

Welcome to another edition of the Cottesloe Food news letter

SAFE USE OF GLOVES

Gloves are commonly used in many food businesses and when used properly food hygiene standards can be maintained. If they are not safely used they can be a source of contamination. It is therefore important to train food handlers on proper use of gloves. The Town recommends that the following be done to maintain food safety

- Wash hands thoroughly before donning gloves
- Change gloves in between tasks to prevent cross contamination.
- Hands are to be washed thoroughly with soap and water after using gloves.
- Change gloves after touching hair or face or after coughing or sneezing
- Wear gloves if you have a bandage or dressing, if you are wearing jewellery or have nail polish or artificial finger nails.
- Do not reuse gloves once they are removed



OUTSTANDING ANNUAL FEES

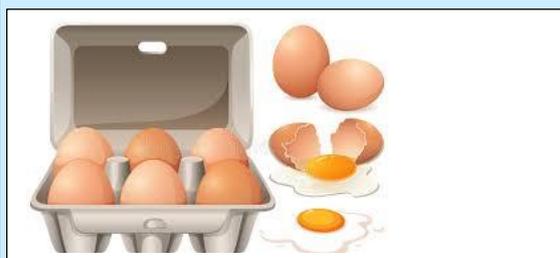
The Town has noted that the majority of the food businesses have not paid their annual fees which were due on the 20th of September 2019. Food businesses are advised that failure to pay the annual registration will result to the cancellation of the business registration and they can no longer trade. If they continue to trade a trade a penalty of \$10,000 for an individual and \$50,000 for a body corporate will apply under the in accordance with the Food Act 2008.

SAFE HANDLING OF RAW EGGS AND PRODUCTS CONTAINING EGGS

Epidemiological studies have established a strong link between consumption of products containing raw or lightly cooked eggs with salmonella. These products include raw egg based sauces, fried ice cream, mayonnaise, aioli and dressings, mousses, tiramisu and other desserts containing raw egg, milkshakes/egg nogs .

Food businesses need to be aware of this risk and must therefore manage this risk. It is therefore recommended that food business consider;

- Using commercially prepared mayonnaise, aioli and similar sauces containing egg products.
- Substituting raw egg with pasteurised eggs in foods which are not subject to a pathogen reduction step.



If handling raw egg

- Use clean and uncracked eggs which are within use by/best before dates
- Wash and dry hands before and after handling eggs
- Use a sanitized egg separator-not the egg shell or hands
- Keep raw eggs separate from ready to eat foods
- Ensure equipment and food contact surfaces are cleaned and sanitized

FOOD HANDLER TRAINING PROGRAM

The Town of Cottesloe has recently introduced another online food safety training program for food handlers.

Food Safety Standards require that a food business must ensure that persons undertaking or supervising food handling operations have skills in food safety and food hygiene matters commensurate with their work activities. The program is offered at no cost using a free voucher from the below link. Click here to access the program

[FoodSafe Online](#)



CLEANING SHEDULE

Cleaning costs time and money and if it is well planned, designed and organized it can reduce the time required for thorough cleaning.

The Town recommends that all food businesses implement and display a cleaning schedule so that all staff know their cleaning responsibilities. A cleaning schedule describes everything that needs to be cleaned and demonstrates that all equipment is regularly cleaned.

DAILY CLEANING SCHEDULE	
MONDAY BIRTHDAYS - change sheets - polish and dust furniture - check vacuum LAUNDRY: sheets, bags	TUESDAY BIRTHDAYS - clean showers & toilet - clean counters & mirrors - change sheets LAUNDRY: sheets, bags
WEDNESDAY BIRTHDAYS - clean and disinfect - clean counters & appliances - organize display - check vacuum LAUNDRY: sheets	THURSDAY CLEANING & DISINFECT - clean and polish furniture - brushen tables (yellow) - spill & mop LAUNDRY: sheets
FRIDAY FUNDAMENTALS - vacuum & mop all floors - check mirrors & windows	SATURDAY SOUTSIDER - take out trash - check mail box - filter down garage

DO YOU HAVE A PROBE THERMOMETER?

The Town's Environmental Health Officers have noted during their inspections that some food businesses that sell potentially hazardous food do not have a probe thermometer or if they have one it is not stored where it is readily available or is not used at all.

A probe thermometer that is accurate to $\pm 1^{\circ}\text{C}$ should be used to measure the internal temperature of food to ensure that potentially hazardous foods have been cooked sufficiently and correct temperatures are being maintained.

After using the probe thermometer;

- Wash the probe with warm water and detergent
- Sanitise the probe using alcoholic swabs.
- Rinse off the sanitizer if necessary (refer to sanitiser instructions)
- Dry the probe with a clean paper towel or allow to air dry.

Ensure that you calibrate the thermometer regularly in accordance with the instructions and replace the batteries when required. In addition keep the thermometer in a clean place and where it is readily available.

