



Summer is here!



With summer here, preparation is key to ensure your business can continue to sell safe and suitable food as the temperature rises.

Here are some tips to help your food business prepare for the summer heat:

Salad bars

Ensure the lids on your salad bars are in place when not being actively used. The temperature of items within these units can quickly reach unsafe levels within the span of a lunch service if the lids remain open for ease of service.

Pest control

As the temperature rises, you may notice an increase in the number of flies buzzing around. Please consider the following:

- Do your fly screens require repair?
- Do you have an adequate rubbish disposal system to avoid attracting pests?
- Do you have adequate pest control systems within your premises, such as fly zappers (away from food preparation areas) or air curtains?

New Food Safety Standard 3.2.2A

As of 8 December 2023 most food businesses must comply with a new Australian Food Safety Standard 3.2.2A.

This includes restaurants, cafes, pubs, childcare centres, fast food outlets, takeaway shops, bakeries, caterers, most delis and service stations. Exempt food businesses include water carriers, manufacturers, domestic kitchens.

There are three key components to the new standard:

1. Food Handler Training: Businesses must ensure that each food handler has:

- Completed a food safety training course (e.g. I'm Alert or equivalent), or
- Has knowledge of food safety and hygiene commensurate with the food handling activity.

2. Food Safety Supervisors: Businesses must ensure they have a Food Safety Supervisor (FSS) who:

- Holds a FSS Certificate **issued within the last 5 years** from a Registered Training Organisation
- Is reasonably available to advise and supervise food handlers
- Has the authority and ability to manage and give direction around the safe handling of food.

3. Substantiation of Food Handling Activities: Businesses must show they are making safe food by:

- Keeping a record of food safety controls, activities, and processes to show that each activity is compliant with food safety standards, or
- Demonstrating on request (by authorised officer) that the business is compliant with food safety standards (for example: temperature control records, incoming goods temperatures, cooling records or processes, cleaning programs).

Where are dogs allowed?

Dogs have become a member of the family, however, did you know pets can be a major contamination risk when it comes to food preparation?

Therefore, as per **Food Safety Standard 3.2.2, CI 24(3)**, the following rules surrounding dogs apply to food premises:

- **No animals** are permitted in a **food preparation area**.
- **No animals** are permitted in **indoor dining areas**, apart from registered assistance animals.
- **Animals are permitted in outdoor dining areas** at the discretion of the licence holder, providing they do not cause a nuisance or a risk to public safety.

For more information, please visit the Queensland Government Guide, Hearing and Assistance Dogs webpage [here](#).

Water Carrier 101

Water carriers are required to hold a food licence for the sale of potable water.

Water carriers must abide by the following regulations:

- Constructed or lined with a material that complies with Australian Standard AS 2040:2018 –Testing of products for use in contact with drinking water.
- The wording **“DRINKING WATER ONLY”** or **“POTABLE WATER ONLY”** must be printed on each side of the vehicle at no less than 100 mm in height.
- A backflow system must be installed.
- The tank interior must be kept in a clean and sanitary condition free of rust and foreign matter.
- Distribution pipes must be capped when not in use, and the interior surface structurally sound.
- Clean and sanitise tanks, hoses and other equipment at least every three months, or whenever work is carried out on the tank.
- A logbook must be kept in the vehicle with up-to-date records of:
 - **Water source:** date, time and volume
 - **Delivery destination:** date, time, volume
 - **Cleaning:** date, time, chemical concentration

Are you thinking food safe?

Think Food Safe is Bundaberg Regional Council's food safety rating program for businesses. It encourages food businesses to maintain good food hygiene practices, and keep essential food safety monitoring records.

The program was adopted in 2021, and authorised officers have since been implementing the program during routine safety and hygiene inspections.

What are the benefits for your business?

- Annual licence fee discounts of up to 30% for eligible businesses
- Higher performing businesses receive less frequent inspections
- Display of green Think Food Safe sticker provide free marketing opportunities
- Consumers can make an informed choice about where to eat when they can tell that a premises Thinks Food Safe.

Are you keeping the required records?

- Temperature monitoring (fridges, cold rooms, hot boxes, freezers)
- Incoming goods temperature and condition
- Cleaning program and schedule
- Thermometer calibration
- Other records as relevant to your business

75% of food businesses in the region have opted in to Think Food Safe.

64% of eligible businesses can display the logo.

Non-compliant businesses (regardless of participation in the program) receive a 50% or 100% increase in their annual licence fee.



Are your Food Safety Supervisor details up-to-date?

As per the Food Act 2006, every licensed food business (exempting water carriers) are required to provide up-to-date notification of their suitably qualified Food Safety Supervisor.

Renewal time can be a great time to review food safety supervisor details and provide notification if these have changed. However, with the introduction of new Food Safety Standard 3.2.2A, ensure you **update your food safety supervisor details** and provide Council with a copy of **any new certificates**.

This can be achieved via the completion of an application to **notify or amend food safety supervisor details** available [here](#).

