



## Food Safety Standards...

The Food Safety Standards provide a risk-based, preventative approach to providing safe and suitable food in all states and territories within Australia. Chapter three of the Food Standards Code establishes fundamental requirements for minimising food safety risks. It is this Standard that our annual food premises compliance inspections are based on. Each newsletter we aim to discuss one aspect of the Food Safety Standards and how that relates to your food business. Today we want to look at some basic definitions, as they relate to the Standards.

"Clean" - means clean to touch and free of extraneous visible matter and objectionable odour. Clean can be assessed physically by sight, touch and smell.

"Sanitise" - to apply heat and/or chemicals to a surface so that the number of microorganisms on the surface is reduced to a level that does not compromise the safety of food and does not permit for the transmission of infectious disease.

"Contaminant" - any biological or chemical agent, foreign matter, or other substance that may compromise food safety and suitability.

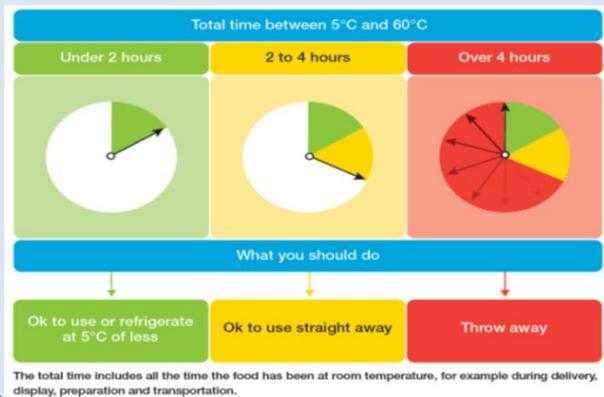


## Two hour/ Four hour rule

The two-hour/four-hour rule has been designed to help food businesses determine options for what can be safely done with ready-to-eat foods brought out of refrigeration.

If the total time is:

- \*Less than 2 hours - the food may be used, or refrigerated for later use.
- \*Between 2 and 4 hours - the food may still be used.
- \*4 hours or longer - the food needs to be thrown out.



## Did you know...

The Food Safety Information Council (FSIC) estimates that each year;

- 4.1 million people get food poisoning in Australia.
- 1 million Australians have to visit a doctor with food poisoning.
- 32,000 people end up in hospital.
- 86 people die.

## Keep Cooked Rice Safe

In December 2018 the Town participated in a food survey that included the sampling of pre-packaged and ready-to-eat sushi and fresh rice paper rolls from a range of retail outlets.



Few people realise that cooked rice can be a cause of many food poisoning episodes. Uncooked rice can contain bacteria called *Bacillus cereus* which can form protective spores that survive the cooking process. If the cooked rice is cooled too slowly these spores can germinate and produce a toxin that induces vomiting. Reheating the rice will not kill all the bacteria cells or toxins and will not make the rice safe. Cooked rice that contains this toxin produced by *Bacillus cereus*, will not look, smell or taste any different to normal rice. Should you consume cooked rice that is tainted with *Bacillus cereus* toxin you may experience the following symptoms, nausea and vomiting within 1 to 6 hours, which may be followed by diarrhoea within 10-12 hours. Usually symptoms dissipate within 12-24 hours.

To best ensure that cooked rice is safe for eating the following measures can be taken:

- If cooking rice in advance, do not cook too much at any one time as large amounts take too long to cool.
- Either, keep cooked rice above 60°C or cool rice as quickly as possible. To cool rice quickly, remove from the hot container and divide into clean shallow containers that are kept separate, not stacked. Alternatively cool the rice in a colander under cold running water.
- Cover cooked rice and store in a refrigerator (<5°C).
- Use a stock rotation system to ensure that the oldest rice is (\*first in, first out\* rule).

## Selling or closing a food business...

When a food business changes ownership, it is a requirement under the Food Act 2008 that a transfer of ownership be undertaken. This will involve the solicitor for the new owner sending written request to the Town's EHO's for a transfer inspection to be undertaken. This inspection simply highlights any works required to be undertaken, in order for the premises to comply with the Act and the Food Standards Code. Once the inspection is completed, the appropriate paperwork will be forwarded to the new owner.

If you decide to close your premises for any number of reasons, Council requires written notification in order for your registration to be cancelled on our system. Written notification can be provided via email or in the post.

If you have any questions regarding the sale or closure of a business, please do not hesitate to contact us.

[council@cottesloe.wa.gov.au](mailto:council@cottesloe.wa.gov.au)

## Annual Food Business Licence Renewals 2019/2020

At the beginning of July the Annual Food Licence and Outdoor Dining renewals will be posted out.

Please keep an eye out in your letterbox and if you have not received anything by the end of July please contact the Town on 9285 5000.

As a requirement of the Food Act 2006 you must display your current licence in a prominent position within a customer accessible area.