

# Food Business Update



## Is your water supply safe?

Does your food business have a water supply that is not the reticulated scheme water supply? For example, does your water come from a rainwater tank?

Food businesses that are not on scheme water are now required to provide evidence that their water is safe for human consumption, i.e. laboratory analysis results of annual microbiological (*E. coli*) testing.

For further information, refer to Food Standard 3.2.3 Clause 4(2).

If you have recent drinking water sampling results (within the last year), please forward lab results to your Environmental Health Officer (EHO) or keep them on site and available for inspection.

If you do not have any recent drinking water sampling results, arrange to have your drinking water tested and forward the lab results to your EHO.

You can arrange the water sampling independently or request an EHO collect samples and arrange lab testing for you.

Water sampling request forms can be found on our [website](#).

## COVID 19

The global pandemic has impacted everyone, especially our food businesses. Many businesses had to temporarily close or change their business activities to takeaways and deliveries.

We understand this has been a period of great uncertainty for our local traders and we want to thank you for your great work, flexibility and resilience during difficult and challenging times.

The WA Government is regularly updating advice for food business through their website and media statements

Up to date information for COVID-19 can be found [here](#).

## Combating Food Waste

Did you know that businesses in the Shire can also benefit from a FOGO (Food Organics / Garden Organics) collection service?

Restaurants, cafés and other commercial businesses produce lots of organic waste that can be composted when using a FOGO bin service such as:

- Food
- Bones and scraps
- Soiled cardboard and paper
- Tissues and serviettes and
- 100% compostable packaging.

Landfilling food waste and other organics is a significant environmental issue as organic waste releases methane, a greenhouse gas that is more potent than carbon dioxide.

The good news is that these items once destined for landfill can be recovered through the Banksia Road commercial composting facility in Dardanup where it is processed under high temperatures to produce a high quality compost that is organically certified.

Keeping contamination to a minimum is key to the success of commercial FOGO and the Shire's Waste Services Team are available to come and visit your business, conduct an audit of your waste systems and get FOGO working for you.

Contact the Waste Education Officer on (08) 9780 5269 or [waste@amrshire.wa.gov.au](mailto:waste@amrshire.wa.gov.au) for more details

## Food recall plans

Do you manufacture, wholesale or import food?

If you answered yes, then you legally require a food recall plan.

Some food businesses find the thought of developing a recall plan overwhelming, but remember, it is essentially a way of tracing unsafe food product batches up and down the food chain, keeping you and your customers safe!

Food Standards Australia New Zealand have recently released a [new video](#) which will assist you with preparation of the plan and the Shire has also developed a [user-friendly](#)

[guide](#) to assist businesses

Your food recall plan should be kept on site and available upon request at an inspection.

## FoodSafe Training Program

Food businesses are encouraged to implement the FoodSafe training program to:

- Introduce staff to basic food safety training
- Ensure that staff are allergen aware
- Receive completed certificates for staff

You can access the FoodSafe online program for free on the [Shire's website](#):

1. Add the program to the cart
2. Enter details and click 'shipping method'
3. Under 'payment details' you will see a 'redeem online voucher' section
4. Enter the Shire's unique discount code: FSAUGMR317
5. You will receive the discount and a link to the online training module

## FAQs

### **Is FoodSafe online available in languages other than English?**

FoodSafe is now available in [Vietnamese and Simplified Chinese](#)

### **What are the most common non-compliances during food business inspections?**

Shire EHOs have conducted over 300 food business inspections over the last year and the top 5 issues are:

1. Cleanliness of premises, fittings and equipment
2. Storage – protection from contamination
3. Suitability and maintenance of premises, fittings and equipment
4. Adequate handwashing facilities
5. Temperature measuring device (probe thermometer)

### **What are the penalties for conducting an unregistered food business?**

Under Section 109 of the *Food Act 2008*, a food business operating illegally without being registered may be fined \$10,000 for an individual or \$50,000 for a body corporate.

## What is the difference between a use by date and best before date?

Packaged foods with a shelf life of 2 years or less must be date marked with either a:

- **Best before date** – this means that the food may still be safe to eat but may have lost some of its quality, or a
- **Use-by date** – this means a food is not safe to eat after a certain date. Food labelled with a use-by date cannot be sold after that date.

## Information and Contacts

If you have any questions regarding food safety or regulation:

Phone the Shire on 9780 5255 and ask to speak to an Environmental Health Officer

[Shire website](#)

[Department of Health website](#)

[Food Standards Australia New Zealand website](#)