

Food Safety Responsibilities

The *Food Safety Standards* were developed by FSANZ in consultation with State health authorities and the food industry to ensure a nationally consistent approach to food safety. The Food Safety Standards cover both the responsibilities for food business and food handlers.

BUSINESS

The obligations for a food business include:

1. Food businesses must ensure that food is not contaminated. Practical steps the business can take include:
 - Restricting access by people who are not food handlers to food handling areas,
 - Supervising people who do have legitimate reasons for being in those areas so that they don't contaminate food,
 - Taking steps to stop anyone from smoking in food preparation and display areas,
 - Ensuring that no-one has unnecessary contact with ready-to-eat food.
2. A business must ensure that a person suspected of having a foodborne illness does not engage in the handling of food or food contact surfaces. Where someone has been excluded from food handling activities due to a foodborne illness, the person cannot resume food handling until medical advice confirms they no longer have a foodborne illness. The food business must ensure that people who have other conditions such as a cold, infected skin sore or discharge from their ears, nose or eyes, takes all reasonable measures to prevent contamination of food.
3. Businesses must ensure that handwash basins have warm running water (hot and cold water through a single spout), liquid soap and paper towels (and a bin for waste nearby). Handwash basins are not used for anything other than washing hands, arms and faces, and are to be located within 5m of food handling areas.
4. Food businesses must make sure that staff have access to adequate toilets and that there are adequate storage facilities for any items likely to be the source of contamination of food. Those items include chemicals, personal belongings and clothing.

5. A food business must inform all its food handlers of their health and hygiene obligations. This can be done by using formal training, posters or leaflets, or councils 'I'm Alert' food safety training located on the Council's website.

FOOD HANDLERS

A food handler is anyone who works in a food business and who either handles food or surfaces that are likely to be in contact with food, or equipment such as cutlery, plates and bowls.

The obligations for food handlers include:

1. Food handlers must advise their supervisor if they are suffering from sickness or if they have been diagnosed as having or carrying a foodborne illness. The food handler must not handle any food where there is a chance they might make the food unsafe or unsuitable because of their illness. Injured skin or sores must be completely covered by a coloured bandage and clothing or by a waterproof coloured covering.

Note: Illnesses that can be passed on through food include Hepatitis A and those caused by Giardia, Salmonella, Campylobacter and many others.
2. Food handlers must tell their supervisor if they know or think they may have made any food unsafe or unsuitable to eat. A food handler must ensure his or her body, anything from his or her body, and anything he or she is wearing does not contaminate food or surfaces likely to come into contact with food.
3. Food handlers must practice good personal hygiene including:
 - Don't unnecessarily contact food that is ready-to-eat,
 - Wear clean clothing,



- Use of waterproof coverings to cover any bandages or dressings ,
 - Not eat over unprotected food or surfaces likely to come in contact with food,
 - Not sneeze, blow or cough over food or surfaces likely to come into contact with food,
 - Not spit, smoke or use tobacco or similar preparations where food is handled,
 - Urinate or defecate except in a toilet, and wash hands thoroughly prior to return.
4. Food handlers are expected to wash their hands whenever their hands are likely to contaminate food.

This includes washing their hands:

- Immediately before working with ready-to eat food after handling raw food,
- Immediately after using the toilet,
- Before they start handling food or go back to handling food after other work,

- Immediately after smoking, coughing, sneezing, using a handkerchief or disposable tissue, eating, drinking or using tobacco or similar substances,
- After touching their hair, scalp or a body opening,
- With the hand washing facilities provided by the business thoroughly wash hands using soap or other effective means, warm running water, then drying hands thoroughly on a single use towel or in another way that is not likely to transfer disease-causing organisms onto the hands.

MORE INFORMATION & CONTACTING COUNCIL

If you require any further information about this or any other Food issue, please call Council's Customer Service Centre on 1300 878 001 or visit the Townsville City Council website www.townsville.qld.gov.au

