Requirements for Food Delivery

When transporting food, there are two main food safety issues that need to be considered. These are keeping the food protected from contamination and if the food is potentially hazardous, keeping it under temperature control.

Protecting Food from Contamination

Food can be protected from contamination by keeping it covered at all times. Materials used to cover the food should be suitable for food contact, to ensure that they do not contain any chemicals that could leach into the food.

The vehicle used for food transport should be clean.

Temperature Control

When potentially hazardous foods are transported they should be kept cold (5°C or below) or hot (60°C or above) during the journey.

Insulated containers may be used to keep the food cold or hot. Place only preheated or pre cooled food in an insulated container, which should have a lid to help maintain safe temperatures.



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Contact us

P: 07 4932 9000 or 1300 22 55 77

Food Recalls - Do you know where to get information?

Recalls remove food from distribution, sale or consumption because it poses a health or safety risk. Food recalls occur on a regular basis for many reasons, such as microbial or foreign object contamination and labelling issues. They are different from food withdrawals, which remove food for reasons other than health safety such as incorrect weights on labels. In Australia, Food Standards Australia & New Zealand (FSANZ) coordinates and monitors food recalls.

Recalls can be trade level which occurs when the product in question is not available for retail sale but may be sold through wholesalers to food businesses. Consumer recalls occur when the product is available to the general public.

During trade recalls, food businesses that use the product in question should be contacted by their supplier. The supplier should advise you of the appropriate action.

Consumer level recalls are often published in the media. But the supplier should also contact food businesses involved. It is a food business's responsibility to remove a recalled product from sale and return or dispose the product as per instructions. Food businesses that source directly from supermarkets and other retail outlets must pay close attention to media broadcasted recalls and regularly check the FSANZ website for details on current recalls as they will not be contacted directly in times of a recall.

If your food business involves the wholesale supply, importation or manufacture of food products you must have a recall system in place.

To find out more about current recalls and the recall process visit Food Standards Australia & New Zealand website www.foodstandards.gov.au/industry/foodrecalls

Food safety websites

Please see below for some useful websites on food safety and regulation of food businesses:

- Queensland Health: www.health.qld.qov.au/publichealth/industry-environment/food-safety
- Standards Australia & New Zealand: www.foodstandards.gov.au

Environment and Public Health Unit E: enquiries@rrc.qld.gov.au

- Safe Food Queensland: www.safefood.qld.qov.au
- Food Safety Information Council: www.foodsafety.asn.au

W: www.rrc.gld.gov.au

I'm Alert Food Safety: - www.imalert.com.au

Food **Essentials**

Food Safety Risks from Raw and Lightly **Cooked Eggs**

Many recent Salmonella and Campylobacter outbreaks in Australia have been traced back to food that contained raw or lightly cooked egg products such as mayonnaise and hollandaise sauce.

You can reduce the risks for these types of products by:

- Making small batches daily or more than once a day.
- Always store products that contain raw or lightly cooked egg at 5°C or below until ready to serve.
- If unable to store the products at 5°C or below until ready to serve, the 2/4 hour rule must by strictly followed.
- Use a clean and sanitised egg separator rather than an egg shell to separate egg whites.
- Always clean and sanitise equipment used with raw or lightly cooked eggs between batches.
- Wash hands after handling raw eggs.
- Use commercially available products if able, as these products have been pasteurised.

Fresh Cut Fruit and Vegetables

Once fruit and vegetables are cut there is a risk of harmful bacteria contaminating and growing on them unless handled correctly. This makes them a potentially hazardous food.

To minimise the risk of cut fruit and vegetables being contaminated and to prevent harmful bacteria from growing:

- Keep separate from other raw foods (eq. meat, chicken, fish, eqqs) to avoid contamination.
- Use a clean and sanitised chopping board (colour coded) and knife when cutting.
- Wash them thoroughly in clean, potable water just before preparing and serving.
- Use them on the same day they are prepared.
- Store them under temperature control, below 5°C.
- Cover them during storage in refrigeration.

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Renewal of Food Business Licence

Ensure your Food Business Licence is renewed by 30 June 2017. Food businesses that do not renew their licence by 30 June 2017 will face financial and possible legal consequences.

Have you made any changes?

Making structural changes to your food premise may require an amendment to your food business licence. If you are planning to renovate please ensure you discuss your proposal with an **Environmental Health** Officer to determine if an application is required. Any renovation must comply with the Food Safety Standards.



Rice and Bacteria

Did you know that dried rice can start to grow bacteria from the time that the water is added to it? Some bacteria such as Bacillus cereus can produce toxins that can cause food poisoning. The toxins are not destroyed during the cooking process. After cooking, the rice can continue to grow toxin producing bacteria as it can be easily contaminated.

To reduce the risk of food poisoning bacteria growing in rice you should:

- Only add water to the rice just before you turn on the rice cooker. Leaving rice and water in the rice cooker overnight can grow large numbers of toxin producing bacteria.
- Use immediately after cooking or rapidly cool down to 5°C or below. This reduces the amount of time toxin producing bacteria can grow.
- If acidifying the rice for use in sushi, ensure that the pH level is at 4.6 or below to inhibit bacterial growth. You should pH test each batch of rice to ensure a sufficient pH level is reached.
- If storing cooked rice at room temperature and it is not being acidified, strictly follow the 2/4 hour rule.
- Always clean and sanitise equipment between batches.
- Always wash hands before handling food and between different tasks.

Wooden Serving Boards

Wooden serving boards are safe to use as long as the surface that comes into the contact with food is clean and in good condition. Food should not be served on boards with gouges and cuts because of the risk of cross contamination from bacteria and viruses hidden in these marks. These lacerations can cause bacteria to become trapped and cross contaminate food. If serving boards cannot be effectively cleaned and sanitised due to damage to the surface, they should be replaced. Ideally wooden serving boards should have a smooth, hard surface and rounded corners that will not chip or crack.

How to Store Food in Refrigerator

Proper storage of food in the refrigerator can keep it safe from the growth of food poisoning bacteria. Store ready-to-eat food such as dessert and salad above raw food. Make sure that the juices and liquids from raw meats, poultry and seafood do not drip onto other foods. These juices might contain food poisoning bacteria which can contaminate other food if they drip on to it.

Ensure that all cooked and ready-to-eat food stored in the refrigerator is covered.



Using the 2/4 Hour Rule

Ideally all potentially hazardous food should be stored under temperature control to control bacterial growth. However, where this is not practical, the 2/4 hour rule can be used. The 2/4 hour rule states that any ready to eat potentially hazardous food, if it has been between 5°C and 60°C for a total of:

- Less than 2 hours, must be refrigerated or used immediately;
- Longer than 2 hours, but less than 4 hours, must be used immediately.
- 4 hours or longer, must be thrown out.

Handwashing vs Hand Sanitisers

Correctly washing your hands is an important step you can take to minimise the risk of foodborne illness in your food business. Thorough hand washing with running water and liquid soap removes dirt, food waste, grease and harmful bacteria and viruses from your hands. Hands should then be dried with single use towel before preparing food or eating food.

Antibacterial hand sanitisers can be used in addition to hand washing but are not to replace it. The presence of dirt, food waste and grease on the hands can significantly reduce the effectiveness of an alcohol based sanitiser. In order for hand sanitisers to work properly, hands must first be washed with soap and running water and completely dried.







Rotational rubbing of left thumb

clasped in right palm and vice versa

Source: World Health Organisation (WHO), 2009

The Use of Automatic Insect Sprays in Food Premises

A food business has a responsibility to prevent pests such as flying insects from entering and remaining in their premise. Automatic insect sprays are a common method of pest control used to assist in deterring flying insects.

Automatic insect sprays generally should not be used within 2 metres of food preparation areas. The chemicals in the spray can contaminate food and food contact surfaces such as benches. Even the natural plant extract sprays pose a food contamination risk.

Automatic insect sprays can be used in rubbish rooms, cleaner's rooms and other areas where there is no uncovered food or food contact equipment.

Always seek advice from your pest control technician or the spray's manufacturer before installing automatic sprays in your premise or if you have any doubts regarding their location.





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