



Food for Thought



City of Newcastle

Dogs in outdoor dining areas

A dog, except a restricted or declared dangerous or menacing dog, is allowed in the outdoor dining area of a cafe or restaurant with the cafe or restaurant owner's consent. However the following restrictions apply:

- The outdoor dining area must not be enclosed and must be accessible without the requirement to pass through an enclosed area, and
- The dog must be under the effective control of a competent person and is restrained by means of an adequate chain, cord or leash that is attached to the dog, and
- The dog must be kept on the ground at all times, and
- A person does not feed the dog or permit the dog to be fed.

Dogs are not permitted in indoor dining areas (including bars).



Deliveries left unattended

Every food delivery should be checked to ensure

- Frozen food is hard
- Potentially hazardous foods are at or below 5°C or at or above 60°C
- Food is within use by date or best before date
- Label or documentation has an Australian or NZ contact address
- Packaging is not damaged.

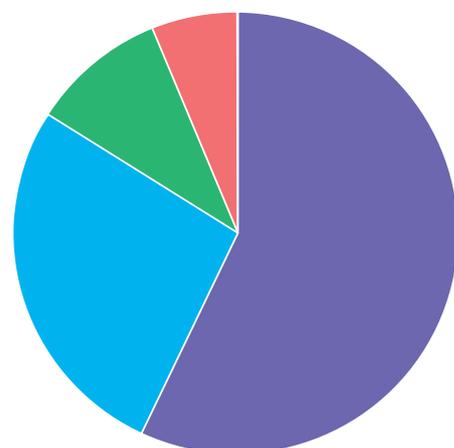
All deliveries should be completed when a staff member is available to receive the goods. They should not be left unattended.



A snap shot

During the last financial year Council inspected 933 fixed food premises.

As shown on the shot below 84% of businesses eligible to participate in the Scores on Doors program rated as very good or excellent, which is a great result.



EXCELLENT
 VERY GOOD
 GOOD
 NO GRADE



Gloves

It is important to remember that gloves are only a physical barrier between hands and food. Even if a food handler uses gloves and utensils, they must still wash their hands regularly. If gloves are used then they must not be re-used, even if they have been washed.

Gloves should be changed after

- taking a break,
- handling rubbish,
- blowing your nose,
- handling raw food,
- any cleaning task,
- touching money, your hair, scalp or body opening.

Personal hygiene

A high standard of personal hygiene is an important aspect in the production of safe and suitable food. Recommendations include:

- Do not wear jewellery on hands and wrists,
- Tie back or cover hair,
- Keep fingernails short, clean and without nail polish,
- Uniforms, smocks or aprons should be worn and laundered daily,
- Cover cuts and sores with a waterproof, brightly coloured plaster, then wear a clean disposable glove,
- Do not prepare food when you are ill.

Whilst handling food, avoid the following:

- Touching parts of your body (face, nose ears and mouth),
- Wiping off sweat,
- Coughing or sneezing,
- Tasting food with your fingers, or utensils that are put back into the food.

For enquiries please call
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newcastle.nsw.gov.au



Mobile phones and risk to food safety

If you asked your customers if they would rather have their food prepared beside a toilet or a mobile device, how many would choose the mobile device? Probably the majority.

But what if you remind your customers that most mobile devices are covered with ten times the amount of bacteria compared to a toilet seat? The response might be quite different, and so would your customers' reaction to seeing staff use their devices while cooking and serving food.

Your device is a breeding ground for pathogens.

But how can a toilet possibly have fewer bacteria than a mobile device? While toilets tend to get cleaned frequently, mobile devices are often left out of a cleaning routine.

Most of us have good hand washing habits. We touch a door handle, shake hands with someone sniffing or use the bathroom and wash our hands afterwards, helping to eliminate the spread of bacteria.

But who hasn't shaken a hand and then picked up their device, or been on their device while in the bathroom and not wiped their device down? A safe guess, all of us.

The bacteria on our device is easily transferred to our faces, mouths, ears and back to our hands. Unless we start to make cleaning our devices as important as washing our hands, our devices will continue to carry human and animal faeces, E. coli and other dangerous types of bacteria that cause food poisoning.

Allowing an employee to use or even have a mobile device at their workstation isn't sanitary and opens your business to the dangers of cross-contamination. For example:

- A Food Handler leaves his phone on a workstation and then prepares raw meat or other hazardous foods in the same place. Bacteria from the phone can be transferred to the workstation and then to the food.
- A Food Handler uses their device while preparing an allergen-free meal. Although the food handler is not aware - the device actually came into contact with peanut (or another common allergen) earlier in the day. A minute trace of peanut comes into contact with the allergen-free meal causing a life-threatening anaphylactic reaction.

Meet the team



LEFT TO RIGHT: Jennifer MacDonald, Robyn Platt, John Metten, Sarie Wheatland, Isabel Aranha, Ann-Marie Green