

Explanatory notes and definitions

(Food Standards Code Ch.3, Standards 3.2.2 and 3.2.3)

This assessment report is based on guidance in the Safe Food Australia (2016) publication: A Guide to the Food Safety Standards. The Guide should be consulted if assistance with interpretation of the food safety standards is required. The assessment is set up as a checklist. It might not be possible to observe all the areas in a single inspection. Despite the presence of a list each item is a single issue of compliance. The assessment focuses on the foodborne illness risk factors identified by the US Centres for Disease Control. The key targets for inspection are to ensure: inadequate process controls (eg adequate cooking, acidification where required); adequate temperatures for cooling, reheating and hot/cold holding; food prepared ahead of planned service; poor personal hygiene and infected food handlers; and adequate cleaning and sanitisation where required.

Food handling controls

5. Protection from the possibility of contamination includes appropriately covering food so that it is protected from potential contamination sources and includes keeping ready to eat foods separated from raw foods.
7. 'Potentially hazardous food' is food that has to be kept at certain temperatures to minimise the growth of any pathogenic microorganisms that may be present in the food or to prevent the formation of toxins in the food. Examples of potentially hazardous food include meat, seafood, dairy and foods such as salads and some cut fruits.
7. Temperature control means maintaining potentially hazardous food at a temperature of:
 - (a) 5°C or below, or
 - (b) 60°C or above, or
 - (c) another temperature if the food business demonstrates that maintenance of the food at this temperature for the period of time for which it will be maintained, will not adversely affect the microbiological safety of the food.
9. A food business must when cooling cooked potentially hazardous food, cool the food:
 - (a) within two hours – from 60°C to 21°C, and
 - (b) within a further four hours – from 21°C to 5°C.
10. A food business must when reheating previously cooked and cooled potentially hazardous food to hold it hot, use a process that rapidly heats the food to a temperature of 60°C or above, e.g. heating in an oven, microwave or on a stove top.
11. A food business must, when displaying unpackaged ready to eat food for self service:
 - (a) ensure the display of food is effectively supervised so that any food that is contaminated by a customer or is likely to have been contaminated is removed from display without delay,
 - (b) provide separate serving utensils for each food or other dispensing methods that minimise the likelihood of the food being contaminated, and
 - (c) provide protective barriers that minimise the likelihood of contamination by customers.

Health and hygiene requirements

14. Thorough hand washing includes using the designated hand washing facility to wash hands, fingers and wrists using warm water and soap for a recommended 15 seconds, thorough rinsing of hands under warm water and drying thoroughly on single use towel.
18. A food handler must wash his or her hands whenever their hands are likely to be a source of contamination of food. This includes:
 - before working with ready to eat food after handling raw food,

- immediately after using the toilet,
 - before commencing or recommencing handling food,
 - immediately after smoking, coughing, sneezing, using a handkerchief or tissue, eating, drinking or using tobacco, and
 - after touching his or her hair, scalp or a body opening.
19. A food business must ensure the following persons do not engage in the handling of food for the food business where there is a reasonable likelihood of food contamination:
 - (a) a person known to be suffering from a foodborne disease, or who is a carrier of a foodborne disease, and
 - (b) a person known or reasonably suspected to have a symptom that may indicate he or she is suffering from a foodborne disease.

Cleaning and sanitising

22. Food premises and fixtures, fittings and equipment must be maintained to a standard of cleanliness where there is no accumulation of:
 - (a) garbage, except in garbage containers;
 - (b) recycled matter, except in containers;
 - (c) food waste;
 - (d) dirt;
 - (e) grease; or
 - (f) other visible matter
23. Clean and sanitary condition means a food contact surface or utensil is:
 - (a) clean; and
 - (b) has had applied to it heat and/or chemicals or other process so that the number of microorganisms has been reduced to a safe level.

Design and construction

30. General requirements for design and construction of food premises must:
 - (a) be appropriate for the activities for which the premises are used;
 - (b) provide adequate space;
 - (c) permit effective cleaning and, if necessary, sanitising and
 - (d) to the extent that is practicable exclude dirt, dust, fumes, smoke, not permit the entry or harbourage of pests.
31. Adequate supply of potable water means water that is acceptable for human consumption and available at an adequate volume, pressure and temperature for hand washing, cleaning and food processing requirements.
33. Adequate storage facilities for garbage and recyclable matter means facilities that will contain the volume and types of garbage and recyclable material produced by the food business and not provide a breeding ground for pests and be capable of being easily and effectively cleaned.
34. Lighting must be sufficient to enable food handlers to readily see whether areas or equipment are clean, to detect signs of pests and to clearly see food and equipment they are handling.
38. Adequate ventilation (natural or mechanical) must be provided to remove fumes, smoke, steam and vapours from the food premises.