NEWSLETTER

WELCOME

March 2025

Our Development & Regulatory Services Team would like to take this opportunity to thank all those involved in food regulation in the Bland Shire and reinforce the importance of continuing to work together to increase food safety compliance and reduce the incidence of food borne illness in our region.

This newsletter aims to provide information on food safety issues, cooling potentially hazardous food, sanitising (are your food contact surfaces sanitised), and disposal of waste oil.

COOLING POTENTIALLY HAZARDOUS FOOD

A common contributing factor to food poisoning in food businesses is incorrect temperature control. This is when food is held for too long at temperatures where harmful food poisoning bacteria can grow. The time food takes to cool (or reheat) is sometimes overlooked in food businesses and this is when problems occur.

It is important that food businesses make sure cooked potentially hazardous food (PHF) has been cooled in accordance with Standard 3.2.2 Clause 7(3) of the Food Standards Code (the Code).

A food business must, when cooling cooked, potentially hazardous food, cool the food:

(a) within two (2) hours—from 60^{0}C to 21^{0}C; and

(b) Within a further four (4) hours—from 21^{0}C to 5^{0}C.

Unless the food business demonstrates that the cooling process used will not adversely affect the microbiological safety of the food.

If cooked PHF is left to cool too slowly, for example at room temperature or in large volumes in a cool room, the vegetative cells can grow to dangerous levels. Reheating the food may not reduce the number of bacteria and does not destroy any bacterial toxins that may be produced.

Cooling times can be reduced by:

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Cooling Potentially Hazardous Food….continued from front page

- cooking and cooling smaller amounts or portions of food
- placing food into large shallow containers to cool (e.g. 5cm deep)
- using rapid cooling equipment (e.g. blast chiller)
- Stirring liquid foods frequently (ensuring the stirring utensil has been cleaned and sanitised)
- using water or ice water baths
- allowing cool air to circulate around the container of food to be cooled—PHF should be cooled on racks and not on the floor of a cool room
- adding ice as an ingredient.

Monitoring the Cooling Process

It is important that the temperature of food is monitored during cooling to ensure the procedure used is effective. Food temperatures should be checked with a clean, sanitised thermometer in the part of the food that will take the longest to cool, usually the centre. It is good practice to record both the temperature and the time the temperature was taken to make sure the cooling process meets food safety requirements.

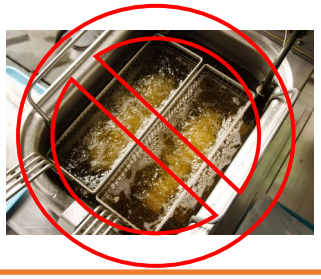
DISPOSAL OF WASTE OIL

Council Officers have been informed that the disposal of commercially used food waste oil has been disposed of at the Bland Shire Council Community Recycling Centre at the West Wyalong landfill site.

The Community Recycling Centre is only available for domestic/household waste.

Business related and commercial quantities of used commercial food waste oil is **not accepted**.

Grease trap waste and used cooking oils must be collected and disposed of by a licensed commercial waste and recycling service provider that offer liquid waste management services



ARE YOUR FOOD CONTACT SURFACES SANITISED?

Why do I need to sanitise?

Food businesses are required to clean and sanitise food contact surfaces between uses. Sanitising is an additional step to cleaning or washing up. Cleaning with detergents removes food particles and sanitising removes remaining bacteria.

Food contact surfaces include eating and drinking utensils, storage containers, processing equipment and food preparation surfaces. Most food poisoning bacteria are killed if they are exposed to high heat, chemical sanitisers or a combination of both.

- Heat: very hot water at 77^0C for 30 seconds
- Dishwasher: Domestic and commercial dishwashers have a rinse cycle that is usually well above 77^0C. The dishwasher is the most popular method of heat sanitation.
- Chemical—Food Grade Sanitiser: Chemical sanitisers are usually sold as concentrates which are to be diluted in accordance with their Safety Data Sheet.

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