

**Welcome** to a new edition of The Grill from Livingstone Shire Council. Livingstone's Environmental Health Team is delighted to continue to provide up to date information for our food businesses. We are always happy to offer advice and answer questions in relation to food safety.

## Food Business Licence Renewal

It is important to ensure that your Food Business Licence is renewed by 30 September 2020. Prior to paying your Food Business Licence Renewal, ensure that the following has been checked:

- Check the form displays the correct details for your food business
- Check the Food Safety Supervisor listed is current
- Check you have the correct payment
- Submit water testing results for businesses on non-reticulated water (tank, groundwater, bore)

Contact Council for amendments to your Food Business Licence on 1300 790 919. As a requirement of the *Food Act 2006* you must display your current licence in a prominent position within a customer accessible area. All renewed licences will be emailed to the Licencee. If you would prefer a hard copy please contact Council.

## Inspection Fees Reminder

Food premises that require additional to follow up inspections for compliance matters will be charged a \$179 inspection fee each time an inspection is required. Council's Environmental Health Team are always happy to answer your queries either via email ([healthadministration@livingstone.qld.gov.au](mailto:healthadministration@livingstone.qld.gov.au)) or phone 1300 790 919.



[www.imalert.com.au/v6/?sub=livingstone](http://www.imalert.com.au/v6/?sub=livingstone)

## FOOD SAFETY PROGRAMS AUDIT REPORTS

Please send your Audit Reports to:  
[HealthAdministration@livingstone.qld.gov.au](mailto:HealthAdministration@livingstone.qld.gov.au)



## Defrosting Seafood

### REFRIGERATOR DEFROSTING

The safest way to defrost food is in the refrigerator. To defrost food in the refrigerator, ensure that the temperature is 4°C (40°F) or below and that the items being defrosted are placed on the lowest shelves to prevent dripping or splashing.

It can take quite a long time to defrost food in a refrigerator. Large items, such as frozen turkeys, can take several days to defrost as you need to allow at least 24 hours for every 2.5kg. Even

small items will take at least a full day to defrost.

### MICROWAVE DEFROSTING

Microwave ovens can be quite useful for defrosting small items quickly. It's important to remember that heat isn't distributed evenly through food when using a microwave, so it will be necessary to stir the item during the defrosting process. Microwave defrosting is only recommended for food items that are to be cooked immediately after defrosting.

### COOKING WITHOUT DEFROSTING

Some food items have been designed to be cooked from frozen such as hamburger patties, frozen vegetables and frozen pastry. This method should only be used for foods designed to be cooked this way. Always follow the manufacturer's instructions and check the internal temperature of the food before serving.

## Cockroaches

Cockroaches are nocturnal insects that shun the light and usually inhabit kitchens when the lights are out at night. Cockroaches like to rest in warm dark areas during the day such as sewers, garbage areas, under

## Livingstone Online Services

You can now pay your  
Food Business Renewal  
Application online at

[www.livingstone.qld.gov.au/  
online-services](http://www.livingstone.qld.gov.au/online-services)

Follow the link and  
instructions online.

refrigerators, stoves, hot water systems, sinks and cupboards, in cracks, crevices and packaging, for example cardboard drink or food cartons and sacks of potatoes.

Since they like to inhabit sewers their legs, body hairs, mouthparts, saliva, faeces and regurgitated food carry pathogenic bacteria (like *Salmonella*) which contaminate food and surfaces of benches, equipment etc.

Therefore it is important to remove all food waste and ensure that the kitchen is clean before leaving. Also ensure food is stored in food grade sealed containers, crockery and cutlery are stored in vermin proof cupboards or sealed containers, and make sure pest control is conducted on a regular basis.



## Is your Kitchen Clean?

During recent inspections Councils Environmental Health Officers (EHO's) found that a number of food premises were not maintained to an acceptable standard of cleanliness. Food businesses must maintain their premises at a high standard of cleanliness and hygiene. This includes fixtures, fittings and equipment, as well as those parts of vehicles that are used to transport food.

The standard of cleanliness must ensure there is no accumulation of garbage, recycled matter, food waste, dirt, grease or other visible matter. This includes floors, walls, ceilings, ceiling fans, ledges, extraction canopies, vents and all fixtures, fittings and equipment.

Processing fresh food using dirty equipment will transfer contamination and possibly harmful bacteria. Food utensils must be cleaned and sanitised before each use for raw food and ready to eat food. Equipment and utensils may also need to be cleaned and sanitised if they have been used for long periods to prepare or process potentially hazardous foods eg. meat slicers.

## Handwashing Facilities

The Food Standards Code requires food premises to have complying

hand washing facilities in areas where food handlers work if their hands are likely to be a source of contamination of food.

Additionally, if there are toilets on the food premises, hand washing facilities must be provided immediately adjacent to the toilets. Premises must have complying hand washing facilities.

Hand washing facilities must be:

- permanent fixtures
- connected to or provided with a supply of warm running potable water
- of a size that allows easy and effective hand washing
- accessible
- provided with soap and single use towels (or air drier) and a container for used towels
- clearly designated for the sole purpose of washing hands, arms and face.

Hand washing facilities are not to be used for any other purpose other than washing your hands, arms and face.

**Hand basins are not to be used to defrost any food item.**

## Hand Sanitisers

Environmental Health Officers are finding some businesses are using hand sanitisers in their businesses as a replacement to hand washing. Food handling staff **MUST** whenever washing their hands:

- use the hand wash facilities provided;
- thoroughly clean their hands using soap and warm running water; and
- thoroughly dry their hands on a single use towel.



## Tea Towels used in a Food Business

Food Laws do not specifically prohibit the use of tea towels. However, food businesses do have an overall legal responsibility to ensure they do not contaminate food.

If a food business uses tea towels they should ensure:

- They are washed and sanitised
- They are not used as a means to cover and protect food
- They are not used as a means of washing or drying hands
- They are not used if wet or visibly soiled or dirty.

