



## Foodborne illness facts: *Bacillus cereus*



### Did you know that certain types of bacteria grow in certain types of foods?

*Bacillus cereus* is a foodborne pathogen that can be present as spores in dry goods such as rice and pasta.

Unable to be destroyed via cooking or boiling, spores germinate in ideal conditions caused by poor temperature control. The spores can produce toxins, which are not destroyed by further cooking and can cause illness.

Food businesses preparing rice, sushi or pasta must implement measures to prevent the growth of *Bacillus cereus*.

### Symptoms

- Diarrhoea (within 8–16 hours)
- Vomiting (within 30 mins–5 hours).

### Important food safety practices:

#### • Appropriate cooling

Ensure cooked rice is separated into smaller containers and placed in a refrigerator to cool.

#### • Appropriate pH

Acidification of rice to ensure it does not exceed the acceptable pH level of 4.6.

#### • Temperature control

Once cooled, rice should be kept below 5°C.

## The role of the Environmental Health Officer

### What does an Environmental Health Officer do?

Council's Environmental Health Services work hand-in-hand with local businesses to help them uphold Australian Food Safety Standards and encourage businesses to take a proactive approach to food safety.

Employees in Council's Health Services hold qualifications and expertise in food safety, ensuring they are well-equipped to assess businesses against food safety standards accurately and consistently.

Authorised persons routinely conduct inspections of food businesses to assess compliance with the *Food Safety Standards* and work with licensees and food handlers to mitigate any potential risks.

### Will I be told that an inspection is coming up?

Food inspections usually occur without prior notification. This allows officers to better identify risks in a timely manner and provides an opportunity to help the business achieve compliance.

### What do I need to do to ensure I do well at my food inspection?

By consistently adhering to the *Food Safety Standards* and the *Food Act 2006*, your business will always be ready for a food inspection. Please find some helpful resources here:

- [Food Safety Standards](#)
- [QLD Health Fit Out Guide](#)
- Food safety information is also available on Council's website [here](#).

### When will my food business be inspected?

Frequency of food inspections is determined based on a variety of factors, including:

1. If the premises is opted into Council's Think Food Safe program.
2. Outcomes of previous inspections (high-risk non-compliances may incur follow-up inspections).
3. Community feedback to Council indicating unsafe food handling practices (further investigation may be conducted).

## Food licence renewal reminder

### Are you still operating your food premises in the 2024/2025 financial year?

Thank you to all food premises that have renewed their food licence for the 2024/2025 financial year.

If you have not completed payment and you are still operating your food business, your food licence has now **expired**. An additional licence restoration fee may be incurred in July if payment of your annual licensing fee is not made as soon as possible.

Additionally, as per [s85 of the Food Act 2006](#), a signed renewal application must be submitted before your 2024/2025 licence can be issued. This allows Council to ensure your details are up-to-date.

If you have ceased operating your food business please notify Council's Environmental Health Services by email to [ceo@bundaberg.qld.gov.au](mailto:ceo@bundaberg.qld.gov.au) including your licence number and the request to surrender your licence.

## Temporary food stalls



### Are you planning to attend any upcoming events as a food stall holder?

Here is what you need to know:

#### It's as simple as 1, 2, 3!

##### Step 1—

- Ensure you apply for a **temporary food licence** as required by the *Food Act 2006*, preferably four weeks prior to the event.
- Applications are available [here](#).

##### Step 2—

- Ensure your food stall set up meets the requirements of the *Food Standards Australia and New Zealand*.
- Council's *Food Stall Guidelines* can be accessed [here](#).

##### Step 3—

- Ensure food handlers are adequately trained in food safety.
- Free food handler training (*I'm Alert*) is available [here](#).

## Contact us!

Is there a topic or a question you would like discussed in the next issue of *Food News*?

Contact us and let us know.

Questions can be submitted to [ceo@bundaberg.qld.gov.au](mailto:ceo@bundaberg.qld.gov.au) or over the phone 1300 883 699.

## Record keeping spotlight: Incoming goods



Has your premises been inspected by a Council Officer recently? If so, you may have been asked whether you keep incoming goods records.

A great way to ensure your premises is only accepting safe and suitable food (as required by the *Food Standards Australia New Zealand*), is to keep a record of **incoming goods**.

#### What should I detail in this record?

Your incoming goods record should detail any deliveries of food items to your business.

This record should include all sections as shown in the template below. A copy of this template is available [here](#).

#### Do I need to record temperature?

Yes, measuring the temperature of incoming goods ensures only foods within a safe temperature range are being accepted into your business.

#### What are the benefits of recording temperature?

Benefits of recording the temperature of incoming goods include:

- Assists your premises to comply with the *Food Standards*.
- Provides peace of mind that all customers are being served safe food, upholding the reputation of your food business.
- Provides your business an opportunity to reject any unsafe or unsuitable food and return it to the supplier straight away for potential reimbursement.

Date	Time	Supplier	Product	Temp	Visual check	Accepted/rejected	Storage area	Corrective action	Checked by

## Think Food Safe



### Have you opted into Council's free Think Food Safe initiative?

You could be eligible for a **10%, 20% or 30%** annual licensing fee discount.

Benefits also include reduced inspection frequency for compliant businesses.

Opt-in [here](#).

Free **Think Food Safe** resources available [here](#).

Opted in but haven't received a green Think Food Safe sticker? Let us know!

