



Upper Hunter Shire Council *foodies*

The newsletter for food businesses in the Upper Hunter Shire



WHAT'S HAPPENING IN THE WORLD OF FOOD?

This year the Food Authority launched the Australia's Foodborne Illness Reduction Strategy 2018-2021+. The Strategy aims to prevent the outbreak of foodborne illnesses, such as salmonellosis and campylobacteriosis. The Food Authority have been working closely with Health Inspectors to prevent and reduce the risk of these illnesses through education and awareness.



For more information go to: www.foodauthority.nsw.gov.au/_Documents/newsletters/foodwise_issue_48_August_2018.pdf

SANITISING YOUR FOOD PREMISES

During many first annual inspections in 2018 food businesses have not demonstrated effective sanitisation of food preparation areas. To reduce the risk and prevent foodborne illnesses, it is regulated that sanitization of food preparation areas is a MUST. Contact your supplier for all food grade sanitisers available.



For more information go to: www.foodauthority.nsw.gov.au/_Documents/industry/cleaning_sanitising_food_businesses.pdf



AUTHOR'S MESSAGE

Hello to all Food Business owners. It has been good to meet the majority of you all over the past 6 months, but for those of you I am yet to meet, my name is Lisa Potter and I am the Environmental Health Officer for the Upper Hunter Shire Council. I moved to the Upper Hunter Shire Council in April this year, just a hop, skip and a jump from my other Council – Muswellbrook Shire Council. I brought a little more than 5 years' experience in environmental and public health matters with me. I am passionate about environmental and public health, and strive to work with you to maintain exceptional health standards across the region.

I look forward to meeting those of you I am yet to meet, and to see those that I have met, again.

Happy Holidays!
Lisa

STARTING A FOOD BUSINESS

For many new business owners seeking to start a food business, this can be a daunting process, but we are here to assist you along the way.

Things you need to know and do when starting a food business:

Site Selection

When deciding where to open your food business, consider the following:

1. Is there easy access for all customers?
2. Does the building/premises comply with appropriate building codes (ask Council's Environmental team for more information)?
3. Does the building/premises comply with ANZ Food Standards Code (3.2.3 Food Premises and Equipment)?

The Menu

When choosing your menu, consider Potentially Hazardous Foods (PHF), and the management of them. Refer to the NSW Food Authority – Potentially Hazardous Foods guide.

www.foodauthority.nsw.gov.au/_Documents/scienceandtechnical/potentially-hazardous-foods.pdf

Operating a business at the chosen site

Aspects, such as cleaning, sanitizing, food storage, potential of food contamination, must be considered.

1. Can the premises be effectively cleaned?
2. Is there effective pest management processes being undertaken?
3. If not, what is the current status of pests?
4. How much will it cost to commence a pest management plan?
5. Is there appropriate room for a separate chemical storage area?
6. Is there appropriate food storage areas, including the following, where food is protected from likely contamination?
7. Dry store
8. Freezer
9. Cool room/refrigeration
10. Can I meet the requirements of ANZ Food Standards Code (3.2.2 Food Safety Practices and General Requirements)?

FOOD SAFETY SUPERVISOR

Does your business require a Food Safety Supervisor? If you answer yes to any of the following, then you require a Food Safety Supervisor within your business:

- Does your business process or sell food at a retail level?
- Is it ready-to-eat?
- Is potentially hazardous food, that requires temperature control, being sold?
- Is food sold/served outside the supplier's original packaging?

For more information refer to the **Guideline to Food Safety Supervisor Requirements:**

www.foodauthority.nsw.gov.au/_Documents/fss/fss_guidelines.pdf

REGISTERING WITH COUNCIL



Have you notified Council of your business? If not, go to Council's website and complete the Food Premises Notification Details form:

upperhunter.nsw.gov.au/our-services/public-health/food-premises.aspx

A Council Officer will contact you to discuss your business within 14 days.