



gleneiranews

Food Business Awards 2015

McKinnon café Mr Burch has been named Glen Eira City Council's *Shop of the Year 2015*.

Announced at Council's annual *Food Business Awards* on Monday 4 May, Mr Burch received the award from Glen Eira Mayor Cr Jim Magee for achieving the highest food safety rating after being assessed by Council's environmental health officers during 2014.

Ormond bakery The Bread Roll Shop was named *Shop of the Year Runner-up*.

Owner of Mr Burch, Peter Spalding, told *Glen Eira News* it was an honour to receive the award.

"This is a real accolade for Mr Burch, given the large number of food businesses in Glen Eira," Peter said.

"All the hard work of our team of dedicated staff has paid off."

Mr Burch is a 1920s–30s inspired café which is well-known for its coffee, homemade cakes and fresh, seasonal menu.

"The menu is broad and offers not only comfort food, but a range of healthy options and gluten free meals, which is really important," Peter said.

The café also has an art section, which showcases a local artist each month.

2015 award finalists

This year, there were 10 finalists and each business was nominated as the best

performer in their particular category and presented with a highly commended certificate.

Finalists for the 2015 award were:

- Café — Mr Burch, McKinnon;
- Bakery — The Bread Roll Shop, Ormond;
- School Canteen — Coatesville Primary School, Bentleigh East;
- Manufacturer — Katrina's Kitchen, Murrumbeena;
- Takeaway — Flaked Out, Bentleigh;
- Supermarket — Safeway, Carnegie;
- Club/Hotel — The Elsternwick Club, Elsternwick;
- Restaurant — Antonio's Pizzeria, Caulfield North;
- Caterer — European Flavour, Caulfield; and
- Delicatessen — Delicious Smallgoods, Bentleigh.

Awards were also presented to local businesses that participated in Council's nutrition and accessibility programs *Taste 4 Health*, *Taste 4 Health Kids* and *Access 4 All*.

Guest speaker at the Awards was Penny Burke, an accomplished public speaker who has worked in the field of marketing and advertising for more than 20 years.

Five-Star Food Safe Program

The *Five-Star Safe Food Program*

demonstrates Council's commitment to working in partnership with the local food industry to ensure food is safe for consumers.

To achieve a Five-Star food safe rating, Glen Eira businesses must operate in accordance with Victorian food safety laws; pass Council's food hygiene questionnaire; pass all food sampling results; have no justified complaints within the previous 12 months; and achieve a low-risk rating and a compliance score of 90 per cent or above with National Food Safety Standards.

The program is unique because it offers both financial and promotional incentives for businesses to maintain high standards of cleanliness and hygiene.

Cr Magee said although Council rates contribute to the regulation of food businesses in Glen Eira, a registration fee is also paid by the business.

"However, those businesses displaying excellence in food safety do receive a reduction in this registration fee," Cr Magee said.

"A five-star certificate that can be displayed within local businesses is also provided, as well as free publicity in Council's online *Safe Food Guide* and through its *Safe Food Guide* iPhone app."

Cover image: Daniela and Peter Spalding from Mr Burch and Glen Eira Mayor Cr Jim Magee. Photo: Robert Churchus Photography.

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Taste 4 Health assessments

Council's Public Health Unit will be sending out expressions of interest in September to eligible food businesses which would like to participate in the *Taste 4 Health* program for 2013.

Taste 4 Health is a free nutritional program that encourages local food businesses to provide healthy alternatives for their customers.

Taste 4 Health is all about providing your customers with the choice of healthy alternatives such as offering wholemeal bread as well as white bread or changing the type of oil that you use. The program does not mean your business needs to remove certain foods from your menu.

The program is based on the Australian dietary guidelines for adults and involves a nutrition assessment of the business's menu to determine the number of healthy initiatives implemented by the business which reduce fat, salt, sugar and increase fibre.

The *Taste 4 Health* program is available to restaurants, cafes and takeaway food outlets which received Council's five-star food safety rating during their 2013 Food Safety Assessment. A minimum number of criteria must be met in each of the four assessment categories: fat, salt, sugar and fibre in order to receive an award.

Those businesses that participate are listed as a *Taste 4 Health* business in the *Safe Food Guide: Taste 4 Health* businesses are also invited to Council's annual business awards ceremony where they are presented with a certificate that can be displayed in their shop.

Council's Public Health Unit will contact businesses that are interested in participating in the *Taste 4 Health* program to organise an assessment.

Food safety programs

All class 1 and class 2 food businesses are required under the provisions of the *Food Act 1984* to maintain a food safety program. Class 3 food businesses are required to maintain minimum records.

A food safety program or minimum records are designed to assist your business and meet your legal responsibilities by helping you to:

- identify when food can become unsafe;
- take steps to avoid food becoming unsafe;
- follow practices in your business to keep food safe;
- use records to monitor food safety and to demonstrate that your business routinely follows these practices; and
- ensure staff have the knowledge and skills to handle food safely.



This year whilst conducting unannounced follow up inspections, Council environmental health officers have been finding that many food businesses are not keeping a food safety program or minimum records at the premises or otherwise are not maintaining the associated documentation as required.

All businesses must keep their food safety program or minimum records onsite at all times and all required records must be kept up-to-date. Your business's food safety program and records are an important tool for you to demonstrate to Council officers that your business is preparing, storing and selling safe food.

Please be aware that Council environmental health officers may issue penalty infringement notices to proprietors that fail to keep the required records on site.

If you have any questions regarding your business's food safety program or maintaining the required records please contact Council's Public Health Unit on 9524 3333.

Recycling easier for users of Council's garbage service with free recycling bins

From 1 July 2013 Council made several changes to its commercial waste services to make recycling easier.

- One recycling bin is now free with every commercial garbage bin service.
- Commercial customers can now choose a smaller garbage bin at a lower charge (\$186 for a smaller 120L bin compared to \$328 for standard larger 240L bin).
- Green waste recycling bins can be ordered for a once off fee of \$55. There is no longer an annual charge.

Contact Council's Service Centre on 9524 3333 to arrange delivery of a recycling bin or to make any other changes. Extra garbage services will require authorisation of the ratepayer.

All the following can be recycled:

- bottles;
- paper and cardboard;
- hard plastic packaging from trays of meat or vegetables (not polystyrene or foam);
- pizza boxes (just make sure they are empty);
- glass jars (no broken drinking glasses); and
- aerosol cans, aluminium and steel cans.



Managing food safety risks in Glen Eira

Under the provisions of the Victorian *Food Act 1984*, Glen Eira City Council has a number of legislative responsibilities, including the inspection of all food establishments at least once each year and assessing businesses operations against National Food Safety Standards.

To ensure food safety risks are effectively managed, Council's environmental health officers undertook 876 food safety assessments between 1 July 2011 and 30 June 2012.

In response to recommendations by the Victorian Competition and Efficiency Commission, Council's Public Health Unit developed a new risk management approach to the way environmental health officers inspect food premises.

Council's Manager Public Health and Community Development Mark Saunders said Glen Eira is the first Victorian council to have taken this initiative.

"The new risk-based inspection system identifies uncontrolled food safety risks, ranks them and provides an overall risk rating for each food business," Mr Saunders said.

"This unique approach not only ensures business operators understand high-risk practices within their business, but also focusses Council resources towards those businesses where there is the greatest risk of food safety problems.

"Food proprietors have responded positively to the risk model, particularly as it provides them with better guidance about which processes are most important and prioritises any recommended actions."

Mr Saunders said the new system compliments Council's long established history of supporting the local food industry to prepare safe food.

"Council developed its *Five-Star Food Safety Program* in the mid-1990s and has been an integral part of how the Public Health Unit promotes and enforces food safety," Mr Saunders said.

"The *Program* has been commended by a range of food safety stakeholders and government bodies for providing both financial and promotional incentives for food businesses to maintain excellent food safety practices."



During the last financial year, Council's environmental health officers undertook 876 food safety assessments.

Photo: housemouse.

Australian Food Safety Week 2012

Cross-contamination is the theme for *Australian Food Safety Week 2012*.

To be held from 12 to 18 November, hand washing, cleaning of all items involved in food preparation and storage and separation of foods are just some of the issues that will be highlighted.

According to the Food Safety Information Council, cross-contamination occurs when bacteria and viruses are transferred from a contaminated surface to one which is not contaminated. The bacteria and viruses can come from people, work surfaces or equipment and other foods.

How are the bacteria transferred?

Hands are among the obvious culprits in transferring bacteria from raw to ready-to-eat food, but direct contact with raw foods, dirty chopping boards, knives and other cooking implements can also spread the contamination. Chopping boards, plates and knives that have been in contact with raw food need to be carefully washed with warm water and detergent, then rinsed and thoroughly dried before

being used for ready-to-eat foods. It may be easier to have two boards — one for raw food and one for ready-to-eat food. Plastic chopping boards are good as they can be washed at high temperatures in the dishwasher. Any board should be replaced when its surface becomes scratched because bacteria can hide in the scratches.

Incorrectly storing raw food in the fridge by allowing it to come into direct contact with ready-to-eat foods or allowing raw meat juices to drip onto cooked foods, fruit and other ready-to-eat foods can also cause cross-contamination.

How should raw and ready to eat food be stored?

Raw food, such as meat, poultry or fish, should be stored in a rigid container or at the bottom of the fridge to prevent it coming into contact with ready-to-eat foods or allowing meat juices to drip onto other food. Ready-to-eat foods should be stored covered in the fridge to further reduce the risks.

Source: www.foodsafety.asn.au/factsheets



Storage of foods will be one of the issues highlighted during *Australian Food Safety Week 2012*. Photo: Les O'Rourke.

Taste 4 Health and Taste 4 Health Kids

Glen Eira City Council encourages all food businesses to respond to public demand for healthy, nutritious food by taking advantage of Council's *Taste 4 Health* and *Taste 4 Health Kids* nutrition programs.

Statistics show an alarming increase in the number of overweight children and adults in Australia. Now, more than ever, consumers are concerned about the nutritional value of what they eat. As a result, the food industry and many businesses are making changes to provide healthy food options.

Council's *Taste 4 Health* and *Taste 4 Health Kids* nutrition programs are award-winning public health initiatives that assist local businesses to improve the nutritional value of the food they serve.

The programs involve a nutrition assessment of the business menu based on criteria developed in partnership with Bentleigh-Bayside Community Health.

Council's Manager Public Health and Community Development Mark Saunders said the criteria is focused on reducing total and saturated fats, salt and refined sugar and increasing dietary fibre.

"Businesses that are successful in meeting the criteria receive a framed *Taste 4 Health* certificate, which is presented at Council's *Annual Food Business Awards* night," Mr Saunders said.

"The *Awards* assist the public in identifying local food businesses that provide healthy meal options."

The *Taste 4 Health* and *Taste 4 Health Kids* programs are available to restaurants, cafes, clubs, hotels and takeaway food outlets that achieve Council's five-star safe food rating.

For further information about getting involved in the programs, contact Council's Service Centre on 9524 3333.

Taste 4 Health and Taste 4 Health Kids tips

- Offer water or have it visible for customers to help themselves.
- Offer your customers low fat alternatives such as boiled or steamed rice, noodles and baked potatoes instead of fried rice, fried noodles and chips.
- Leave edible skins on fruits and vegetables during preparation of dishes.



The food industry and many businesses are making changes to provide healthy food options.

Photo: Bernie Bickerton.