



Cuisine in Ku-ring-gai

Issue 9

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.

Scoops

Scoops and other utensils that are reused must have a handle and must be made from a suitable material that is capable of being cleaned and sanitised such as stainless steel or plastic.

Handles help prevent cross contamination as food handlers do not have to touch the part of the scoop that touches food.



Use scoops with handles

Do not use bowls, containers or similar items that do not have handles as makeshift scoops.



Do not use containers or anything without a handle as a scoop

Storage of scoops

Do not store scoops directly inside of food as the scoop's handle (which is touched by food handlers) may contaminate the food.



Do not store scoops inside of food

Cleaning and sanitising scoops

Scoops must be cleaned and sanitised on a regular basis to help prevent the build-up of material.



Clean and sanitise scoops and other utensils as required

Hand basins

Food shops must have designated hand washing facilities in areas where food is handled or immediately adjacent toilet facilities. Hand basins can only be used to wash hands, face and arms. They cannot be used for any other purpose. Since food handlers need to wash their hands throughout the day, hand basins must always be accessible (not blocked off).

Food handlers must only use the designated hand washing facilities to wash their hands and not other sinks. Hands must be washed using pump soap and warm running water and dried with single use paper towels. Do not use tea towels or other reusable towels to dry hands as this may cause cross contamination.



Do not store equipment in front of or in hand basins

All hand basins must be supplied with single use paper towels, pump soap and warm running water delivered through a single mixer tap. A bin for the disposal of used paper towels should be located in close proximity, but not blocking the hand basin.



Supply hand basins with pump soap, warm water and single use paper towels

Demonstrating hand washing

Food handlers must wash their hands throughout the day as required. This includes before starting to handle food, before putting on gloves, after contaminating hands (e.g. after coughing into hands or touching scalps), when recommencing handling food, after touching raw food and before handling ready-to-eat food.

During the Council routine food premises inspection, food handling practices will be observed to help ensure food handlers are washing their hands within the designated hand washing facilities as required. Food handlers can be asked to give demonstrations concerning correct hand washing.

Spotlight: Illegal development

Ensure you have a copy of your shop's Council or Private Certifier approved plans and that you are aware of any operating restrictions placed on the premises' development consent. If you are uncertain about this, you can apply to access this information on Council's website under the heading "Access to information". You cannot change the layout of the food premises without development consent. Some examples of changes that require development consent include:

1. Installing new coolrooms or walk in freezers; or
2. Changing the layout of the food premises.

If you have any questions about the type of changes that require development consent, please contact Council.



Example of a shop that installed a food handling area in their driveway without consent