

This newsletter is for food businesses in Ku-ring-gai. It gives you information on the latest rules for your business, Council inspections and other important food safety messages.

## Protecting food from contamination in storage

Food can be contaminated in a variety of ways. These include unclean surfaces, unwashed hands, pests and chemicals. In this newsletter we'll discuss the dos and don'ts of safe food storage.

Do not store food and drinks on the floor or under shelves. Keeping food on the floor prevents you from cleaning and makes it difficult to see dirt and pest activity.





There must be a clear 15cm gap between the bottom shelf and the floor to allow effective cleaning be the arr pe

A clear 15cm gap between shelving and the floor allows cleaning and easy checks of pest activity

Milk crate shelves are unsuitable as they prevent effective cleaning



Stack and nest crates with caster wheels allow food to be kept off the ground and moved easily when cleaning



## Safe storage of single-use items

Single use items are used once and then thrown away. They include:

- · Coffee cups
- Straws
- · Takeaway containers
- Cutlery (plastic, wood, bamboo)
- Canned drinks
- Wraps and paper bags

Store items such as coffee cups and take away containers either in their original unopened containers or in plastic food grade containers with lids.

Place single use utensils on display with their handles facing up, so customers don't touch the part that goes into their mouth.



Open box of takeaway containers in storage



## New rules for single use items

The NSW government has banned single use plastic bags from 1 June 2022. This ban does not include reusable plastic bags.

From 1 November 2022, the ban will be extended to single use plastic straws, stirrers, cutlery, bowls and plates as well as food service items such as containers and cups.

The NSW EPA is responsible for enforcing this ban. They will support businesses to switch to more sustainable alternatives in the coming months.