

SA food handler

UPDATE

Issue 3 | 2007

Welcome to the final edition of SA Food Handler Update (SAFHU) for 2007,

brought to you by the Environmental Health Section of your local Council. SAFHU aims to keep you up to date on topical food safety information, but don't forget that your local Council Environmental Health Officer (EHO) is also a great source of information. The SAFHU editorial team would like to wish you all a safe festive season and a prosperous New Year.

Sanitising food contact areas

Clause 20 of the Food Safety Standard 3.2.2 requires food businesses to ensure that eating and drinking utensils and food contact surfaces and equipment are in a clean and sanitary condition.

There is sometimes confusion surrounding the process and purpose of cleaning and sanitising food contact surfaces in food businesses. Cleaning removes visible dirt and food matter from the surface whilst sanitising is the process where heat and/or chemicals are used to kill any bacteria that remain. Sanitising is less effective without the initial cleaning step. It is recommended that cleaning and sanitising are undertaken as separate processes.

Sanitising with Hot water

To sanitise with hot water, the minimum water temperature required is 77°C, maintained for at least 30 seconds. At this temperature, serious scalding is possible and so hot water sanitising is only recommended for use with specialised equipment. Dishwashers are effective in using hot water to sanitise eating and drinking utensils and other heat resistant equipment such as cutting boards and metal mixer bowls. Commercial dishwashers use high water temperatures for a relatively short time. If a domestic dishwasher is used ensure the temperature reaches 65°C. Refer to the dishwasher operating manual or contact the manufacturer to ensure this temperature is reached.

Sanitising with Chemicals

Sanitisers commonly used in food businesses use either chlorine or quaternary ammonium compounds (QATs)

as the active ingredients. There are some combined detergent/sanitisers however these should only be used for small business with limited sanitation requirements. For a list of manufacturers and suppliers of chemical sanitisers, look under 'Cleaning Products &/or Supplies' in the Yellow Pages. The supplier will provide advice on use of the chemical.

A spray bottle of sanitiser can be used for bench tops or for single tasks such as sanitising a cutting board. It is important to clean and thoroughly rinse the equipment before applying the sanitiser. The manufacturer's instructions must be followed to ensure the spray is used effectively, including required contact time.

Sanitising using a double bowl sink

There are two methods of using a chemical sanitiser and a double bowl sink.

Method 1

1. Set up a clean plastic tub or bucket containing sanitiser at the correct concentration on a bench or draining board;
2. Wash utensils and equipment in the first sink using warm water and detergent;
3. Rinse in clean water in the second sink;
4. Place into the tub of sanitising solution for the required time;
5. Rinse again (unless a 'no rinse' sanitiser is used) in the second sink; and
6. Drain dry or dry with a clean tea towel.

Method 2

1. Wash utensils and equipment in warm water and detergent in the first sink;

2. Rinse in clean water in the second sink;
3. Empty the first sink, clean, and refill with sanitiser at the correct concentration;
4. Place into the sink of sanitising solution for the required time;
5. Rinse again (depending on the sanitiser) in the second sink; and
6. Air dry or dry with a clean tea towel.

Bleach as a sanitiser

Using bleach as a sanitiser is acceptable only for small businesses with straightforward sanitising requirements. Bleaches generally range from 4% to 10% chlorine as indicated on the label. Only use plain bleach without added scents. When diluting the bleach it is recommended to add 25mL (4% Chlorine) or 10mL (10% Chlorine) to 10 litres (about a standard sized bucket or sink) and sanitise for 10 minutes.

Non-preferred alternatives

Methylated spirits is not recommended as a sanitiser for food contact surfaces as it will leave chemical residues which may taint food.

Citrus based cleaners are not proven to have a sanitising effect and should be used as cleaning agents only.

Vinegar and lemon juice are not recommended for commercial situations in the absence of evidence that they are consistently effective.

Source: SA Department of Health Food Industry Bulletin 1-06: Sanitising Food Contact Areas

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Common Non Compliance Corner

Welcome to our regular non compliance corner. This article looks at common breaches, otherwise known as non-compliances, which are often observed by Environmental Health Officers (EHOs) during inspections.

In this issue of the SA Food Handler Update, the importance of the **correct use of disposable gloves** is discussed. This information will assist all food businesses and food handlers to ensure compliance with the requirements of the Food Act and Food Safety Standards.

The use of disposable gloves in most food businesses is common place but often disposable gloves are mistakenly used by food handlers as a piece of protective clothing to protect their hands, rather than protecting the foods they are preparing.

Cross contamination

In the course of inspections EHOs sometimes see food handlers wearing the same pair of gloves continuously - using them for all their duties, including money handling, answering the phone and even cleaning and putting out the garbage!

Gloves are useful in task specific areas such as when preparing ready to eat foods, e.g. sandwiches or salads, or handling raw meat, fish and poultry, but must never be used for both types of food using the same gloves; bacteria from the raw food can easily contaminate the ready to eat food which may cause food poisoning.

It is highly recommended that food handlers use disposable gloves when;

- An adhesive dressing, other dressing or bandage is used as the glove stops the dressing falling off;
- Nail polish, and other nail decorations are used, to prevent nail polish chipping and contaminating food;
- Jewellery is worn on the fingers, the gloves prevents food sticking to the jewellery and also protects food from possible contamination.

Artificial finger nails or natural long nails are not advised for food handlers as they are harder to keep clean, and the wearing of food handling gloves is not

practicable as the nails readily cut through the gloves rendering them ineffective.

Food contact gloves should not be used for non food related tasks including money handling, cleaning, opening cool room doors, or handling garbage. It is best practice to remove and discard the gloves, complete the non food related activity, wash hands thoroughly and put on a new pair of gloves before returning to food handling.

Always wash hands

An important part of wearing disposable gloves is the need to wash hands before putting them on, hand washing is still the single most important means of preventing the spread of infection, as it reduces surface bacteria, sweat, dirt and grime build up on skin and under nails. Hand washing should also be done when removing and changing gloves. A good idea is to store disposable gloves close to the hand wash basin to remind food handlers to wash their hands when using disposable gloves.

Change and discard disposable gloves regularly

If used correctly disposable food handler gloves can play an important part in a food business maintaining safe and suitable food, however if they are used negligently they can themselves become a source of contamination of food and cause more problems than those food businesses that do not use them at all.

Important tips to remember when using gloves:

- Gloves must be changed whenever they become contaminated;
- Gloves must be changed between preparing raw foods and ready to eat foods to reduce cross contamination;
- Once a glove is removed from the hands it

cannot be reused and must be disposed of;

- Never wash gloves for further use, it is a disposable item and it must be thrown away.

Breaches relating to health and hygiene requirements for food businesses and food handlers under the Food Act 2001 may result in on the spot fines of \$500 for a person and \$2500 for a body corporate. These fines could be applied to any food handler or business observed breaching the requirements of these Food Safety Standards.

Following these guidelines will aid food handlers to meet their legislative requirements and assist in the delivery of safe and suitable foods.

Need More Information?

Copies of the standards, the guides to these and other fact sheets and supporting material can be found on the FSANZ website: <http://www.foodstandards.gov.au>, the Department of Health website: <http://www.dh.sa.gov.au/pehs/food-index.htm> or alternatively, you can contact your local Environmental Health Officer.

NOTICE

Food Business Notifications

Have you recently taken over a food business? If so, don't forget that you must inform your local Council's Environmental Health Section that there has been a transfer of ownership of the food business and also if there has been a change in the food business name. Notification of these changes must be made to Council within 14 days of the changes occurring. If it has been more than 14 days, let Council know now - better late than never!

Food Scraps...

Restaurant's chillies cause chemical scare

Source: <http://www.reuters.com/article/oddyEnoughNews/idUSL0366497820071004>

A Thai restaurant's potent homemade chilli sauce caused a chemical scare in central London, with police shutting streets and fire fighters forced to smash down the door. Streets were cordoned off outside the Thai Cottage restaurant in London's Soho theatre and nightlife district.

"It was initially thought to be a chemical problem. Somebody smelled what they thought was chemicals. So we went there, cordoned it off and assisted the fire brigade," a police spokesman said. The ambulance service dispatched a Hazardous Area Response Team unit. Fire fighters dressed in special suits broke down the doors and discovered the source of the smell - chef Chalemchai Tangjariyapoon's fiery signature nam prik pao chilli sauce.

The chef was baffled by the commotion. "I was making a spicy dip with extra-hot chillies that are deliberately burnt. To us, it smells like burnt chilli and it is slightly unusual," he told the Times newspaper. "I can understand why people who weren't Thai would not know what it was. But it doesn't smell like chemicals."



Passenger tells Porkies

Source: AQIS Bulletin, August/September 2007

An Indonesian national returning to her home in Australia had declared food on her Incoming Passenger Card. During the inspection of her luggage, the passenger surrendered four boxes of cakes with banana filling and the rest of her food products were released. The passenger also showed the AQIS officer the food she had in her cabin luggage—a couple of boxes of fried crackers that posed no quarantine risk to Australia. Just to be sure, the AQIS officer dug down to the bottom of the passenger's cabin luggage and noticed what appeared to be a packet of peanuts in their shell. The AQIS officer noticed that the packet was far too heavy to contain nuts of any kind. Suspecting concealment, the passenger was

questioned about the contents of the packet. At first the passenger was adamant the packet contained peanuts. She then changed her story confessing she wasn't sure what was inside, as her boyfriend's mother had given it to her in Indonesia. The AQIS officer's suspicions were confirmed when she opened the packet to reveal a pig's ear, heart, intestines and tongue. The passenger was given a very strong warning about the quarantine risks associated with imported meat products and an on-the-spot fine of \$220.



A toast to schnitzel

Source: <http://au.news.yahoo.com/071017/15/14p9q.html>

Not enough time to fry your own schnitzel? A German firm has come up with a frozen version that can be cooked in a pop-up toaster in just three minutes.

"We came up with them because increasingly people want something that's convenient," said Dietrich Gumpfenberg, spokesman for meat-producer Toennies. "Who has time to go to the trouble of frying something themselves?"



The toasted version is made of pork coated in bread crumbs. It is sold frozen and can be cooked in any toaster in three minutes.

"There has been a great deal of interest," Gumpfenberg said, adding that several large grocery chains, including some in China, are considering stocking them. "The schnitzels don't ooze grease or burn when you put them in the toaster. But how exactly that works will remain a company secret. We're patenting our invention."

Barmaid with a misguided sense of humour

Source: <http://au.news.yahoo.com/070925/15/14io0.html>

A "prankster" barmaid who served a patron a shot of disinfectant has appeared in court over what her lawyers said was a "misguided" joke. Melbourne barmaid Emily Craig, 23, served a client a single 30ml shot glass of Pine-O-Clean disinfectant in March during a 6 a.m. drinking bout at Evolution Nightclub, causing him to become violently ill, the Melbourne Magistrates court was told.

"This was a misguided joke at an ungodly hour," Craig's lawyer told the judge, according to reports in local newspapers. Police told the court that Craig "was known for her prankster-style behaviour" and once covered a bar in sticky tape. She "upped the ante" with her pranks by serving up the powerful floor cleaner after giving the man shots of pure water.

The patron developed ulcers on his skin after drinking the disinfectant shot from Craig, who has since lost her job and faces four charges of intentionally causing injury.



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Find-A-Word

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|------------|-------------|
| Barmaid | Gloves |
| Bleach | Nail Polish |
| Chill | Reheat |
| Clean | Roast |
| Cook | Sanitise |
| Cover | Schnitzel |
| Defrost | Spicy |
| Dishwasher | Temperature |
| Disposable | Turkey |
| Festive | Vigilant |

Back to Basics

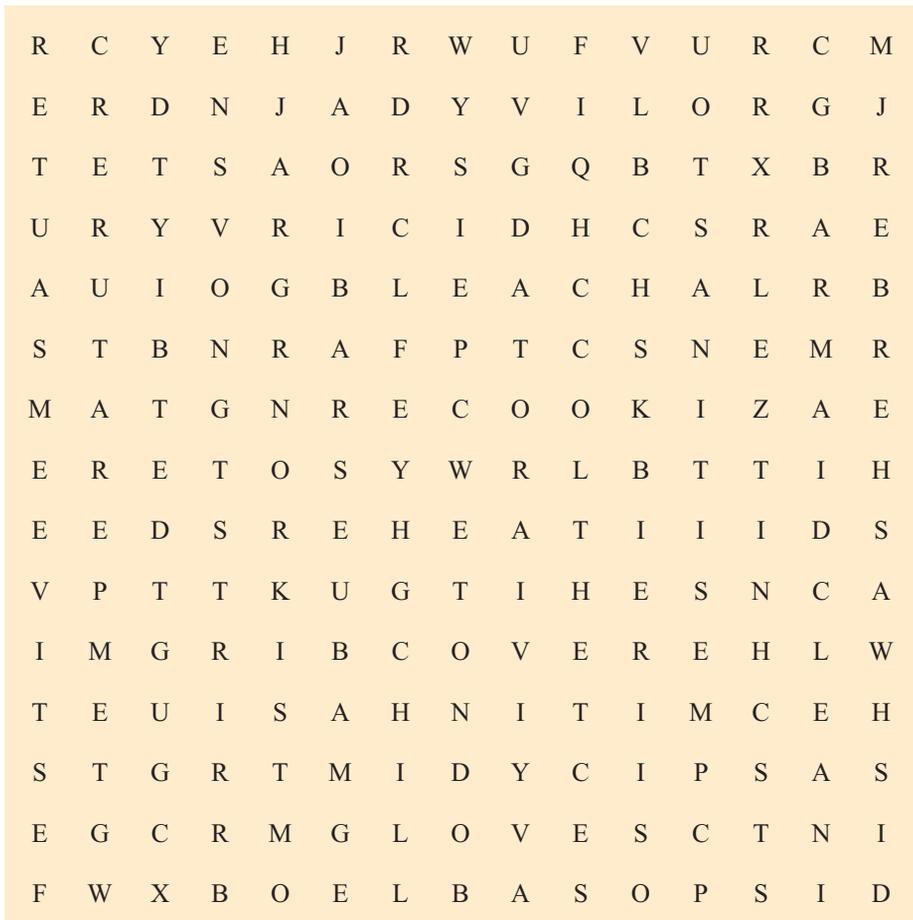
Food poisoning can ruin the festive season and some well deserved holidays. As a food business you will find that around the time of Christmas and New Years you will be buying, preparing and serving a lot more food than usual. By following the 4 Cs of food safety you can minimise the likelihood of food poisoning to ensure that your customers, and you, have a Merry Christmas and a Happy New Year.

Clean

- Wash and rinse hands thoroughly with soap and running water and ensure that you dry them properly prior to handling food and especially after handling raw meat.
- Be vigilant when washing and drying all chopping boards, utensils and work benches, especially after preparing raw meats and prior to preparing ready to eat foods such as salads and other foods that will not be cooked or reheated.
- Only utilise linen (i.e. aprons and tea towels) that is clean and dry.

Cook

- Cook turkey, chicken, rolled, boned or stuffed roast until the juices run clear.
- Ensure all meat and poultry and associated products are completely defrosted in the refrigerator or cool room prior to cooking.
- Serve hot food steaming hot, i.e. at or above 60°C.
- If reheating food ensure that it is heated until it is steaming hot e.g. to 70°C for at least 2 minutes.



Cover & Separate

- Cover and separate raw foods from cooked or processed foods to prevent any cross contamination between the two.
- Keep all meat covered and stored on the bottom shelf of the fridge or cool room so as to minimise any of the juices dripping on to the other food.
- Ensure foods on display are properly covered to protect them from insects, dust, customers (sneezing, coughing, touching) and any other forms of contamination.

Chill

- Chill all perishables to prevent and reduce spoilage and deterioration.
- Ensure that all fridges and cool rooms are maintained at 5°C or below. To maintain an adequate temperature do not overstock your fridge or cool room so air can circulate freely.
- If there are any left overs refrigerate them within 2 hours (and use within 3 days) or discard after 4 hours of being prepared.

The SA Food Handler Update is endorsed by the Australian Institute of Environmental Health (SA Branch).



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