



# Cuisine in Ku-ring-gai

Issue 1

## Food safety inspections by Ku-ring-gai Council

Ku-ring-gai Council Environmental Health Officers will inspect your business to check you comply with standards for safe food handling, cleanliness and hygiene.

These inspections ensure food businesses in Ku-ring-gai are operating to a high standard and are safe for the public.

The frequency of inspections depends on the risk rating for the business and its previous inspection history.

Your business will be rated as either high, medium or low risk depending on the type of food being sold and your customers.

High and medium risk food premises are inspected once or twice a year and more frequently if complaints are received or food safety concerns identified.

Low risk premises are generally inspected once a year.

Very low risk premises may be inspected if the Council receives a complaint or in response to a product recall or other concern.

## Risk rating categories for food businesses



### High risk

Businesses that provide food to vulnerable people, undertake high risk activities or have a large customer base. Examples include childcare centres, sushi shops and large restaurants.



### Medium risk

Businesses that serve a smaller number of customers or sell lower risk food items. Examples include small coffee shops, canteens, delis and supermarkets with deli sections or hot food.



### Low risk

Businesses that do not handle food. Examples include fruit and vegetable shops, corner shops and cinemas.



### Very low risk

Businesses that sell pre-packaged, low risk goods only with no food handling. Examples include newsagents and chemists.

## Protect your business and your customers

If problems are identified during inspections, Council Officers will work with you to ensure compliance with food safety standards.

The following actions can be taken:

**Warning letters** – issued when work on maintenance or minor issues is needed. A timeframe is provided for the work to be completed.

**Improvement notice** – issued when a problem reoccurs or critical food handling practices need to be addressed. An administration fee of \$330 is payable when the notice is served and follow up inspections are conducted. Follow up inspections ensure the notice is complied with from the date of issue.

**Prohibition notices** – issued when the premises, part of the premises or specific equipment must be shut down until a clearance certificate has been issued by Council. These notices may also be issued if an improvement notice is not complied with.

**Penalty Infringement Notice** – Fines may be issued by Council at any time for breaches of legislation or non-compliance with notices.

**Prosecution** – In cases of a serious breach of the legislation or ongoing unsatisfactory conditions, Council may commence legal proceedings against your business.

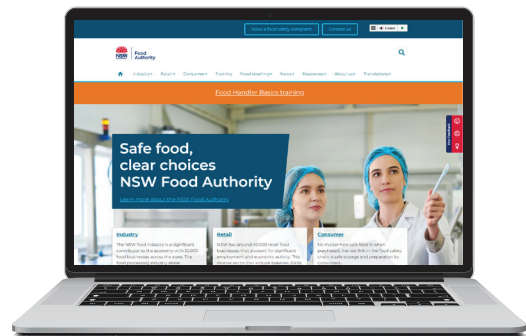
## Rewards for being good operators

Council may reduce the number of inspections of your business if you have a good history of compliance with food safety standards.

## Name and shame website

The NSW Food Authority publishes penalty infringement notices and prosecutions of food businesses.

The NSW Food Authority has a 'name and shame' list on their website of infringements issued to food businesses. If your business is listed on this website, it will remain there for 12 months.



Visit [www.foodauthority.nsw.gov.au](http://www.foodauthority.nsw.gov.au) to find out more.

## Food safety information

Visit the Council's website at [krg.nsw.gov.au/foodsafety](http://krg.nsw.gov.au/foodsafety) for more information on food safety.

### You can also find information on



protecting food from contamination



temperature monitoring



food safety supervisor requirements



rules around allowing dogs in businesses serving food