

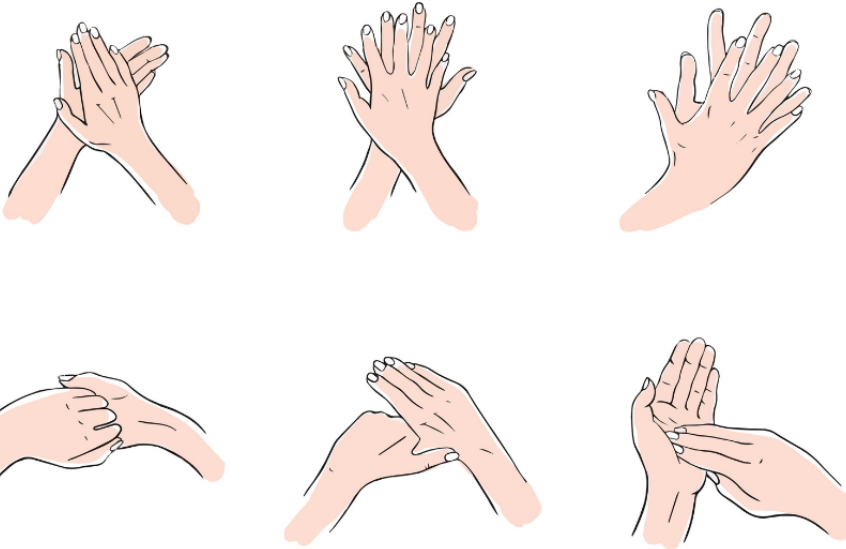
## Ensuring compliance with Standard 3.2.2A

[New Standard 3.2.2A requirements](#) apply to businesses preparing high-risk foods. Some positive feedback is we are seeing a lot more records during inspections. This is great, thank you and please reach out if you need us!

Under the new Standard, businesses are risk categorized according to the type of food handling activities carried out. This categorization then sets out the new requirements that some businesses will need to implement, being food safety management tools. We are advising that like many other Councils, Livingstone's current food business risk categorization does not align with the State Government's new legislation's categories. We will be undertaking an administrative change to all license categories to align with the State Government and the new Standard 3.2.2A during the upcoming food license renewal period in June 2024.

## Did you know...

Recent research by the Food safety Council has found that 17% of Australians say they don't always wash their hands after going to the toilet (compared with 18% last year) and 34% admit they don't always wash before touching food (compared with 47% last year).



Follow these 4 simple tips for hand washing correctly:

1. Wet your hands and rub them together well to build up a good lather with soap for at least 20 seconds and don't forget to wash between your fingers and under your nails. You might have to use a nail brush.
2. Rinse well under running water to remove the bugs from your hands.
3. Dry your hands thoroughly on a clean towel for at least 20 seconds. Touching surfaces with moist hands encourages bugs to spread from the surface to your hands.
4. If no running water is available, use an alcohol gel hand rub.



## Covering your deep fryers

All Deep Fryers should come with lids or covers or have the option to purchase a matching deep fryer cover. These lids must be placed over deep fryers when not in use (i.e., overnight, or when the business is closed). This is to prevent dirt, dust or pests getting into the deep fryer oil and contaminating the oil.

If you want to upgrade or purchase a deep fryer, there are several factors to consider, and the inclusion of a lid or cover is important. Please do not hesitate to call Council's Environmental Health Officers for assistance when replacing or upgrading commercial kitchen equipment.

## Do you need information around food safety?

Let your Environmental Health Officer know if they can add specific information to future newsletters for you.

Email us at [health@livingstone.qld.gov.au](mailto:health@livingstone.qld.gov.au)

## Practical tips to keep flies at bay

Over summer, Livingstone Shire has noted a rise in flies in food businesses, a common occurrence in Queensland. Despite their familiarity, flies pose significant risks to food establishments, including cross-contamination, disease spread, rapid breeding, and reputation damage.

The FSANZ Food Standard Code outlines pest control regulations, with a user-friendly [fact sheet](#) available.

Flies are attracted to food, sugars in alcohol, garbage, scraps and to any area that promises a meal! Make your establishment inhospitable to flies by following these tips from the [Australian Institute of Food Safety](#):

- Never leave waste or unused food lying around your business
- Keep dumpsters closed and away from buildings, and use leak-proof and pest-proof garbage containers
- Regularly monitor, clean, and sanitise garbage containers and recycling bins
- Clean up food spills straight away
- Clean food contact equipment at least once per day
- Keep kitchen doors, windows and any other openings sealed shut or install fly screens
- Ensure alcohol containers are sealed; if alcohol bottles have spouts, cover them tightly with plastic when not in use



Your establishment is probably already following these rules, as they're good business practice. Step up your cleaning and sanitising practices to keep flies and other pests away and prevent food-borne illness.

## Food handler training

[Food handlers](#) for category 1 and category 2 food businesses must have appropriate food safety skills and knowledge to handle potentially hazardous foods. Food handlers must have completed a food safety training course or have skills and knowledge of food safety and hygiene matters commensurate with their work activities. Food Safety Supervisors training needs to be current to 5 years.

A food handler training course must include information on:

- safe handling of food
- food contamination
- cleaning and sanitising of food premises and equipment
- personal hygiene

Businesses may use online food safety training programs for their food handlers, such as DoFoodSafely. This is free online training recognized by local governments. Alternatively, appropriate training can be developed by the food business. An internal training program may also be tailored to the business's own activities and procedures, but it must cover the requirements above. There are also courses available for Food safety Supervisors from registered training organizations (RTOs).



## Record Keeping Tools - Evidence

Livingstone shire Council has updated their Webpage in line with the new FSANZ Standard 3.2.2A Food Safety Management Tools.

Editable record-keeping templates can be [downloaded from our website](#) for customization and use, such as temperature control logs, and cleaning and sanitizing templates.

The new requirements of Standard 3.2.2A make it mandatory for high-risk food businesses to keep certain records for at least 3 months and these must be available for inspection by the Council's officers upon request.

## Assistance - Where do i go?

The Council's Environmental Health Officers are there to ensure food business comply with the Food Act and Food Safety Standards. They can also provide advice and assistance to Food business owners.

Should you require any posters, fact sheets, pamphlets or advice on any aspect of food safety please do not hesitate to contact Hazel or Crystal for advice on 1300 790 919 or [health@livingstone.qld.gov.au](mailto:health@livingstone.qld.gov.au)