



# FOOD IN FOCUS

Shire of Donnybrook-Balingup Food Safety Newsletter

Issue 2 - January 2015

## Happy New Year

Welcome to the second edition of the Shire of Donnybrook-Balingup's Food Safety Newsletter. The purpose of 'Food In Focus' is to improve communication of food safety requirements to ensure that only safe and suitable food is sold within the Shire area. The Shire's Health Services hope that you find this Newsletter useful and look forward to continuing to work with local businesses and community organisations in promoting sound food safety practices.

## DID YOU KNOW...

- Your 'Certificate of Registration of a Food Business', issued by the Shire in accordance with the Act, should be displayed in a visible location in your premises.
- If you sell or cease to conduct your food business, notify the Shire in writing to ensure your Registration is cancelled.
- All food businesses need to have and use an accurate probe thermometer to test the temperature of food items. Potentially Hazardous Foods need to be kept at 5°C or colder, or at 60°C or hotter.
- The term 'food' includes food and beverages.

## Food Safety: It's Your Business

The State food safety laws affect everyone's health and safety. Food-borne illness can cause severe illness and even death in vulnerable people.

Under the *Food Act 2008* (the Act) all food business owners and community groups who sell food must ensure that food sold or prepared for sale is safe to eat.

The Act also requires food businesses to comply with the *Food Standards Code*. The Code is a collection of food standards developed by Food Standards Australia New Zealand (FSANZ).

It is not only the business proprietor who is responsible for food safety - all staff who handle and prepare food for consumers are responsible for food safety.

As major employers and exporters, Western Australia's food businesses are a crucial part of the economy. Business reputations and livelihoods also depend upon food safety. A single case of food-borne illness can threaten the viability and future of a business.

## Questions & Comments

Please contact us if you have any queries - we are here to help!

Shire Health Services

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Email:

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## Skills & Knowledge

Do you and your staff have the adequate skills & knowledge to ensure food from your business is always safe to eat?

This is a legal responsibility and is also important for volunteers in community organisations who handle food.

To assist in meeting the minimum requirements, the Shire offers **FREE** and unlimited access to an online training program called **I'M ALERT**. See over page for details.

FSANZ have produced Fact Sheets which are ideal for keeping up to date with information and for training of staff. These are available in a range of language translations.

Visit:

[www.foodstandards.gov.au](http://www.foodstandards.gov.au)

