



SURPRISE INSPECTIONS FOR TOBACCO RETAILERS

Two retailers will receive fines for selling cigarettes to minors as part of an ongoing Council campaign to break the habit.

Council carried out the surprise sales tests on 29 Yarra businesses in April, employing a 15-year-old to purchase the cigarettes.



The two businesses caught selling a packet of cigarettes to the minor have been interviewed by Council officers and will be issued with fines.

Neither business had been identified selling cigarettes to minors during previous sales tests.

Retailers are fined on the spot on the first occasion and prosecuted by Council if they reoffend.

Pleasingly, 27 of the 29 businesses tested asked for the customer's age or ID and refused the sale.

This sale rate (7%) was the same recorded during the last round of sales tests in January this year.

For more information about Council's tobacco sales testing program, contact the Public Health Unit on 9205 5166 or visit www.yarracity.vic.gov.au/tobacco

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

ENJOYING EGGS SAFELY

Eggs are a versatile and nutritious food source. They provide 13 vitamins and minerals, high quality protein and antioxidants. However, as with chicken, meat, seafood and dairy products there can be health risks if eggs are not stored, handled and prepared safely.

Food businesses must ensure eggs are safe to avoid egg-associated Salmonella outbreaks. It is important that eggs and their packaging are clean, kept cool and handled appropriately.

Here are some tips to help make sure your business uses eggs safely:

- Don't buy dirty or cracked eggs
- Store eggs in the fridge in their own cartons
- Take the same precautions with eggs as you would with meat, seafood and dairy products
- Where possible, cook eggs and foods containing eggs thoroughly.

For more information, visit www.health.vic.gov.au/foodsafety

Acknowledgement: Department of Health



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

COUNCIL PROSECUTIONS

Council recently took legal action against the operators of two local food businesses for breaches of the Food Act.

The owner of a café in Fitzroy plead guilty to 14 charges relating to cleanliness and structural problems with the premises. There was also charges relating to the absence of hand washing facilities and a food safety program.

The magistrate found that the premises had not been maintained properly and whilst no illness was caused, the business operator's responsibility to protect the health and safety of the public had been neglected.

The proprietor was fined \$1000 and \$3000 ordered to pay in costs. No conviction was recorded.

In the second case, two operators of a Fitzroy restaurant plead guilty to 23 charges relating to poor cleanliness, inadequate pest control, poor building structure and other food handling concerns. The charges were upheld without conviction. One owner was fined \$5000 and ordered to pay \$2500 in costs.

Despite being overseas at the time of the court hearing, the second owner was fined \$6000 and ordered to pay \$2500 in costs.

DEATH CAP MUSHROOM WARNING

With mushroom foraging now in season, restaurant and cafe operators are reminded to be aware of the poisonous Death Cap mushroom.

All parts of this mushroom are poisonous, and eating just one mushroom can be fatal. Cooking or peeling does not inactivate the toxin.

The Death Cap mushrooms that caused two deaths in Canberra earlier this year also grow in Victoria. They are mainly restricted to within Melbourne's central business district where they grow on the roots of oak trees.

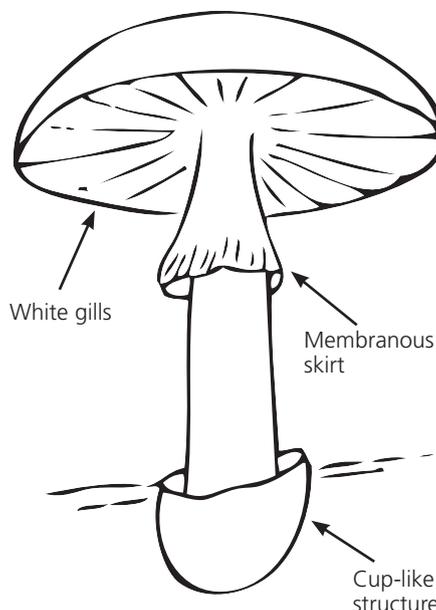
This poisonous variety should not be confused with edible south-east Asian or European mushrooms, which are not native to Australia and are unlikely to be found here. People have also mistaken Death Cap mushrooms for common field mushrooms.

No home test can distinguish between edible and poisonous varieties of wild fungi. The only way to tell whether a mushroom is safe to eat is to have it identified by a mushroom expert (mycologist).

If you suspect someone may have eaten a poisonous mushroom, do not wait for symptoms to occur, contact the Victorian Poisons Information Centre on 131126.

For more information, visit www.health.vic.gov.au/foodsafety
Acknowledgement: Department of Health and www.betterhealth.vic.gov.au

Distinguishing features of a Death Cap mushroom:



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章的內容，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 СЕ ΖΑ ΠΡΕΒΕДУВАЧ ΝΑ **9280 1936**

INFRINGEMENT NOTICES

Council's Environmental Health Officers issued fines to 18 food business operators who did not renew their Food Act registration by the required date.

The penalty for failing to renew a registration is \$611 for individuals and \$1221 for a company.

Registration is required to be completed by 31 December each year. It is an offence under the Food Act to operate an unregistered food premises.

All businesses concerned have now renewed their registration.