

Plastic Free CQ

Plastic Free CQ is a waste minimisation movement within our region, backed by the Boomerang Alliance, to reduce and hopefully remove the six problematic single use plastic items:

- » Water bottles
- » Straws
- » Coffee cups/lids
- » Takeaway containers
- » Food waste
- » Bags

At June 2024, the combined results of all Plastic Free Places has seen the below results.



Council is encouraging all food retailers to take notice of the good work that some of our local food retailers are doing and also review their own environmental footprint with regards to single use plastics. [Poster](#) and [factsheet](#) can be use for further information. If you have any questions or concerns please get in contact with your EHO or the [Plastic Free CQ Team](#). Discuss with your team and promote alternative ideas. Encourage your customers to bring their own clean reusable cup.

Council is Small Business Friendly and that means we are committed to enhancing the operating environment for small businesses and providing the opportunities they need to thrive. We aim to support our local food businesses through the sharing of various resources and initiatives, including access to funding and grant opportunities, workshops and training programs, networking and collaboration connections and much more!

To keep up to date on what is happening in this space, subscribe to our [monthly business e-bulletin](#). Or if you would like to chat to the Economic Development Team please reach out – we would love to hear from you: economicdevelopment@livingstone.qld.gov.au or phone 07 4939 9960.



Secret Ingredient

The Secret ingredient...

Observations from an EHOs perspective – the businesses' that succeed the most have a secret ingredient...

Their team; and fostering a strong food safety culture.

'Food safety culture' is about attitudes, behaviours and the priority given to food safety in an organisation. In a food business, it is how everyone (owners, managers, employees) thinks and acts in their daily job to make sure the business's food is safe. In a strong food safety culture, people take both responsibility and care in producing safe food.

People are the key to food safety systems working properly. After all, it is people who make the decisions, handle the food, use and maintain equipment and clean things up.

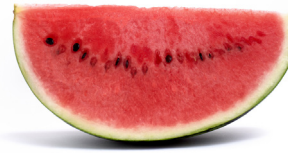
Where to start?

You can improve your business's food safety culture through three steps:

1. Know – know what your business's food safety culture is (e.g. assess it with a survey)
2. Do – do something to improve the culture (e.g. improve communications on food safety, allocate funding for equipment); even small steps can make a difference
3. Follow through – monitor food safety progress and commit to continually improving.

FSANZ has some useful resources for food businesses and regulators - visit www.foodstandards.gov.au





The Risks of ambient temperature cut Fruit and Vegetables

Processed or cut fruit and vegetables are considered potentially hazardous foods. This is because they have had their natural packaging damaged, ie their skin or protective layer has been cut. Allowing bacteria to contaminate the food.

The Food Standards Code, Standard 3.2.2, clause 8 states that a food business must, when displaying potentially hazardous food, display it under temperature control. It is important that potentially hazardous foods are kept at temperatures to minimise the growth of food poisoning bacteria that may be in the food, or to stop the formation of toxins. It is the food business's responsibility to provide safe and suitable food. You will notice that all the supermarkets are now storing their cut watermelons or other high-risk cut fruit in refrigeration units.

If they are not in refrigeration we ask questions about the length of time it has been on display for, or ask about the business' process/procedure for keeping the cut fruit and vegetables safe for consumption.

Mixing equipment used in food businesses

Recently the use of non-food grade mixing equipment are being used in food businesses for example, batter mix for dagwood dogs or other fried foods. These items have been observed to have peeling paint and may become rusty with use.



Requirements in relation to equipment are provided under the Food Standards Code 3.2.3-12(3), and must be:

- able to be easily and effectively cleaned and, if necessary, sanitised if there is a likelihood that they will cause food contamination;
- unable to absorb grease, food particles and water if there is a likelihood that they will cause food contamination; and
- made of material that will not contaminate food.

Materials used for food contact surfaces may provide potential sources of contamination, such as chemicals migrating into the food from glazes, plastics or metals, or fragments of material transferring to food. Of note also is that while there are several types of stainless steel available, only a few are considered food-grade.

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

Food Safety Supervisors – Food Sector training and RPL

The [food safety supervisor competencies](#) relate to the food sector for which the food safety supervisor is employed. The Food Act requires that a licensee must have a food safety supervisor for each food business. Therefore, if a food safety supervisor is working in the health and community services sector, and only has the retail and hospitality competencies, additional training will be required.

Note that if the course completed is recent (undertaken in the previous five years), the applicant may apply for recognised prior learning (RPL) from their registered training organisation. RPL for a food safety supervisor qualification for category one and category two food business can only be recognised if the initial training has been completed within the previous five years. Food safety supervisor competency standards.