



TEMPORARY FOOD STALLS AND MOBILE FOOD VANS

From 1 July 2011, a new statewide registration and notification scheme for temporary and mobile food premises applies under the Food Act 1984.

Temporary food premises are temporary sites or stalls where food is sold. This includes stalls and tents at school fetes, markets, festivals and other short term events. Mobile food premises are vehicles such as vans, trailers or carts from which food is sold.

Under the new system people wishing to operate either temporary or mobile food premises will need to register with their principal Council. This single registration will cover your registration or notification under the Food Act 1984 throughout Victoria.

If you are involved with food sales at events, your current food registration can be

extended to incorporate the off-site activities.

Please note: A permit is also usually required to operate a mobile food van. In recent years, Council officers have not issued any permits to allow mobile food vans in Yarra due to concerns about the impact on surrounding businesses.

Council has recently consulted with local businesses and residents about proposed guidelines under which mobile food vans would be allowed to operate. Council is expected to decide on whether to adopt these guidelines by the end of the year.

For more information about the new requirements for temporary or mobile food premises, please visit www.yarracity.vic.gov.au/Temporary-food-stalls, or contact the Public Health Unit on 9205 5166.

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



PROSECUTION

On 18 July 2011, Council prosecuted the proprietors of a Fitzroy food business in the Melbourne Magistrates Court.

The charges related to food handlers' lack of knowledge of food safety and hygiene, a lack of temperature control for food on display, the obstruction of a hand basin and the unavailability of hot water in the food preparation area.

The Magistrate commented that the community has high expectations that Councils should ensure a high standard of food premises and that there is adequate policing of food hygiene standards.

The two defendants pleaded guilty to all charges. They were fined \$1600 each and \$1000 each in legal costs. Council's legal cost in this matter was \$3700.

READY-TO-EAT SALADS SURVEY

The Department of Health conducted a survey of ready-to-eat salads from food businesses in the North West metropolitan region during the period March–May 2011.

A total of 412 samples of ready-to-eat salads were submitted for analysis by councils across the region, including Yarra Council.

The types of salads tested included Greek, coleslaw, rice, fruit and a variety of chicken salads.

The results of the survey suggest that the hygiene and safety of ready to eat salads in the region is good.

No Salmonella species were detected in any of the samples. E.coli was detected at marginal levels in 8% of salads sampled, with 3% of these being at unsatisfactory levels.

A total of 137 samples that contained rice, pasta or burghul were tested for Bacillus cereus. The vast majority (94%) recorded acceptable results, 4% had marginal results and 2% (3 salads) demonstrated an unsatisfactory level of these organisms.

All 412 samples were analysed for Listeria species, with 18 salad samples returning detectable results (4%). Of these only four samples (1% of all samples) contained the potential pathogen Listeria monocytogenes.

The survey also found that where the temperature of the salad was recorded (370 samples), nearly half of the salads were stored at temperatures above five degrees Celsius.

In the lead up to summer, food businesses are reminded to ensure salads are prepared according to good hygiene practices.

Refrigerator temperatures should be checked to ensure foods are stored at below five degrees Celsius.

If using a raw egg dressing in your salads consider using a pasteurised product. This will reduce the risk of products being contaminated by Salmonella.

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 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 YERELAN 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 ΗΑ **9280 1936**

TOBACCO SALES TO MINORS – RESULTS FOR JULY 2011

Council participates in a statewide tobacco test purchase program which is co-ordinated by the Department of Human Services in partnership with local councils. Teenagers (typically aged 15–16 years old) are employed to attempt to purchase cigarettes from local tobacco retailers.

Council conducted its most recent tobacco test purchase day in July.

Of the 17 businesses visited, six (35%) sold cigarettes to the under-aged tobacco test purchaser. This result is disappointing given the improved results of the previous tests in April (12%) and December 2010 (4%).

Fines have been issued to each of the businesses that were found to have sold tobacco to the under-aged test purchaser.

Advice has also been sought on the prosecution of businesses where multiple sales to minors have occurred.

It is important that all staff are aware of the laws against selling tobacco to people under the age of 18. Offending retailers face on-the-spot fines of \$478 for

individuals and \$7167.00 for companies. Re-offending businesses would be prosecuted in the Magistrates' Court where they would be subject to fines of up to \$14,018 for individuals and \$70,092 for companies.

