



A note from the editor

Welcome to the Summer 2021/2022 edition of the MidCoast Council Food Safety Newsletter.

As we approach the festive season, it's important to make sure food safety practices and COVID-19 requirements are in place. Our region has begun to see an increase in visitors following the easing of restrictions, which we hope will continue over the coming months.

Enclosed with this newsletter is a copy of the 2022 Food Safety calendar and Council's annual food business administration fee invoice. As most proprietors would know, our annual invoice has typically been issued in July. This year the fee has been held back until December to allow businesses time to re-establish trading under less restrictive circumstances.

Council uses this charge to cover costs associated with activities such as providing training for food handlers, educational resources, newsletters, and general administration related to the inspection of food businesses. The fee also covers Council's involvement in 'Scores on Doors' and the 'Food Safety Supervisor' program along with food recall notifications and the investigation of complaints.

Finally we would like to wish everyone a safe and prosperous new year and look forward to seeing you again soon.

Kind regards,

Ryan Fenning - Coordinator Environmental Health & Food Safety



WHAT CHEMICAL IS THAT?

Warning - Do you know what chemical is in that bottle?

Council's Environmental Health Officers have recently identified potentially dangerous chemicals being incorrectly labelled. Staff and customers may be put at great risk of injury if chemicals are mislabelled and unknowingly used for the wrong purpose.

Cleaning agents used in food premises contain dangerous chemicals that can cause extreme harm to the human body if ingested or inhaled, or when contact is made with skin or eyes.

Material Safety Data Sheets should be requested for all chemicals purchased and used on the premises; and the instructions must be read and followed precisely.

When diluting chemicals or transferring to another container for use (eg spray bottle) always ensure it is clearly labelled with the name of the chemical. Never use empty food bottles or containers that may cause confusion.

Ensure all staff are appropriately trained to handle chemicals.

Caution and vigilance must always be applied and appropriate PPE including protective gloves, eye-wear and clothing must be supplied and worn when handling chemicals, as per product safety instructions.

FOOD SAFETY SUPERVISOR REFRESHER

Is your Food Safety Supervisor certificate valid?

Food Safety Supervisor certificates are valid for five years. In 2020 the NSW Food Authority launched the new look Food Safety Supervisor certificate.

If your certificate is about to expire, you have **30 days** from the expiry date to renew your training or appoint another food safety supervisor for your business. 'Refresher' courses can be done through an approved training provider.

Refresher courses focus on three key areas:

- Safe egg handling
- Allergen management
- Cleaning and sanitising

Registered training organisations are listed on the NSW Food Authority website

www.foodauthority.nsw.gov.au/retail/fss-food-safety-supervisors/training-organisations



Contact us for advice or guidance in relation to the Food Act 2003 and Food Standards Code. Phone: 7955 7777 or email council@midcoast.nsw.gov.au
For more information visit www.foodauthority.nsw.gov.au

MAXIMISE PROFITS BY CUTTING FOOD WASTE

Looking to maximise profits, improve efficiencies and impress your customers?

The FREE 'Your Business Is Food' program will show you how to cut your food waste to save money and the planet.

It is based on a simple four-step process, with support from MidWaste at every stage.

Track food waste → make an action plan → measure your savings → celebrate your success!

We'll give you the tools and support to review your waste and implement a solution that will change the way you work with food - for good.

With proven financial and environmental benefits, 'Your Business Is Food' is a no-brainer for businesses.

The program is available to cafes, restaurants and hospitality businesses across the Mid North Coast.

Want to know more? Shoot us an email at projects@midwaste.org.au

Food waste facts

- NSW hospitality businesses throw away up to 33% of their food on average. What a waste!
- Food waste produces more greenhouse gas emissions than the airline industry
- We could prevent four billion tonnes of greenhouse emissions globally by cutting food waste

Find out more at midwaste.org.au/your-business-is-food

Also, check out the videos on the webpage to see the amazing results achieved by **Drury Lane** in Port Macquarie and **Element Bar** in Coffs Harbour.

COVID-19 TRAINING

COVID-19 has presented a unique set of challenges for the NSW food service sector, which has necessitated the need to quickly understand and adapt to operating differently.

In response, the NSW Food Authority partnered with NSW Health and Tocal College to develop a free, voluntary online training course. The course was developed for anyone working in NSW food retail and food service businesses and is an efficient way to train staff, comply with Government requirements and access resources. An acknowledgement certificate is generated on completion of the course. If you have not already undertaken this training you can access the course here www.foodauthority.nsw.gov.au/covid-19-awareness-food-service-training



FOOD SAFETY SEMINAR

Council is hosting a free Food Safety seminar at our Administration building at Yalawanyi Ganya. The aim of the seminar is to increase food business and food handlers awareness of food safety requirements and to ensure the sale of safe and suitable food throughout the MidCoast region. You'll also walk away with tips and suggestions on how your business can improve food safety outcomes.

Location: Yalawanyi Ganya, 2 Biripi Way, Taree NSW 2430

Date: Thursday 24 February 2022

Time: 2pm to 5pm

Numbers are restricted and records of all participants will be required to be collected - a NSW Government QR code will be available.

Bookings are essential and can be made by phoning 7955 7220.

Light refreshments will be provided.

