Shire of Manjimup

Health

Information for stall holders at events

Development & Regulation

Food Safety

Food Safety in Western Australia is governed by the *Food Act 2008* (the Act), the *Food Regulations 2009* (the Regulations) and the *Food Standards of Australia New Zealand* (the Standards).

As a food business you are obliged to ensure that the food you provide is safe and the activities undertaken to prepare the food are safe and suitable.

Hand washing facilities

All food stalls must have a dedicated potable water handwashing facility, with liquid soap and single use paper towel. This must be separate to washing and rinsing containers for food and utensils. Waste water is to be disposed of appropriately.

Why?

Everyone has germs. Our bodies are covered with germs that help us stay healthy. In addition to the germs that are usually present on our skin, we also pick up germs from contact with other people or objects in our surroundings. These germs are easy to pick up and transfer. In this way, they can cause you, or others, to get sick. Although people usually think that germs are spread through the air, the fact is that germs are most easily spread through hand contact.

Hand washing is vital in preventing contamination of food by food handlers, Harmful bacteria such as E.*coli*, Salmonella and Staphylococcus aureus and viruses (e.g. norovirus) which may be present on the hands of food workers are removed by proper handwashing.

Protection of food

Food on display needs to be protected from contamination, this can be achieved by using clear lids, cling wrap or sneeze barriers.

Have your food preparation areas away from customers.

Store all food and food containers off the ground.

Regularly clean and sanitise containers for public use such as seasonings and sauces, do not refill sauces.

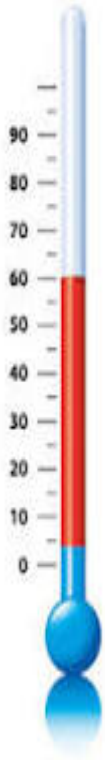
Regularly clean and sanitise all surfaces in contact with food and the public.

Why?

Contamination of food from objects, people, pests or chemicals can cause serious illness. It is also a legal requirement that a food business, when receiving, storing, processing and displaying, takes all practicable steps to protect the food from the likelihood of contamination.

Temperature control

Potentially hazardous foods must be kept under temperature control. <5° for cold items and >60° for hot items. You should have a temperature measuring device for this purpose.



Why?

5° to 60° has been specified as the danger zone for food. Microbiological growth can occur quickly in this temperature range. If food is left to long within this temperature range potentially deadly micro-organisms can grow. Heating food above 60° will kill most micro-organisms. It will not, however, remove toxins that may have been introduced. Cooling food to below 5° will almost certainly stop the growth of micro-organisms.

The Standard states that if you are receiving, storing, processing (including defrosting and preparing), cooling, reheating, displaying and transporting potentially hazardous foods then you must be able to prove that you have not exposed the food to this critical temperature range for to long.

Labelling

Food labelling laws are very comprehensive, you are obliged to familiarise yourself with the legal requirements for your particular product. Even if your products are not labelled but sold for immediate consumption you may have obligations in relation to the notification of certain ingredients.

Comprehensive labelling information is available by visiting the food standards website at http://foodstandards.gov.au/code/Pages/default.aspx

Why?
Food labels provide a range of information to help consumers make food choices. Food labels also help to protect public health and safety by displaying information such as use by dates, ingredients, certain allergens, instructions for storage and preparation, and advisory and warning statements. FSANZ sets standards for what information must be on food labels.

Recall procedures

If you are selling a packaged product that is not for immediate consumption you will also require a recall procedure, a method of recalling items from a particular batch or date. Information on this is also available on the food standards website above.

Why?
A food recall is action taken to remove unsafe food from distribution, sale and consumption. All food businesses must be able to quickly remove food from the marketplace to protect public health and safety.

Provide safe single use items

Where possible, provide single use items and ensure they are not contaminated by other people when being accessed.

Some single use items are used by customers to eat from or with. Other items such as sugars and jams are eaten. These items need to be kept in a safe environment which protects them from damage and contamination. They need to be checked on delivery for damage or contamination, stored in an appropriate manner, and managed when placed out for customer use.

Store plastic cutlery handle up, use wrapped toothpicks or have food displayed with toothpicks in place.

Place small quantities out at a time and check them regularly.

Do not allow “double dipping”.

Food businesses and handlers

Both food businesses and food handlers have obligations to ensure food is not contaminated.

Food handlers are to be clean and not carrying any infectious illness and ensure food, utensils and food contact surfaces are not contaminated by hands, hair, jewelry, wounds, coughs, sneezes etc.

Avoid unnecessary contact with food by using gloves and utensils. Cover exposed wounds with water proof dressings. Handle money and food separately.

Why?
All food handlers must have skills and knowledge in food safety and hygiene.

As a food handler you have a legal responsibility to ensure that you maintain food safety.

Powers of authorised officers

The powers of entry, inspection and seizure are taken from part 5 of the Act, and include but are not limited to;

- enter and inspect any premises or vehicle that the authorised officer reasonably believes are being used in connection with the handling of food intended for sale;
- examine any food intended for sale;
- examine any food or package that the authorised officer reasonably believes contains any food for sale;
- examine any labelling or advertising material in connection with any food intended for sale;
- for the purpose of analysing any food sold or intended for sale or for carrying out any examination to determine whether the provisions of the Act are being complied with—demand select and obtain samples of any food;
- for the purpose of analysis take samples of water or soil or any other thing that is part of the environment in which food is handled;
- take samples of anything, other than for analysis, that the authorised officer reasonably believes may be used as evidence that an offence has been, or is being committed under the Act;
- examine and copy any records of documents;
- take photographs, films or audio visual recordings;
- require a person to provide information or answer questions in connection with the authorised officers functions under the Act , or to produce any record, document or thing the officer is authorised to examine under the Act;
- require a person to state a persons name and address

Why?
Authorised Officers who police the Food Act (also known as 'Health Inspectors', 'Health Surveyors’ or 'Environmental Health Officers') have the right of entry to food premises at any time, providing they identify themselves and display their warrant card/authority.

Refusal to grant them admission is an offence.