



FOOD NEWS



Volume 1, Issue 1

Autumn 2019

Use of raw eggs or lightly cooked eggs in food businesses

Food business premises must be aware of the risks involved with the use of raw eggs or lightly cooked eggs to manufacture products such as mayonnaise, aioli, mousses, milkshakes/egg nogs and similar foods. Food containing raw or lightly cooked eggs is potentially hazardous and food businesses are advised to use commercially prepared mayonnaise or similar sauces or substituting raw eggs with pasteurized eggs in foods that will not undergo a pathogen reduction step.

Click here for more information [here](#)

I'm alert food safety Program

The Town of Cottesloe is pleased to announce a free online food safety training program for food businesses. The program will assist staff to develop skills and knowledge to ensure safe food for customers and comply with the Food Safety legislation. Click here to follow the link

[Food Safety Training](#)

Listeria outbreak

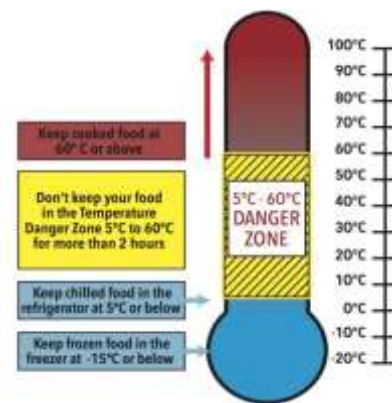
Following the recent outbreak of listeria in Victoria, food handlers need to be aware that listeria can cause serious illness and sometimes death.



To avoid a listeria outbreak from your premises, wash fruits and vegetables, clean and sanitize food contact surfaces, store refrigerated foods at 5°C or below, reheat foods rapidly at 60°C and above and cook foods thoroughly. Click [here](#) to read more about listeria.

Temperature control

It's autumn and it's still the perfect environment for bacteria to grow. It is therefore important that potentially hazardous foods are received, stored, displayed or transported either very cold (5°C or below) or very hot (60°C and above) to prevent food borne illnesses.



Food Allergies

Most food allergies are caused by the usual suspects; milk, eggs fish, nuts, wheat, shellfish, sesame seeds and lupin.



The Food Standards Code requires that these foods are declared on labels if present as ingredients or as additives or processing aids. If the food is not packaged the information must be displayed in connection with the food or if requested by the purchaser.

Remember that some food allergies can be severe and cause life threatening reactions.

For more information click [Here](#)