

It's Your Food



AUGUST 2023

A Newsletter for Food Businesses in Monash

FoodTrader replaces StreaTrader for temporary events and festival registrations

In Victoria, all food businesses and community groups wanting to sell food at markets and events are required to be registered under the *Food Act 1984* on the *FoodTrader* website.

FoodTrader (replacing *StreaTrader*) is the new state-wide registration and notification portal for people selling food from temporary and mobile food premises in Victoria. All vendors at events and markets are required to register online.

To register

- » Visit the *FoodTrader* website and create an account. The system will guide you through the process until you have finalised your application
- » Once lodged, an Environmental Health Officer may contact you regarding your application
- » When your registration has been approved by your registering Council, lodge a Statement of Trade (SOT)

Lodging a SOT informs the relevant council where and when you plan to sell food or beverages and must be lodged at least one business day prior to trading. This is a requirement under the *Food Act 1984*.

Please note you are not required to lodge a SOT for private catering events such as parties and weddings.

FoodTrader allows users to:

- » Apply for Food Act registration/notification with a registering council
- » Manage updates to a registration or notification
- » Renew registrations annually
- » Apply for a SOT when intending to trade at Victorian events.



Whether you are a previous *StreaTrader* account holder or a new user, visit the *FoodTrader* website to create your new *FoodTrader* account.

 www.foodtrader.vic.gov.au



Outdoor Dining and Smoking

Monash Council's Policy

Council's outdoor dining policy requires that any public area used for alfresco hospitality always make food available for consumption in that area.

This means that outdoor trading areas are designated *Outdoor Dining Areas* under the *Tobacco*

Act 1987, and the Act prohibits smoking in these areas.

There is no ability in Council's policy for these trading areas to be anything other than an *Outdoor Dining Area*, given the requirements to always make food available.



Facteria *Escherichia (E-coli)*

***Escherichia (E-coli)* bacteria are commonly found in the intestines (gut) of people and animals. If consumed can produce toxins responsible for causing very serious infection.**

What are the Symptoms?

People commonly infected by E-coli experience vomiting, stomach pains, stomach cramps and diarrhea. Symptoms usually start 3 to 4 days after infection, or present as rapidly as one day after exposure and generally can last for 10 days. In severe cases, some people may develop kidney failure.

How is it spread?

- » Eating raw or undercooked meat (beef, lamb, pork, hamburgers), unpasteurised milk and juices, and cheeses made from raw milk, unwashed vegetables (lettuce, spinach, sprouts), contaminated water
- » 'Cross-contamination of ready to eat food', contaminated food contact surfaces and equipment
- » 'Person to person' spread via the hands of an infected person
- » Spread from eating food or drinking water contaminated by faeces from an infected person or animal.

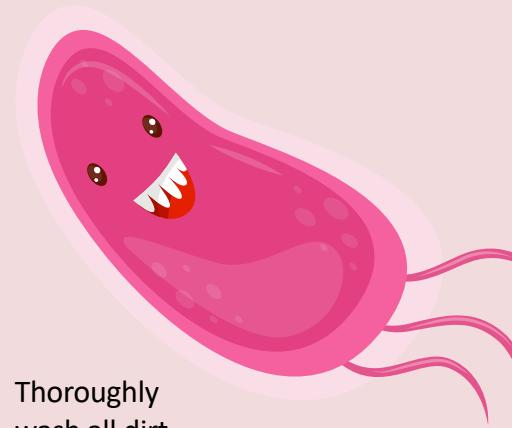
Who is at risk?

Anyone can get an infection and become seriously unwell. Infants, elderly and people with poor immune systems are more likely to develop severe illness.

How can it be prevented in your food business?

- » Thoroughly cook and reheat meat (beef, lamb, pork, hamburgers) until all parts are hot, or above 75°C
- » Use different coloured chopping boards (colour coded), trays, utensils and plates when handling and preparing raw meats and cooked meats
- » Use pasteurised milk and juices and cheeses made from pasteurised milk
- » Wash your hands immediately after going to the toilet or handling raw meats, vegetables and before handling cooked or ready to eat foods

- » Thoroughly wash all dirt off any raw vegetables and fruits before preparing and eating them
- » Store raw foods (such as meat) in a sealed container in the bottom of the fridge or freezer to prevent any fluid dripping or spilling onto other ready to eat food. Cover all foods in the refrigerator and freezer to protect them from contamination
- » Clean and sanitise all preparation surfaces and equipment before and after use
- » Thaw frozen foods in the fridge or microwave
- » Keep cold foods below 5°C and hot foods above 60°C
- » Minimise the amount time food is kept in the danger zone (between 5°C to 60°C).



Food Safety Program Requirements



A food safety program (FSP) is a written plan that shows what a business does to ensure the food it sells is safe for people to eat. It is an important tool to help businesses safely handle, process or sell potentially hazardous foods and maintain safe food handling practices.

There are two types of food safety program

A non-standard (independent) food safety program

This is written by a business to cover all their processes and its adequacy is determined by a food safety auditor. An annual third-party audit by a Department of Health approved third-party auditor is required.

A standard (registered) food safety program

The Department of Health has created and registered a standard FSP template for use by retail and food service businesses that covers the most common 'high risk' and potentially hazardous food process. This template is available at www.foodsmart.vic.gov.au

Which Food Safety Program should we use?

Class 1 premises and Class 2 manufacturers are required to use an independent FSP.

Class 2 premises can choose between an independent and standard FSP, if the standard program covers the 'high risk' food handling activities requiring a FSP.

NOTE: Class 2 food businesses that do not undertake the following processes are not required to have a food safety program.



High risk food handling activities that require a food safety program are:

- » Sous vide cooking below 75°C
- » Handling of potentially hazardous foods without temperature control as described in the Australia New Zealand Food Standards Code (the Code)
- » Acidified or fermented foods/drinks
- » Preparing ready to eat:
 - foods containing raw eggs
 - raw or rare minced or chopped meats
 - raw or rare poultry or game meats
- » Off-site catering
- » Any complex food process activity that does not use temperature control as described in the Code.

Sanitisers

Food Standards Code 3.2.2 require all food business to be maintained to an acceptable standard of cleanliness to protect their business and customers from food borne illness.

Cleaning and sanitising surfaces and utensils are separate processes. Surfaces need to be thoroughly cleaned before sanitiser is applied.

Six steps for cleaning and sanitising food contact surfaces and equipment:

1. **Pre-clean** - scrape, wipe or sweep food scraps and rinse with water
2. **Wash** - use hot water and detergent to remove grease and food residue
3. **Rinse** - rinse off detergent and any loose residue
4. **Sanitise** - use a sanitiser to kill remaining germs
5. **Final rinse** - wash off sanitiser if necessary (refer to manufactures instruction)
6. **Dry** - allow to air dry.

Sanitise: means to apply heat (usually very hot water) or chemicals, or a combination of heat and chemicals, to a clean surface to reduce the numbers of bacteria and other organisms to a minimum level.

Chemical sanitisers: include quaternary ammonium compounds or chlorine bases compounds (hypochlorite or bleach).

Vinegar, lemon juice and methylated spirits are not recommended unless testing has been undertaken to validate and verify effectiveness.

Dilution factor for bleach solution



Domestic bleach at 100ppm:
2.5ml (1/2 teaspoon of bleach) per 1 litre of water.

Commercial bleach at 100ppm:
1ml of bleach per 1 litre of water.

Be aware bleach solution is only effective for 24 hours, after then the chemical breaks down and the sanitiser becomes ineffective.

Risks associated with the use of Piping bags

Food poisoning outbreaks have been linked to the use of piping bags.

Where piping bags are used for high-risk fillings e.g., whipped cream, custard etc, any residue remaining could support the growth of food poisoning bacteria e.g., Salmonella.

These could grow to high numbers if left at room temperature for extended periods between uses.

Cracked or deteriorated bags can inhibit effective cleaning and provide harbourage for bacteria.

The following advice is provided to reduce the risk associated with piping bags:

- » Clean piping bags after use with detergent and sanitise using hot water (77°C for 30 seconds) or suitable chemical sanitiser (e.g., diluted bleach). Bags may be able to be cleaned and sanitised through the dishwasher
- » Regularly inspect and discard any bags showing damage. Check supplier specifications re. recommended number of uses
- » Alternatively use disposable/single use piping bags, which cannot be re-used
- » Prevent any risk of cross contamination. For example, piping bags used for raw mince cannot be used for cream/custard fillings etc.

Which food premises need a Food Safety Supervisor?

Under section 19C of the Food Act, all Class 1, most Class 2, and Class 3A food premises are required to have a food safety supervisor. However, Class 2 community groups are exempt from this requirement if the 'proprietor' is a community group, they trade for no more than two consecutive days at a time and most of the 'staff' are volunteers.

Class 3 and Class 4 food businesses only handle lower-risk foods and are not required to have a food safety supervisor. However, the food business owner must ensure that staff members have the skills and knowledge they need to safely handle food in their work roles.

Food Safety Supervisor's responsibilities


It is important to select a food safety supervisor for your food business who:


- » Knows how to recognise, prevent and alleviate the hazards associated with food handling at your premises
- » Has a Statement of Attainment that shows they have the required food safety competencies from a registered training organisation (RTO)
- » Has the ability and authority to supervise other people handling food at your premises and ensure that food handling is done safely.

Food Safety Supervisor's Qualifications

The food sector your business falls into will guide which training courses or course units your food safety supervisor needs to complete. This is because training requirements need to match your business type to ensure training is relevant.

To determine which food sector your business is in, refer to 'Minimum competency standards' in the 'Statement of Attainment' section at

 www.health.vic.gov.au/food-safety/food-safety-training-skills-and-knowledge

For more information, speak with one of our Environmental Health Officers on  9518 3555.

Monash Civic Centre

 293 Springvale Road, Glen Waverley  9518 3555  www.monash.vic.gov.au

Monash Interpreter Service

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