

FOOD Safety



Issue 2 May 2008

NEWS

Welcome



Implementation—the key to effective food safety management

Most health care enterprises have now formulated their food safety programs (FSP) and are in the process of implementing them.

What are the key elements to successful implementation? There are four major elements:

- Management commitment
- Organisational policy & procedures
- Training
- Communication and support

In management texts there are many references to the importance of management commitment. The introduction of a FSP will require changes in the way food risks are managed. Commitment means that executives and managers are seen to be closely involved in the roll out of the FSP.

Executives and managers, through their involvement, show other staff that the FSP is an important organisational risk management strategy which is deserving of their full attention.

FSPs are the main risk management tool but there is a requirement that this tool is supported by organisational policies e.g. the inclusion of reports on the FSP in the Infection Control Meeting agenda, the integration of maintenance procedures with the FSP, and the inclusion of FSP responsibilities in position descriptions and performance reviews.

Training is a vital activity with any change management strategy. Staff at all levels need to understand the importance of the FSP, the expectations of them personally by management and the legal context. Importantly, they need to gain confidence in undertaking the assigned tasks.

Above all else, communication and support provide the mechanisms for identifying and solving problems, and for improving effectiveness; the goal of the FSP.

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Should your food handler be excluded from handling food?

Check through these *Guidelines for Exclusion of Food Handlers from Handling Unpackaged Food*
 Source: www.health.vic.gov.au

How can we tell what disease it is?

Unless there has been a professional diagnosis, you may not know if a food handler is suffering from, or carrying, a disease. However, it is a food handler's responsibility to notify their Manager or Supervisor not only of disease, but of **symptoms** of foodborne disease (if at work). These symptoms are:

- Vomiting
- Diarrhoea
- Sore throat with fever
- Fever
- Jaundice

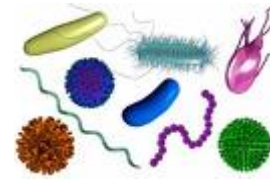
If a food handler is suffering one of these symptoms at work, they must not work with food where there is a reasonable likelihood of food contamination. It is recommended that food handlers seek medical clearance before resuming work as a food handler.

If a food handler works when experiencing these symptoms, it is a breach of the Food Standards Code, and can lead to serious fines. For example, non-compliance can mean fines in order of \$40,000 for an individual, or \$200,000 for a corporation.

For more information, see *Safe Food Australia: A Guide to the Food Safety Standards pp. 81-87*:

http://www.foodstandards.gov.au/_srcfiles/3_2_2.pdf

Disease/Organism	Period of Exclusion
Typhoid and Paratyphoid	Exclude from food handling until three consecutive negative specimens of faeces are obtained. Specimens should be taken each week for 3 weeks. If the urine was positive on initial diagnosis or the person has a history of urinary tract disease, urine samples should be collected in addition to faeces. A person who is a typhoid carrier (that is, any person who continues to excrete Salmonella typhi organisms for 90 days or longer) must not engage in the preparation, manufacturing or handling of food for consumption by others [Health (Infectious Diseases) Regulations 1990 S241.
Cholera, VTEC and Shigella dysenteries	Exclude until three consecutive faecal specimens taken at least 24 hours apart are found to be negative.
Hepatitis A and E	Exclude from food handling until one week after the onset of jaundice. (Any person with acute hepatitis must be excluded from work until the laboratory tests have revealed the condition not to be Hepatitis A or E.)
Taenia solium (pork tapeworm infection)	Exclude until treated.
Tuberculosis	Exclude until rendered non-infectious.
Gastroenteritis (acute diarrhoea and/or vomiting where causative organism is unknown) or Gastroenteritis caused by the following organisms: Salmonella, Staphylococcus aureus, Clostridium perfringens, Entamoeba histolytica (amoebiasis), Giardia lamblia, Shigella (other than Sh. dysenteriae), Vibrio parahaemolyticus, other bacterial gastroenteritis or Norwalk or Norwalk-like virus and other viral gastroenteritis	Any person with gastroenteritis must be excluded from food handling. Exclude until 48 hours after symptoms have ceased and counsel on returning to work regarding good personal hygiene.
Boils, abscesses and other purulent lesions of hands, face or nose	Exclude unless lesion is covered with a coloured waterproof dressing/ wound strip.



Curious quotes: "Food handlers who are not aware they are carrying a food-borne disease are not obliged to do anything" *Safe Food Australia, A Guide to the Food Safety Standards p.84*

Food Recalls



For detailed information on each listed item please visit the Food Standards Australia New Zealand website www.foodstandards.gov.au and use the "Quick Links" drop-down menu to select "Food Recalls"

May

- [Savoury Rolls - Foreign matter \(Wire\) 5 May 2008](#)
- [Baby Food - Foreign matter 5 May 2008](#)

April

- [Spring Rolls - Foreign matter \(Metal shavings/wire\) 30 April 2008](#)
- [Baby Food – Foreign matter 21 April 2008](#)
- [Sauce – Foreign matter \(glass\) 03 April 2008](#)

March

- [Seafood – Microbial - potential pathogenic contamination \(packaging fault\) 28 March 2008](#)
- [Dairy – Microbial \(Listeria monocytogenes\) 20 March 2008](#)
- [Labelling \(undeclared allergen, soy\) 18 March 2008](#)
- [Smoked Chicken \(Microbial - Listeria monocytogenes\) 17 March 2008](#)
- [Smallgoods – Smoked Ham \(Microbial - Listeria monocytogenes\) 17 March 2008](#)
- [Dairy – Microbial \(Salmonella Zanzibar\) 13 March 2008](#)
- [Seafood Sauce – Labelling \(contains undeclared fish, malt and barley\) 6 March 2008](#)



Food Safety - State News

Current status of Food Safety Standard 3.3.1 Food Safety Programs for Food Service to vulnerable persons

Queensland:

Queensland Health is encouraging all organisations covered by Food Safety Standard 3.3.1 (i.e. hospitals, aged care, childcare) to implement their Food Safety Programs if they haven't already done so. Queensland Health advises all organisations needing to meet the requirements of 3.3.1 to submit their Food Safety Program to their local municipal council for accreditation by October 2008.

Victoria:

Under the Food Act 1984 (as amended) all, except minimal risk, food businesses must already have food safety programs. The Victorian Government's response to the recent VCEC enquiry and report "Simplifying the Menu : Food Regulation in Victoria" confirms it will continue to support the requirement for Food Safety Programs for Class 1 food businesses (which includes those providing a food service to vulnerable populations) though there may be changes to Food Safety Program requirements for Class 2 businesses. www.vcec.vic.gov.au

New South Wales:

The NSW Food Authority strongly advises businesses without a food safety program to start developing and implementing one now. The Authority is moving towards a voluntary third party audit program for food service to vulnerable persons. Businesses may contact the Authority, if they haven't already done so, to arrange an initial audit.

Tasmania, SA & ACT:

The Department of Health and Human Services (Tas), Department of Health (SA) and ACT Health are currently encouraging all organisations covered by Food Safety Standard 3.3.1 to implement their Food Safety Programs if they haven't already done so. ACT Health anticipates auditing will commence in 2009. The DHHS (Tas) and the DH (SA) anticipates organisations will be audited by October 2008.



HealthInspections.com is provided as a public service to spotlight the important work of health inspectors and to give the public easier access to inspection reports for restaurants, hotels and other public facilities.

If you are interested in articles and videos of what health inspectors have to deal with on a regular basis visit the website and see for yourself; many horror stories and unbelievable facts are unveiled for you to see.

HealthInspections.com is an American based website. With current interest in 'Naming & Shaming' hospitality and food retailers who fail to meet food safety standards, we imagine it won't be long before a similar website is produced for Australian consumers.

www.healthinspections.com

DANGER ZONE

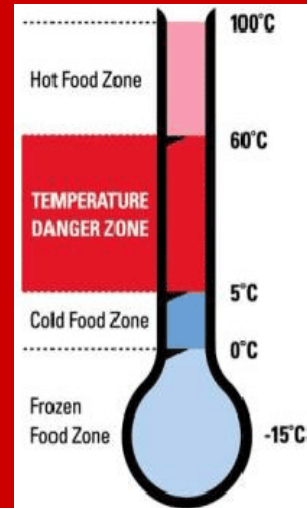
Is it safe to eat food which has been in the Danger Zone?

Use the 2 hour/4 hour rule below as a *guide*.

It tells you how long potentially hazardous food can be held safely at temperatures in the Danger Zone.

(However remember times are cumulative and also consider the vulnerability of your consumers e.g. aged care, hospitals, childcare)

www.foodstandards.gov.au



Total Cumulative time left between 5 °Celsius and 60 ° Celsius	What you should do
Less than 2 hours	Refrigerate or use immediately
Between 2 hours and 4 hours	Use immediately
More than 4 hours	Dispose of appropriately

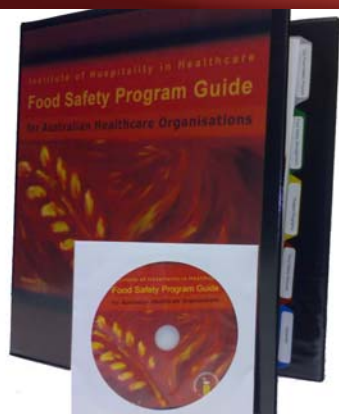


Image source: www.foodsafetyinyourhome.org

ANSWERS

- (1) 5°C or less
- (2) No - it limits bacterial growth
- (3) 75°C
- (4) Yes - Danger zone 5°C - 60°C
- (5) All food contact surfaces
- (6) Chemical, Biological & Physical
- (7) No - Good Bacteria in Yoghurt and cheese
- (8) Diarrhoea, Vomiting, Fever, Fever-sore throat & Jaundice
- (9) Time, Temp, Moisture & Food
- (10) In fridge, or Microwave if continue cooking immediately after thawing

- 1) At what temperature should food in a Refrigerator / Cool Room be held?
- 2) Does placing items in a Refrigerator / Cool Room kill food poisoning bacteria?
- 3) What temperature should food be cooked to prior to consumption?
- 4) Is 42 degrees Celsius within the "danger zone"?
- 5) Which items need to be cleaned and sanitized within a kitchen?
- 6) Name the three types of contamination hazards?
- 7) Is all bacteria harmful ?
- 8) What are the 5 Food Borne Illness (FBI) Symptoms that must be reported by Food Handlers?
- 9) What are the 4 conditions necessary for bacteria growth?
- 10) What are the two safest methods for thawing frozen food?



IHHC Food Safety Program Guide

The Institute of Hospitality in Healthcare (IHHC), in partnership with Infocus Management Group, have developed and launched the IHHC Food Safety Program Guide. This national guide includes useful tools, templates and sample policies and procedures to enable you to develop your own customised Food Safety Program.

Order at www.infocusmg.com.au

Childcare Food Safety Program Template

The Child Care Centres Association of Victoria Inc. (CCCAV), in partnership with Infocus Management Group, have fully revised the previous CCCAV Food Safety Program Template. The new Food Safety Program Template (Version 2.0 - April 2007) is more comprehensive and has been updated to meet the requirements of the current food safety legislation with versions available for Victoria, QLD, NSW and Tasmania. It is a user friendly resource that has been developed specifically for child care centres.



CHILD CARE CENTRES ASSOCIATION OF VICTORIA INC.

Order at www.infocusmg.com.au

Upcoming Food Safety Courses

VICTORIA

Food Handler Course	DATE: Tuesday 15th July 2008 TIME: 10:00am - 4:00pm	COST: \$190pp
Food Safety Supervisor Course	DATE: Tuesday 22nd July 2008 TIME: 9:00am - 5:00pm	COST: \$240pp

QUEENSLAND

QLD - 2 Day Food Safety Supervisor Courses (includes 'Food Handler Unit')

Townsville May 26 th & 27 th 2008	Mackay May 29th & 30th 2008
Cost: \$430 pp (or \$190 for Day 1 and \$240 for Day 2)	For more information on courses in your area please contact number below, onsite courses also available (minimum 16 participants)

*VIC courses are held in Fairfield or Kew. Please call for regional enquiries.

*QLD course venues TBA, 2 day course:

(03) 9855 2444

Day 1: HLTFS207B - Follow basic food safety practices **Prerequisite:** Fluent English (written and spoken)

Day 2: HLTFS309B - Oversee the day-to-day implementation of food safety in the workplace

HLTFS310B - Apply and monitor food safety requirements **Prerequisite:** Day 1 or equivalent. Fluent English (written and spoken).