

This information leaflet is meant to answer some basic questions you may have but should be used as a guide only.

As you may already be aware, Australia is in the process of major food safety legislative reforms. At present each state has different and varied food safety standards.

The proposed changes will replace existing prescriptive requirements with outcome-oriented or performance based legislation. This means food businesses will be required to introduce adequate food safety systems to control hazards, in their particular situation.

As a market leader in the food industry, Goodman Fielder is committed to help promote food safety.

This information leaflet has been designed to make GF Food Services' customers aware of the ANZFA (Australia New Zealand Food Authority) proposed food safety changes, and possible implications for their businesses

DEFINITION OF HACCP: WHAT IS IT?

HACCP stands for HAZARD ANALYSIS CRITICAL CONTROL POINTS which is a food safety system that identifies food safety hazards (either microbial, foreign physical objects or chemical) and looks at how your business controls the hazards to ensure that you produce safe food.

FOOD ACTS: WHAT ARE THE MAIN CHANGES?

The food hygiene standards and the proposed amendments to uniform State & Territory Food Acts will require food businesses to:

- adopt food safety programs which are based on the principles of HACCP system, within six years after publication of the law; (Gazette)
- ensure that all staff & supervisors have the competencies in food hygiene suitable to their work activity, within twelve months after publication of the law;
- notify themselves to a relevant authority, immediately if a new business, with three months if an existing business;
- provide a system for food recalls, within twelve months of publication of the law / law coming into effect;
- adopt food hygiene practices that encourage the safe handling of food; and
- abide by provisions that apply to the design and construction of premises and equipment.

In Victoria, the amended Food Act requires food safety programs to be implemented in all food businesses in Victoria progressively from 1 January 1999 to 31 December 2000.

If you require more information, contact your local State Health Department or Environmental Health Officer at your local council OR contact your local GF Food Services Representative.

Goodman Food Services
 **Fielder**



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Goodman Fielder Food Services Limited. ACN 009 480 906
A Member of the Goodman Fielder Group.

Call our Culinary Centre Service Line on:
Foodservice Customers: 1800 02 5066
Bakery Customers: 1300 369 869



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FOOD SAFETY UPDATE

**AN EXPLANATION OF
HACCP**
HAZARD ANALYSIS CRITICAL CONTROL POINTS

FOOD SAFETY

1. How will it affect me and my business?

Your food business food safety programme could include:-

- Temperature Control
- Personal Hygiene
- Pest Control
- Calibration of measuring devices
- Cleaning and Sanitation
- Training of Staff
- Appropriate food premises and equipment

2. Critical Temperatures for Food

Food Deliveries - Perishable (ie: fresh food) $\leq 5^{\circ}\text{C}$
- Frozen $< -18^{\circ}\text{C}$

Food Storage - Fridges/Coolrooms $\leq 5^{\circ}\text{C}$
- Freezers at -18°C

Thawing - Should be in temp. control $\leq 5^{\circ}\text{C}$

Cooking - Minimum 80°C

Cooling - High risk foods should be cooled within 4 hrs to a temp. $\leq 5^{\circ}\text{C}$

Reheating - Core temperature at $>70^{\circ}\text{C}$ for 2 mins

Display - Cold foods below 5°C
- Hot foods above 60°C

Danger Range - From 5°C to 60°C
- Minimise time food is exposed to these temperatures!

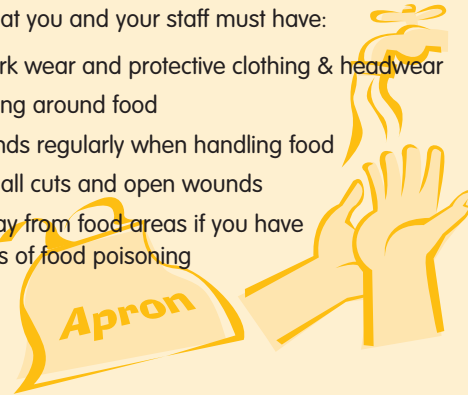
3. Pest Control: Food Pests are after Food

- Maintain Good Housekeeping
- Regular cleaning procedures
- Check entry/exit points
- Cover all food - do not leave it out
- Consider professional pest control

4. Personal Hygiene: High standards are required by all food handlers

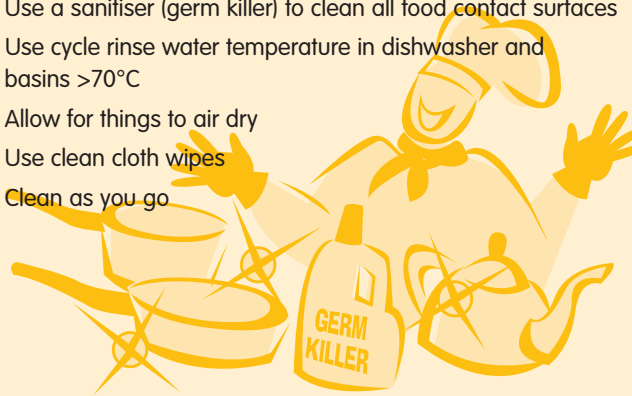
It means that you and your staff must have:

- Clean work wear and protective clothing & headwear
- No Smoking around food
- Wash hands regularly when handling food
- Cover up all cuts and open wounds
- Keep away from food areas if you have symptoms of food poisoning



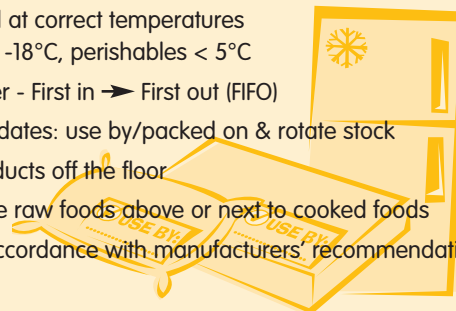
5. Cleaning: Have a cleaning check list

- Use a sanitiser (germ killer) to clean all food contact surfaces
- Use cycle rinse water temperature in dishwasher and basins $>70^{\circ}\text{C}$
- Allow for things to air dry
- Use clean cloth wipes
- Clean as you go



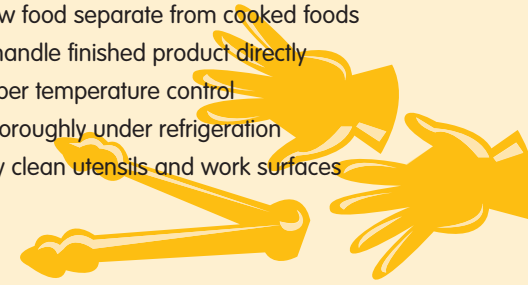
6. Delivery/Storage: Frozen $< -18^{\circ}\text{C}$, perishables $< 5^{\circ}\text{C}$

- Store food at correct temperatures - frozen $< -18^{\circ}\text{C}$, perishables $< 5^{\circ}\text{C}$
- Remember - First in \rightarrow First out (FIFO)
- Check all dates: use by/packed on & rotate stock
- Keep products off the floor
- Don't store raw foods above or next to cooked foods
- Store in accordance with manufacturers' recommendations



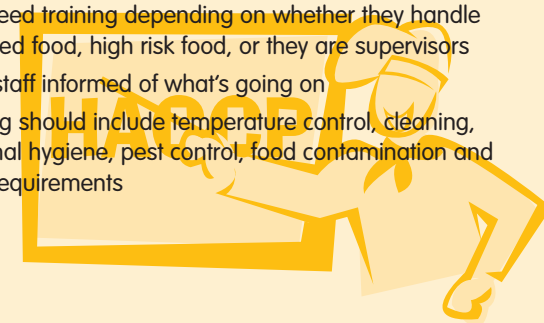
7. Food Handling: Prevent cross contamination

- Keep raw food separate from cooked foods
- Do not handle finished product directly
- Remember temperature control
- Thaw thoroughly under refrigeration
- Use only clean utensils and work surfaces



8. Training: Should be ongoing, never stops

- Staff need training depending on whether they handle wrapped food, high risk food, or they are supervisors
- Keep staff informed of what's going on
- Training should include temperature control, cleaning, personal hygiene, pest control, food contamination and legal requirements



9. Buildings and equipment minimise risk of food contamination.

- Smooth, non absorbent, easy to clean
- Floors, walls and ceilings should be appropriate for use in food handling areas
- Hand washing facilities soap: hand drying & hot/cold water
- Storage facilities ensure no contamination of food / food contact surfaces
- Food transport vehicles designed to protect food against contamination or spoilage. Perishable food to be delivered under temperature control

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To ensure compliance with these changes, a professional consultant or local council representative should be contacted

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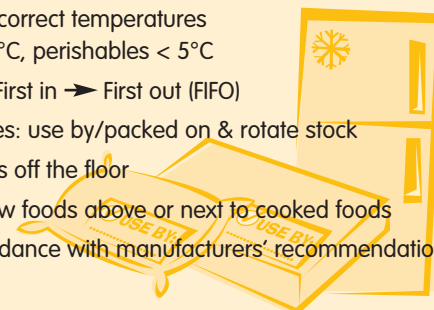
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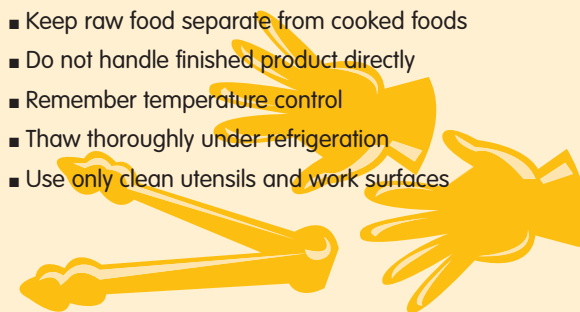
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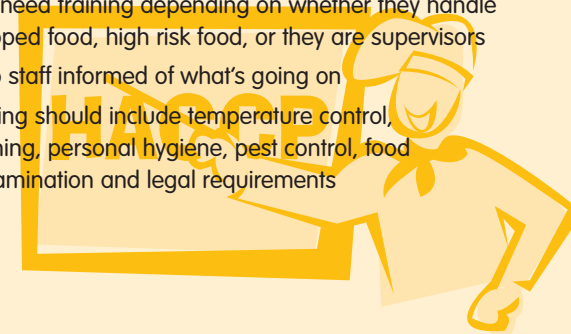
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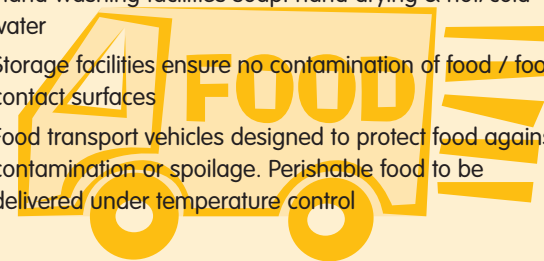
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