



# NEWSLETTER

## WELCOME

September 2024

Our Development & Regulatory Services Team hopes that you had a prosperous 2023/2024 Financial Year (FY) and we are looking forward to working with you over the 2024/2025 FY.

This newsletter aims to provide information on food safety issues, allergy awareness, food safety supervisor refresher, temperature control and an enclosed copy of daily cleaning checklist.

## FOOD ALLERGY AWARE

Collaboration at its finest: Allergy & Anaphylaxis Australia, National Allergy Council and Australasian Society of Clinical Immunology and Allergy have combined forces and have created a free online course tool for many organisations to assist with allergy awareness to those who provide food.

The courses are all free and can be accessed online. Courses that are available are as follows:

- All about Allergens 2024
- All about Allergens for Cooks & Chefs 2024
- All about Allergens for Children's Education and Care (CEC)
- All about Allergens for Schools
- All about Allergens for Camps
- All about Allergens for Residential Care
- All about Allergens for Hospitals: Kitchen Managers and Supervisors
- All about Allergens for Hospitals: Kitchen Staff, Nurses and Ward Staff

These courses and other resources can be found at: [www.foodallergytraining.org.au](http://www.foodallergytraining.org.au)

### Contact Us:

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## FOOD SAFETY SUPERVISOR REFRESHER

Is your Food Safety Supervisor (FSS) certificate valid? If your FSS certificate is about to expire, you have 30 days from the expiry date to renew your training or appoint another FSS for your business. 'Refresher' courses can be done through an approved training provider. Registered Training Organisations are listed on the NSW Food Authority website:

[www.foodauthority.nsw.gov.au/retail/fss-food-safety-supervisors/training-organisations](http://www.foodauthority.nsw.gov.au/retail/fss-food-safety-supervisors/training-organisations)

### 5 Steps to Food Safety

1. Be Clean, Be Healthy
2. Keep Food Hot or Cold
3. Don't Cross Contaminate
4. Cook, Cool and Reheat Safely
5. Wash, Rinse and Sanitise

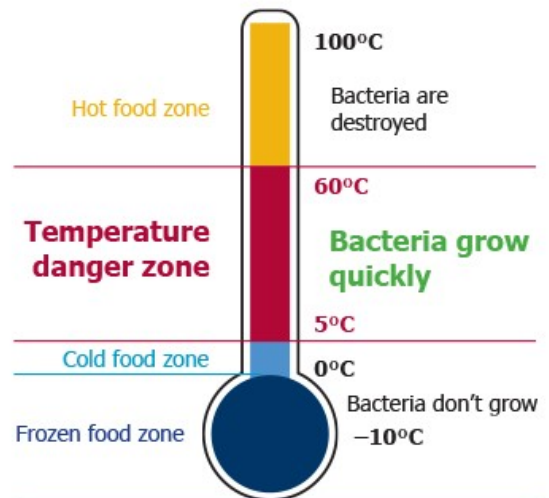
## ENCLOSED:

### DAILY CLEANING CHECKLIST

Please find enclosed a helpful Daily Cleaning Checklist developed by our officers here at Bland Shire Council.

Please copy and booklet, to utilise within your daily operations.

- The temperature danger zone is between 5°C and 60°C, when it is easiest for harmful bacteria to grow in food
- Minimise the time that food spends at these temperatures in order to keep food safe
- Refrigerated food needs to be kept at 5°C or below
- Hot food needs to be kept at 60°C or above



## TEMPERATURE CONTROL

The Australian New Zealand Food Standards Code specifies that potentially hazardous foods must be prepared, stored, displayed and transported at safe temperatures.

Under the Food Standards Code, potentially hazardous food is defined as food that has to be kept at certain temperatures to:

- minimize the growth of any pathogenic micro-organisms that may be present in the food
- Prevent the formation of toxins in food.

*What is a safe temperature?*

Safe temperatures are 5<sup>0</sup>C or colder, 60<sup>0</sup>c or hotter.

Potentially hazardous foods need to be kept at these temperatures to prevent any food-poisoning bacteria, which may be present in the food, from multiplying to dangerous levels.

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