



Cuisine in Ku-ring-gai

Issue 2

This newsletter is to inform food business operators of changes to NSW food legislation, Council's role in food business inspections and important food safety messages.

Dogs and food premises

Under food legislation animals are not allowed inside enclosed areas of a food premises unless they are an assistance animal.

Companion and assistance animals

An assistance animal is trained to assist someone with a disability. Assistance animals are allowed to accompany their human almost everywhere, including inside cafes and restaurants. These rights are protected under the Disability Discrimination Act 1992. Assistance animals must be accredited by certified organisations and accreditation renewed annually.



Emotional support dogs are not recognised by the law. Therefore, they are considered pets like other companion animals.

Recognising an assistance animal

Assistance animals should have a jacket with branding from the organisation that qualified it to be an assistance animal. You are legally allowed

to ask for proof of an assistance animal and the handler should be carrying this information. This should be done respectfully and sensitively.

Companion animals in outdoor dining areas

As the operator of a food business you may allow pet dogs in your outdoor dining area. This area must not be enclosed ie. no ceiling, walls and accessible without passing through internal dining areas, food preparation and storage areas.

Dogs are only permitted in outdoor dining areas if they are under effective control, on a lead and kept on the ground. Dogs are not permitted to be fed at the table, placed on peoples' laps or sit on any chairs or tables.

Have your business details changed?

The operator of a food business is responsible for notifying Council of any change to their business details.

These include your postal address, ABN or other contact details. You can do this at:

www.krg.nsw.gov.au/Business/Business-permits-and-regulation/Food-businesses

Beware - raw and lightly cooked eggs

The NSW Food Authority has updated their guidelines for food businesses and the use of raw eggs in ready-to-eat food is now strictly controlled.

During the food inspection Council's Environmental Health Officer will go through your food handling process. If raw eggs are present in ready-to-eat food and not handled in accordance with the NSW Food Authority's guidelines, Council will issue your business with a prohibition order under the Food Act 2003.

Salmonella can be on the surface of eggs and improper handling can lead to raw egg products being contaminated.

Raw egg products that can cause salmonella outbreaks include:

- Sauces and spreads made with raw egg eg. mayonnaise and egg butter
- Desserts made without an effective cooking step eg. tiramisu, mousse and fried ice cream
- Drinks containing raw egg eg. egg flip and raw egg protein smoothies.

The easiest solution to reducing the risk of salmonella is not selling food containing raw egg. Safe alternatives include commercially produced dressings and sauces or pasteurised egg products.

Food Safety Supervisors

The Food Act 2003 requires certain food businesses to have at least one trained Food Safety Supervisor (FSS).

A FSS is a person who:

- is trained to recognise and prevent food handling risks in retail food businesses
- holds a current FSS certificate (no more than 5 years old)
- is not a FSS for any other food premises
- can train and supervise other people in the business.

Businesses must appoint at least one FSS per premises. Businesses can have more than one FSS at the premises if they wish to. Businesses with several outlets cannot use the same FSS for each premises.

FSS certificates

The FSS certificate is issued after successful completion of training.

It is a legal requirement that all businesses keep a copy of their FSS certificate on the premises and produce it if requested by an authorised officer.

To be certified as a FSS you must be trained by a registered training organisation (RTO). For a list of RTOs go to **www.foodauthority.nsw.gov.au**

Where to get a Food Safety Supervisor Certificate

To be certified as a FSS a person must attain the required units of competency from an approved Registered Training Organisation (RTO). For a list of RTOs see the NSW Food Authority's website **www.foodauthority.nsw.gov.au/retail/fss-food-safety-supervisors**



Now targeting

Temperature control is one of the issues Council officers will be focusing on in upcoming inspections. The temperature of your fridges, freezers, cold and heated display units will be checked. You must ensure that you have an accurate, working thermometer in the shop so that you can regularly check food temperatures. Keeping a record of these checks is a good way of ensuring temperature control is accurate in your business

Tip

Food can quickly become unsafe if it is stored at incorrect temperatures. Ensure that your cold food is stored below 5°C and hot food is above 60°C. In the case of frozen food, this food must be kept frozen at all times and once defrosted, you cannot refreeze. Purchase an accurate thermometer to help monitor the temperature of your fridges and freezers.