



Cuisine in Ku-ring-gai

Issue 7

This newsletter is for food businesses in Ku-ring-gai. It gives you information on the latest rules for your business, Council inspections and other important food safety messages.

Food grade wraps and covers

Surfaces that come into contact with food must be:

- Adequate for the production of safe and suitable food; and
- Fit for their intended use

Wraps used to cover food must be made from a material that will not contaminate food. When selecting food grade wraps, read the label to ensure that it is intended to come into contact with food.

Single-use food wraps

Food grade wraps such as plastic wrap are designed to be used once and then thrown away.



Plastic cling wrap is an example of a suitable food grade wrap

Do not cover or line containers of food with cloth or other absorbent materials. This is because cloths absorb liquid and it may promote the growth of bacteria.



Do not cover or line containers of food with absorbent materials like cloth.

Do not cover food with bin liner bags. Bin liner bags may contaminate food due to dust and residues left on the bag during the manufacturing process. Bin liners may also not have been made and stored in a hygienic environment as they were not intended to come into contact with food.



Do not use bin liner bags to cover food

Plastic bags

Do not store food directly inside of ordinary plastic shopping bags.

After food is purchased, transfer food to food grade containers with lids or a freezer bag. Freezer bags are specially designed food grade bags that help prevent moisture from entering food and help prevent the growth of bacteria.



An example of a freezer bag

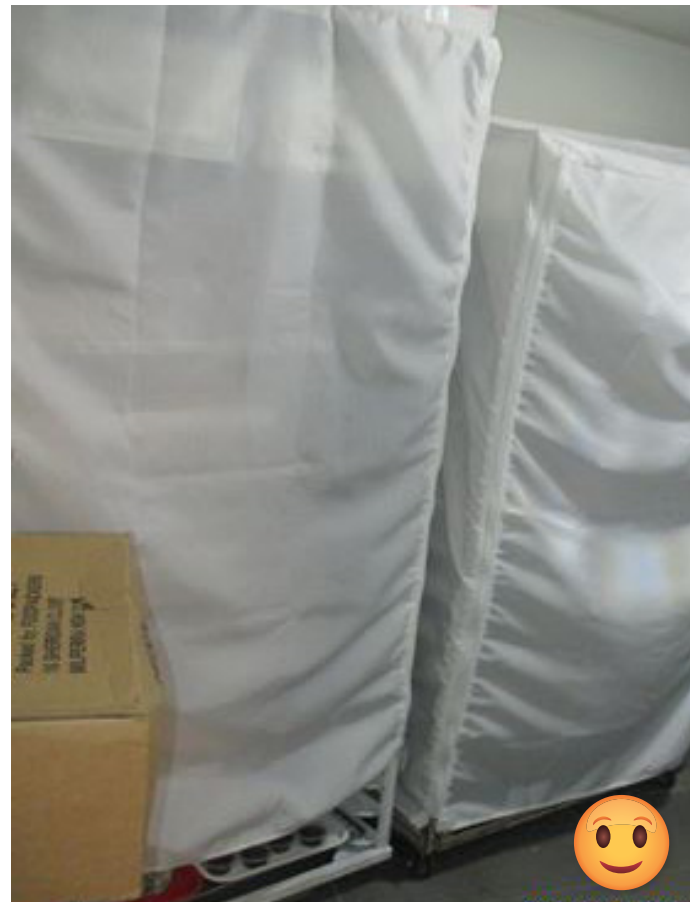


Disposable rack covers

Disposable plastic baking rack covers can be used to cover racks of food. Disposable rack covers are intended to be thrown away after use.

Reusable baking rack covers

Reusable baking rack covers can be used provided they are impervious and easy to clean and sanitise. Clean and sanitise reusable rack covers frequently using your cleaning sprays and food grade sanitiser. Check the condition of covers to make sure they are not frayed or damaged.



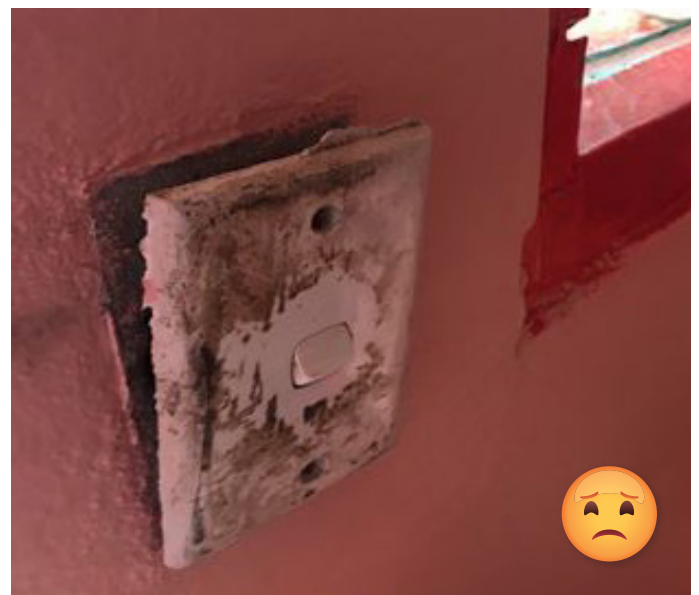
Reusable food grade plastic baking rack covers

Spotlight

When cleaning, make sure you address areas commonly touched by food handlers.

This should include places like doors, microwave doors, door frames, fridge/freezer handles and light switches.

By keeping these areas clean you can help reduce cross contamination.



Clean touch points like light switches and doors frequently.