

City of Ballarat

DISH IT UP 2024

Food Premises Newsletter

New Food Safety Standard 3.2.2a

On 8 December 2023, a new food safety standard in the Australia New Zealand Food Standards Code came into effect. Standard 3.2.2a includes three food safety management tools:

- Tool 1 – Food Handler Training
- Tool 2 – Food Safety Supervisor (FSS) Training
- Tool 3 – Substantiation of critical food safety controls

Tool 1 – Food Handler Training

The Standard requires that food handlers who handle high-risk foods complete a food safety training course in, or be able to show they understand, safe handling of food, food contamination, cleaning and sanitising equipment, and personal hygiene. To meet this requirement, free online food safety training is available at dofoodsafely.health.vic.gov.au/index.php/en/

Tool 2 – Food Safety Supervisor (FSS) Training

In Victoria, any FSS who has already received their certification prior to 8 December 2023 must re-certify by 8 December 2028. For anyone first certifying as a FSS, their qualification is valid for five years.

Tool 3 – Substantiation of critical food safety controls

Class 1 and class 2 food businesses with a standard or non-standard food safety program (FSP) are exempted from Tool 3 as their FSP covers this requirement.

Class 2 businesses without an FSP, will need to be able to substantiate critical food safety controls to their local council authorised officer. This can be done using written or electronic records, notes on invoices, photos, standard operating procedures, and/or demonstrating their compliance by walking and talking through their critical food safety control processes with their food safety regulator.

To assist with substantiation, Department of Health has developed a guide called 'A recipe for food safety: A food safety management tool for food businesses'. The Guide can be downloaded from health.vic.gov.au/food-safety/introducing-standard-322a-food-safety-management-tools

To find out if the new standard applies to your business, please check the reference table at health.vic.gov.au/food-safety/introducing-standard-322a-food-safety-management-tools

A video containing further information on Standard 3.2.2a is available to view at youtube.com/watch?v=BJoeovZnPWM

Remember to sanitise!

Cleaning your food contact surfaces, utensils and equipment will help to:

- reduce the risk of food becoming contaminated,
- prevent food poisoning, and
- keep pests away.

Clean as you go by using hot water for a pre-rinse, then by scrubbing with hot water and a detergent to remove grease and food residue build-up as well as smells and tastes from your equipment/utensils. Rinse off the soap suds and food residue with hot water.

Keep in mind, correct cleaning will remove microorganisms, but it does not kill them!

That's achieved in the sanitising process by **using heat, such as a dishwasher, and/or chemicals.**

When using a chemical sanitiser it is important to use it on a cleaned surface and as per manufacturer's specifications. Check each product/brand as they vary in dilution and application. Let your equipment fully dry before putting it away for your next use!

For more information go to

[Appendix 6 - Cleaning and sanitising surfaces and utensils.pdf](#) (foodstandards.gov.au)



Figure: Example of cleaning and sanitising using a double sink. (The 2nd sink could alternatively have water at 77°C or hotter if no sanitiser chemical is used.)

[Safe Food Australia edn 4 whole book - 271123 0.pdf](#) (foodstandards.gov.au)

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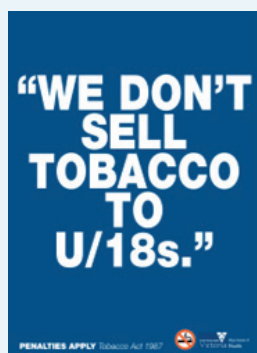
Success with Council's Tobacco Test Purchasing Program

Council run a Tobacco Test Purchasing program, where a minor (15 or 16 years old), visits tobacco retailer premises within our municipality and attempts to purchase cigarettes to check that our retailers are following their obligations under the Tobacco Act 1987.

Council conducted tobacco test purchasing in April, over 2 days and we are happy to report, out of the 58 premises that were tested, only one sale was made. This is a reduction in the number of sales made to a minor from the last round of test purchasing.

Further information regarding Tobacco and E-cigarette retailer obligations can be found on the below link:

health.vic.gov.au/tobacco-reform/tobacco-and-e-cigarette-retailers



Three Fast Facts About Food Safety

1. There are over 250 foodborne diseases, all of which can be traced back to three categories of hazards: biological, chemical or physical.

- Biological hazards are the most common cause of foodborne illness and can be caused from actions such as not washing hands before handling food or temperature abuse of a stored item.
- Chemical hazards may include pesticides, food additives, cleaning products or organic materials to name a few.
- Physical contamination can be caused by any foreign object that doesn't belong in the food item such as glass, plastic, metal, jewellery etc.

[Food Safety and the Different Types of Food Contamination](#)

2. Freezing food slows the growth of harmful bacteria

- Bacteria cannot grow in freezing temperatures. However, bacteria can become active again once food thaws, therefore it is just as important to maintain temperature control after it's taken out of the freezer.

sciencedirect.com/topics/engineering/frozen-storage

3. In 2022–2023 financial year, FSANZ coordinated a total of 93 food recalls, which is up from 79 in 2021–22 and above the 10-year average of 79 recalls.

- Notably, the largest portion of recalls were attributed to undeclared allergens (33%) and microbial issues (25%).

[FSANZ Annual Report 2022-23 \(foodstandards.gov.au\)](https://www.foodstandards.gov.au/annual-reports/2022-23)

New Requirements for Declaring Allergens

On 25 February 2024, new requirements for allergen labelling came into effect. These changes are designed to help people find allergen information on food labels more easily and quickly.

If a food was packaged and labelled before 25 February 2024, it can be sold until 25 February 2026 as long as it complies with the previous allergen declaration requirements.

So what has changed?

The Food Standards Code now requires the following foods and ingredients to be declared (using these names):

- wheat
- crustacean
- egg
- lupin
- soy, soya, soybean
- almond
- cashew
- macadamia
- pistachio
- walnut
- oats*
- sulphites**
- fish
- mollusc
- milk
- peanut
- sesame
- Brazil nut
- hazelnut
- pecan
- pine nut
- barley*
- rye*

* Barley, oats and rye must be declared if they contain gluten.

** Sulphites must be declared when added in amounts equal to or more than 10 milligrams per kilogram of food.



More information can be found at

[Allergen labelling for food businesses | Food Standards Australia New Zealand](#)

[foodstandards.gov.au/business/labelling/allergen-labelling](https://www.foodstandards.gov.au/business/labelling/allergen-labelling)

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