

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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

NEU MUON BIET THEM CHI TIET VE NOI DUNG VAN KIEN NAY, QUI VI CO THE LIEN LAC 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

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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

АКО САКАТЕ ДА ДОЗНАЕТЕ ПОВЕЌЕ ЗА ИНФОРМАЦИИТЕ ВО ОВОЈ ДОКУМЕНТ ЈАВЕТЕ СЕ ЗА ПРЕВЕДУВАЧ НА **9280 1936**

NEW FOOD SAFETY PROGRAM

Recently many of you will have received a letter requesting you to collect a new food safety program (FSP) from one of Council's town halls. This new FSP for Class 2 food businesses is a revised version of DHS Template No 1.

All food businesses currently using a food safety program created from Version 1 must update their food safety program to one created using Version 2 when they renew the registration of their premises which, for most premises, will be from 1 January 2011.

The new version of this template has been simplified to make your food safety program easier to read. Other changes include:

1. The addition of information about food allergens — a growing food safety issue
2. A section for off-premises activities (such as temporary food stalls)
3. Various options for food safety program record keeping including a template for a daily diary version of the required records

4. The contents of the FSP and record sheets are also included on a CD.

Also note that the Food Act 1984 now requires that the food safety program and records for your food premises must be kept at your premises at all times. There is no need to take them home.

Class 3 food businesses will still be required to keep minimal records. Information has been sent to Class 3 businesses about this. However if you require further information, please contact the Public Health Unit on **9205 5166**.