

DEC 2023

yass valley council
the country the people

FOOD BUSINESS NEWSLETTER

Yass Valley Council - Environmental Health Officers

2023 SUMMER EDITION

PREPARE FOR THE WARMER SEASON



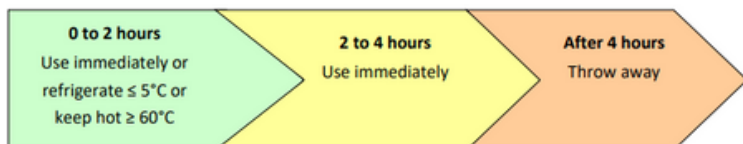
With warmer weather approaching, the risk of food poisoning due to inadequate temperature control of foods is increasing. It is extremely important to monitor the temperatures of your potentially hazardous food regularly and ensure your equipment (e.g. refrigerators, freezers, bain-maries) are running at the appropriate temperatures (below 5 degrees Celsius for cold holding and above 60 degrees Celsius for hot holding).

2-HOUR /4-HOUR RULE

The 2-hour/4-hour rule allows for food businesses to hold food between 5 and 60 degrees Celsius BUT only for short, measured periods of time.

Within the first two hours of potentially hazardous food being in the danger zone, the food can either be used immediately, be returned to refrigeration at or below 5 degrees or heated to above 60 degrees Celsius (BUT you must keep track of this time and subtract it from the total 4 hours).

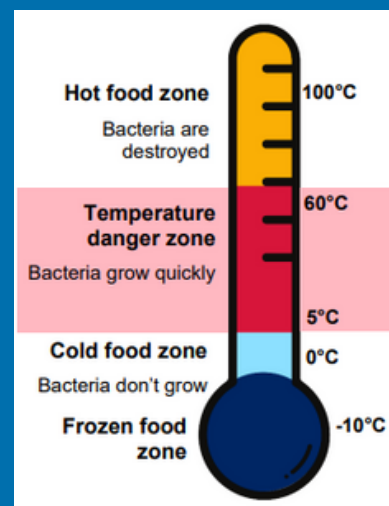
After the first two hours of being in the danger zone, if the potentially hazardous food is not returned to refrigeration or heated above 60 degrees, it must be either used immediately or thrown out once you reach 4 hours of the food being out of temperature control. 'Use immediately' means that the food must be sold, cooked or processed within that 2 hour period to reduce or eliminate pathogenic bacteria within the food. A visual diagram of this process can be seen below.



Local Government Councils recognise this rule as a validated alternative to comply with temperature control requirements under the Food Standards Code. Businesses must ensure they can demonstrate they are using the rule correctly. This involves ensuring Food Standards Code requirements are followed for potentially hazardous food by keeping them out of the 'danger zone' during receipt, storage, and preparation, unless the 2/4 hour rule is in place.

An example of sufficiently demonstrating use of the 2/4 hour rule would be implementing a documented system for monitoring the length of time food is kept out of temperature control. This involves ensuring the food is monitored and disposed of after 4 hours. Such documentation may take the form of a standard operating procedure or keeping records of temperature logs and food delivery receipts with time and temperature stamps on them.

Stay OUT of the Danger Zone



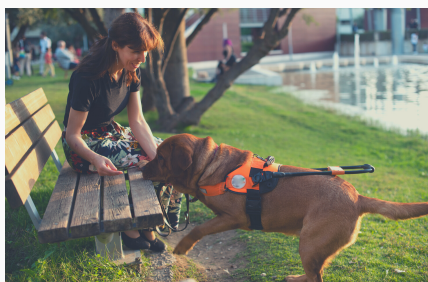
- A primary contributor to foodborne illness is holding potentially hazardous foods in the danger zone for too long.
- The time that potentially hazardous foods are in the danger zone should be kept to a minimum, as the temperature climate between 5 and 60 degrees Celsius is optimal for the growth of bacteria.
- Using the 2-hour/4-hour rule while potentially hazardous food are in the danger zone is a NSW Food Authority approved procedure, if it is undertaken correctly.



DOGS & OTHER ANIMALS IN FOOD PREMISES

Dogs are NOT allowed in food handling areas within food premises, including in home-based businesses. Fish, shellfish and seafood are the only live animals allowed in areas where food is handled. Food businesses MUST protect all food from being contaminated by such animals.

Assistance dogs are allowed to enter areas used by customers (e.g. supermarkets, indoor or outdoor dining areas). Refusing entry is illegal and can result in fines for the business owner. However, assistance dogs are not allowed to enter areas that are restricted from customer access (e.g. food handling areas & food storage areas).



Under the Companion Animals Act 1998, dogs are permitted in outdoor dining areas if:

- They are under effective control by means of an adequate chain, cord or leash;
- The owner does not feed the dog or allow them to be fed; and
- The dog is kept on the ground.

FOOD SAFETY SUPERVISORS

Previously exempt food businesses from the 'NSW Food Safety Supervisor' requirement (such as school canteens, childrens services, coffee vendors that serve food, supermarkets, delis, greengrocers, correctional centres and boarding schools) now have until 8 December 2024 to comply with Standard 3.2.2A in NSW.

This 12 month period has been given to assist in providing businesses with adequate time to complete Food Safety Supervisor and Food Handler Training.

You can visit foodauthority.nsw.gov.au/safetytools or contact Yass Valley Council's Environmental Health Officers for more information on: 02 6226 1477 or council@yass.nsw.gov.au



NEW!

STANDARD 3.2.2A

Standard 3.2.2A applies to all food businesses that handle unpackaged, ready-to-eat food that is potentially hazardous (requires temperature control).

Depending on your food business activities, certain businesses will need to implement either the first 2 or all 3 of the below food safety management tools.

Tools:

1

Have a qualified **Food Safety Supervisor**

2

Ensure **all food handlers are trained** in food safety and hygiene, or can demonstrate adequate skills and knowledge

3

Keep records of important food safety information or be able to **show your food is safe**

You can take the NSW Food Authority short quiz to find out which Food Safety Management Tools apply to your business. [Click here](#) for a link to the quiz.



SCAN this QR Code for answers to Standard 3.2.2A 'Frequently Asked Questions'

