

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.



How clean is your ice?

Ice may be used as a food for human consumption and like any other food, has the potential to cause food poisoning if it is not manufactured and handled under hygienic conditions. Everyone serving, handling or manufacturing ice that will be consumed or will come into contact with food, has a responsibility to ensure that the ice is safe, fit for consumption and free of harmful bacteria.

Food business operators should be aware that ice is vulnerable to contamination and should consider the following points, is it:

- Manufactured in a commercial ice factory?
- Manufactured on site using a clean ice machine that is located inside the food premise?
- Labelled with the manufacturer's lot identification (batch code), so it can be identified in case of a food recall?
- Hygienically stored, handled and displayed?
- Dispensed using clean utensils?

THE FOLLOWING TIPS ARE A GUIDE TO ENSURE THAT THE ICE YOU ARE SERVING PATRONS IS SAFE FOR CONSUMPTION:

- Don't break up or loosen bags of ice on the floor.
- Ensure ice buckets and ice scoops are cleaned and sanitised daily and made of a material that is easy to clean. Ensure ice isn't handled with bare hands or glass cups.
- Hold the ice scoop by the handle ensuring that you do not touch parts of the scoop that come in contact with the ice.
- Containers used for transferring ice should not be used for any other purpose and be protected from contamination.
- Only clean and sanitised utensils should be used to open bags of ice.
- Unused ice must not be put back into ice machine or package.

Source: Safe handling of ice. Queensland Health undated.



Temperature measuring devices

Division 6 section 22 of Food Safety Standard 3.2.2 requires a food business that receive, store, transport, prepare, cook, display or sell potentially hazardous food must have a temperature measuring device that is:

- Readily accessible; and
- Can accurately measure the temperature of potentially hazardous food to +/- 1°C.

Food businesses must ensure the accuracy of their thermometer and should check the products specification sheet.

Thermometer type	Comments
Probe thermometers	Recommended for measuring food temperatures Inexpensive, simple to use and ideal for measuring the internal temperature of food Internal food temperature measured by inserting the probe into the food, usually at or near the centre of the food Can also measure surface temperature, for example of packaged food
Infra-red (or 'laser') thermometers	Useful for measuring the surface temperature of food and utensils Not able to measure the temperature of food
Fixed thermometers on equipment (e.g. bain maries and refrigerator units)	Useful for measuring the operating temperature of equipment but not the actual food Not considered sufficient for measuring food temperatures – should be used in conjunction with another thermometer that directly measure food temperature, such as a probe

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Single-Use Plastics Ban from 1 September 2021

From 1 September, single-use plastic straws, stirrers, cutlery, plates/ bowls and expanded polystyrene cups and containers will no longer be supplied in Qld. Contact Plastic Free CQ who will assist you in becoming ban compliant - www.plasticfreecq.org/join

Suitable food contact equipment

Increasingly we are seeing more creative ways to plate up food, in particular the wooden board or plate.



Under the food standards code 3.2.3 food contact equipment must be smooth impervious and cleanable, any sealant used on the boards must be food grade and the item cannot be used once it has become lacerated, gouged or cracked. It is recommended to use a barrier between the food and the board and to serve food that doesn't require a knife to eat it. Once the board shows signs of gouges or cuts it should not be used. All food contact equipment including wooden boards must be able to be washed and sanitised. This may include being able to be placed in the dishwasher.

GARBAGE BINS & REQUIREMENT TO COMPLY WITH 3.2.3

- Garbage and recycled matter must be stored in adequate facilities that contain the volume of waste generated and are enclosed with a lid to prevent pests or animals entering or odour issues.
- If your bins are regularly overflowing consider larger bins or more frequent collections.

- Waste oils must be collected by an approved regulated waster provider. It is recommended to keep records of frequency and quantities removed from the premises. Oil drums should be in a bunded (especially outside) contained area and measures are in place to respond quickly to spill if this occurs.

THE FOOD PANTRY

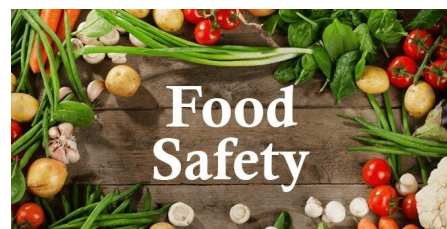
Check out the new Queensland portal for food safety for both businesses and consumers.

<https://www.qld.gov.au/health/staying-healthy/food-pantry>

- Food industry updates and alerts
- Resources and templates
 - Food and beverage testing
- Roles and responsibilities
 - Food safety for fundraising events
- Non-profit organisations



www.imalert.com.au/v6/?sub=livingstone



Food safety programs

A food safety program is a documented system that identifies the food safety hazards in the handling of food in a food business and details the way the hazards will be controlled in that business.

An appropriate and well implemented food safety program can help a food business:

- Ensure food for sale is safe.
- Manage their operations better through improved record keeping and cost control.
- Demonstrate that all due diligence was exercised in the preparation and sale of food

FOOD SAFETY PROGRAM ELIGIBILITY

Licensable food businesses are required to have an accredited food safety program if:

- The food business involves off-site catering.
- The primary activity of the food business is on-site catering at the premises stated in the licence.
- The primary activity of the food business is on-site catering at part of the premises stated in the licence to cater to 200 or more people on 12 or more occasions in any 12 month period.
- The food business is carried on as part of the operations of a private hospital or otherwise processes or serves potentially hazardous food to six or more vulnerable people.