

Food Safety is Your Business

A GUIDE FOR FOOD BUSINESSES



Food Safety is Your Business – A Guide for Food Businesses

The Health Protection Service has developed a guide designed to assist food business managers and staff to better understand food safety practices and procedures. The food safety guide addresses basic hygiene and food safety principles such as washing hands, storing & receiving foods, temperature control and sanitation. If you would like to obtain a copy of the booklet please contact the Health Protection Service on 6205 1700.

Food Safety is Your Business – A Guide for Food Businesses has been translated into 11 different languages. For further information please visit the ACT Government Health Directorate website: www.health.act.gov.au/foodsafety.



NOTE: Information in this newsletter is intended as a summary only and cannot cover all situations. Food businesses are required to comply with the provisions of the *Food Act 2001* and Australian and New Zealand Food Standards Code, not just the contents of this newsletter. Please contact the Health Protection Service on 6205 1700 for more information on any of the articles in this newsletter or questions regarding food safety. We welcome and look forward to your feedback.

Accessibility
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Act on Food Safety

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Food Business Registration Certificates:

Due to recent changes to the *Food Act 2001* it is now a legal requirement that all registered food businesses within the ACT display their food business registration certificate. The certificate must be in view of the public. Environmental Health Officers from the Health Protection Service will be checking for registration certificates during inspections.

New Kilojoule Display Laws:

On 1 January 2013 new kilojoule display laws will come into effect. This will require some food business (e.g. larger 'fast food' and snack chains) to display kilojoule (kj) information about certain foods to the consumer. The new laws aim to provide the consumer with additional information to allow them to make informed food choices.

Which food businesses will be affected?

Several factors must be considered to determine whether a business will be affected by the incoming legislation.
IF your business sells Standard Food Items.
AND your business belongs to a chain/franchise (operates as one of a group of food businesses) that sells standard food items at **7 or more locations in the ACT** or **50 or more locations in Australia**.
AND your business is a Standard Food Outlet.

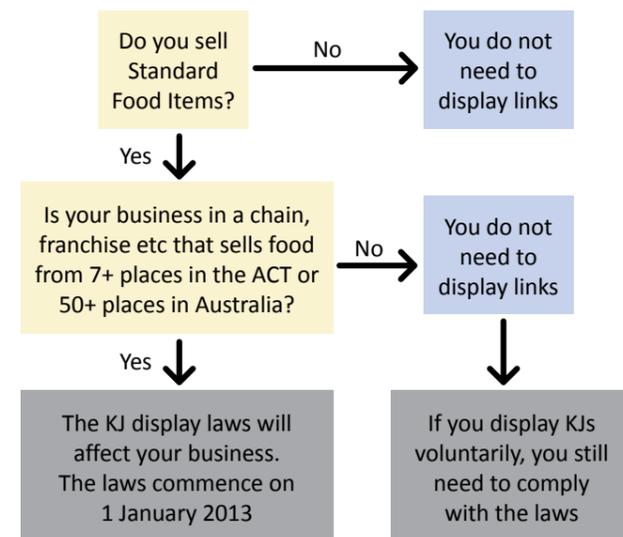
What is a Standard Food item?

A standard food item is defined as a ready-to-eat food of standard size and content that is listed on a menu or displayed for sale with a price tag or label.

What is a Standard Food Outlet?

A food business is defined as a Standard Food Outlet if:

- the food business sells Standard Food Items at other premises or while operating in a chain of food businesses that sell Standard Food Items
- and at least one of the Standard Food Items sold by the business is also sold at another of its outlets or by other food businesses in the chain.



How must the information be displayed?

If the laws apply to your business, you will need to ensure that you display the average kilojoule content of each of your Standard Food Items. You will also need to display the following statement in one location on each menu board and food display cabinet/stand:

'The average adult daily energy intake is 8,700kJ.'

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- New Kilojoule Display Laws
- Food Safety Supervisors
- Cleaning vs Sanitising
- New Standards for Egg Producers and Processors

New Kilojoule Display Laws: How must the information be displayed? (continued)

When displaying the nutritional information it must be:

- clear and easy to read
- expressed in 'kJ' (kilojoule is used in the legislation instead of calories because it is the internationally accepted metric unit of measurement for energy)
- in the same font, or at least the same font size, as the price (or if no price is displayed, the
- same font/size as the name of the item)
- adjacent to, or in close proximity to, the name or price of the item.

If Standard Food Items are displayed on the menu and a tag, the average kilojoule content needs to be displayed on both the menu and the tag.

How do I work out the kilojoule content of my Standard Food Items?

The average energy content (in kilojoules) of a Standard Food Item is to be worked out in accordance with Standard 1.2.8 of the Australia New Zealand Food Standards Code (the Code). You

will need to make the necessary adjustments to ensure that the calculation is done in relation to the whole of the Standard Food Item rather than per 100g. The number of kilojoules calculated may be rounded to the nearest 10 kJ. There are numerous methods for calculating average kJ content including the online Nutrition Panel Calculator developed by Food Standards Australia New Zealand (FSANZ). Further information on determining the average kJ content can be found on the FSANZ website: www.foodstandards.gov.au/foodstandards/userguides/nutritioninformation1406.cfm

Where can I get more information on the kilojoule display laws?

The Food (Nutritional Information) Amendment Act is available on the Legislation Register (www.legislation.act.gov.au). Please note, from 1 January 2013 it will form part of the Food Act. Fact sheets and frequently asked questions are available at www.health.gov.au/kjdisplays. If you have any questions please do not hesitate to contact the HPS by phone on (02) 6205 1700 or by email at hps@act.gov.au.

Food Safety Supervisors:

Recent legislative changes require all registered food businesses within the ACT to appoint a food safety supervisor from August 2013. A food safety supervisor is a person who has advanced training and knowledge in food safety and has the ability to oversee the safe handling of food. Having a trained on-site food safety supervisor will provide a layer of protection against food-borne illness within the food business.

Recent Food Safety Supervisor Consultations:

The HPS sought feedback from ACT food businesses and registered training organisations (RTOs) during a consultation period from 8 August 2012 to 21 September 2012. In addition the HPS recently held three face-to-face information sessions on the introduction of the food safety supervisor requirement. Food businesses and RTOs were in attendance.

The views of food businesses, RTOs and industry are being carefully considered as the HPS finalises the guidelines around the food safety supervisor.

Further information will be uploaded to the Health Directorate website towards the end of the year www.health.act.gov.au.

Cleaning vs Sanitising:

It is important that food businesses understand the difference between cleaning and sanitising utensils, equipment and food contact surfaces i.e. plates and glasses.

Cleaning refers to the removal of all visible food, dirt and grease from utensils, equipment and food contact surfaces. Cleaning may be achieved through the use of hot water and detergent.

Sanitising destroys germs through the use of hot water or chemicals. This reduces the number of germs on the surface to safe levels. If hot water is being used it is recommended that it is heated to 77°C or above and that the utensil be in the water for at least 30 seconds.

It is a legal requirement that all food businesses within the ACT sanitise all utensils, equipment and food contact surfaces. The HPS highly recommends using a chemical sanitiser or dishwasher (that reaches the required temperature of 77°C). It will ensure that sanitisation is achieved. If a chemical sanitiser is being used it is important to remember that it is only effective if the surface has been thoroughly cleaned first.

Beef burger	1000 kJ	\$3.95
Chicken burger	1600 kJ	\$4.45
Fries		
Small	1000 kJ	\$2.45
Large	1900 kJ	\$3.95
Soft drink		
Small	400 kJ	\$1.95
Large	1000 kJ	\$2.95

Beef burger combo			
Small	2400 kJ	\$5.95	
Large	3900 kJ	\$7.95	

The average adult daily energy intake is 8700 kJ.

Plain scone	880 kJ	\$2.80 each
Bacon and cheese roll	1100 kJ	\$3.00 each
Choc chip muffin	2550 kJ	\$3.50 each
Blueberry muffin	2100 kJ	\$3.50 each

The average adult daily energy intake is 8700 kJ.

New Standards for Egg Producers and Processors:

On 26 November 2012 amendments to the Australia New Zealand Food Standards Code (the Code) will commence.

The amendments will affect Standard 2.2.2 – *Egg and Egg Products* and Standard 4.2.5 – *Primary Production and Processing Standard for Eggs and Egg Products*. The aim of the changes is to reduce the occurrence of food-borne illness from *Salmonella* by minimising the presence of this bacterium in eggs and egg products.

Standard 2.2.2 will require traceability of eggs and egg products for retail sale or for catering purposes. Products must be individually marked with the producer's unique identification. In addition, the standard will prohibit the sale or supply of cracked or dirty eggs.

Standard 4.2.5 stipulates a number of food safety requirements for the primary production and processing of eggs, egg pulp and other egg product for human consumption. Businesses should refer directly to these standards to ensure they fully understand what they are required to do under the Code.

The Code is available at www.foodstandards.gov.au.

What is an egg producer?

An "egg producer" refers to a business, enterprise or activity that is involved in the production of eggs or egg products. The business may be involved in the grading, packing, washing or candling of eggs or egg pup; or they may be involved in the assessment of the eggs or egg pulp prior to supply to the egg processor.

What is an egg processor?

An "egg processor" is any business, enterprise or activity that meets one of the following criteria:

- pulping, separating, grading, packing, washing, candling, assessing for cracks or oiling eggs received from an egg producer; or
- storing or transporting eggs in association with any of the activities in the above point

What is an egg product?

Under the new Standards "egg products" are defined as any of the following:

- **liquid egg white** - the white of egg separated as effectively as practicable from the yolk in liquid form.
- **liquid egg yolk** - the yolk of egg separated as effectively as practicable from the white in liquid form or;
- **egg pulp** - the contents of an egg, which may contain sugar or salt.