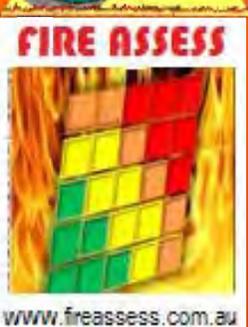


NEW DIRECTIONS IN BUILDING SERVICES®

NEW DIRECTIONS IN BUSINESS SAFETY® FIRE ASSESS™



BASIC FOOD SAFETY for the FOOD HANDLER



Ian Childs - Director

NEW DIRECTIONS INTERNATIONAL BUSINESS SERVICES PTY LIMITED ABN 49 083 183 751 t/a
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ANZFA Standards

- ❑ Australia & New Zealand Food Authority [ANZFA]
- ❑ Sets the rules and regulations.
- ❑ You must have a **Food Safety Program**
- ❑ It must have procedures for:
 - ❑ Food Handling
 - ❑ Cleaning
 - ❑ Sanitation
 - ❑ Pest Control
 - ❑ Recalling faulty products
 - ❑ Staff training





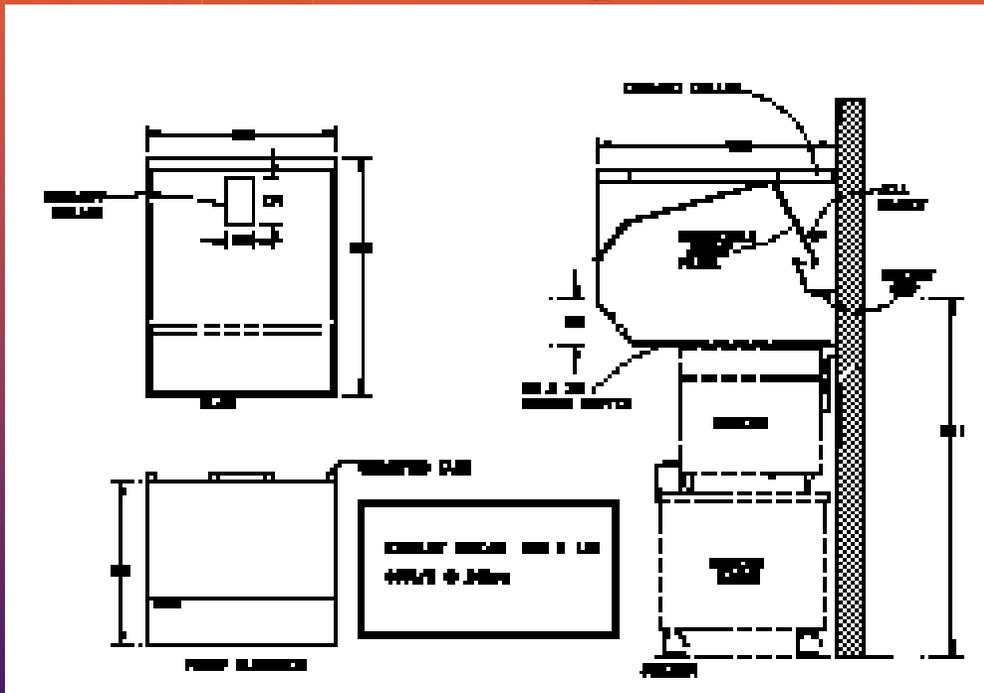
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Premises

Must have acceptable building and equipment



Appliances >8kW electric or >30MJ Gas must have a capture hood and mechanical extraction.

This also applies to above counter dishwashers.

AS166.2 requires a minimum 5L/s/m² of kitchen or enclosure.



HACCP



Hazard Analysis Critical Control Points



HACCP is a way of ensuring that we do not do anything that may put our customers at risk or cause them any harm, such as food poisoning or food contamination.



HACCP is applied through taking a number of easy steps:



Look at the process/products from start to finish



Decide where any hazards could occur (food safety)



Put in controls and define how these are monitored



Document everything



Ensure that it continues to work effectively



HAZARDS

 Chemicals may cause harm:

 Cleaning Chemicals (Check MSDS)

 Allergens:

 Gluten, eggs, **peanut**, soy, chocolate, **SHELLFISH**, dairy, fish, tree nuts.



HAZARDS

 **Physical** (what shouldn't get in there)

 Fingernail, hair, rubber band, band-aid, bristles, insect, etc.

 **Microbial**

 Yeast, Moulds, fungus, **bacteria.**



BACTERIAL

-  Bacteria are found all around us – on our bodies, in our homes and in the atmosphere.
-  They can survive many conditions and are only visible under a microscope.
-  Bacteria are the most common form of food poisoning, although not all bacteria are harmful.



BACTERIAL

The Good Bacteria

 Include those bacteria used in vinegar, yoghurt and cheese making. Bacteria found in our stomach also help to digest our food.



BACTERIAL

The Bad Bacteria

-  Causes food to rot and show signs of decay, such as slimy surfaces and discolouration. Spoilage is not always harmful to humans, however if there are enough bacteria present in food it may make us ill.



BACTERIAL

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The Ugly Bacteria



Generally cause illness, however may cause death in the very old, very young or in those already ill.





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BACTERIAL

 The Ugly Bacteria

 Listeria *commonly found in* Fruits & Vegetables

 Salmonella Poultry & Eggs

 E.coli Unwashed hands

 How big are they?

 1 Million could fit on a pin head





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BACTERIAL

GROWTH RATE OF BACTERIA

TIME	
0 minutes	10
20 minutes	20
40 minutes	40
1 hour	80
2 hours	640
3 hours	5,120
5 ½ hours	** 1,311,700



** Sufficient to cause food poisoning in a healthy adult



BACTERIAL

 How do they move?

 Direct contact – cross contamination

 Infected wounds, sores, discharges

 Droplet Infection

 Transported by pests

 Where do they live?

 Air, Water, Soil, Humans, Animals. >>
Everywhere.



BACTERIAL



 What do they need to grow?

 **Moisture** – present in most food.
Bacteria cannot grow without water.

 **Food** – favourite foods are high in protein such as meat, poultry, dairy products, gravy & sauces, cooked rice, eggs, shellfish and seafood.



BACTERIAL

 What do they need to grow?

 **Temperature** – bacteria love to grow at room temperature and will multiply quickly between 5°C and 60°C (**DANGER ZONE**). All food should be stored out of the danger zone.

 **Time** – remember, one bacterium divides into two every 10~30 minutes. In time, sufficient numbers are present to cause contamination and disease.



BACTERIAL

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What can we do to control them?



Personal Hygiene



Good Housekeeping and Cleaning



Control temperatures



<5° Don't Grow - 5°C~60°C Rapid Growth - 72°C kill



Control pH.





Heating & Cooling



Cool the Food

-  Within two (2) hours – from 60°C to 21°C; and
-  Within a further four (4) hours – from 21°C to 5°C
-  Reheat the food rapidly to 60°C or above





Heating & Cooling



 **The 4/2 hour rule** for prepared food

 The total time a food can be at room temperature and then be safely put back in the refrigerator to use later is 2-hours.

 Food must be used immediately if it has been out of the refrigerator for between 2 and 4 hours.

 Food must be thrown away if it has been out of the refrigerator for longer than 4-hours.





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Personal Hygiene

 Germs and bacteria are found in and on the body and can be transferred onto anything that the body comes into contact with.

 *Personal cleanliness is absolutely necessary to prevent germs getting onto food.*

 **Hands**



Personal Hygiene

Wash your hands:

-  When you enter the servery before you touch anything
-  Before handling any food
-  After you've coughed or sneezed
-  After touching your hair, body, face
-  After cleaning
-  After using the toilet
-  After handling rubbish or doing any dirty jobs
-  After handling any raw food (especially meat, chicken, fish, etc.)



Personal Hygiene

When washing your hands

-  Use the hand basin not the sink
-  Use soap and warm water
-  Remember to wash the back of your hands and between your fingers
-  Dry your hands on a paper towel – never leave your hands wet.
-  Avoid cloth towels – they are usually germ laden



Personal Hygiene

Hair

-  Keep hair covered at all times while preparing food or serving (includes facial hair)
-  Never comb or touch hair while preparing food or serving

Fingernails

-  Nail polish must not be used or worn when working in the kitchen
-  Nails need to be short and clean

Jewellery

-  Jewellery must not be worn when handling food – rings must be covered if they can't be removed.



Signage

It is important to have appropriate signs and documented procedures

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WARNING CONTAINS ASBESTOS

Breathing asbestos dust is dangerous to health.

Follow safety instructions.

CONVEYOR MAY START WITHOUT WARNING

FIRST AID

HOT SURFACE DO NOT TOUCH

NOTICE

DON'T HESITATE TO ASK DUMB QUESTIONS - THEY'RE EASIER TO HANDLE THAN DUMB MISTAKES!

DEEP FAT FRYER

1. POWER SUPPLY MUST BE SWITCHED OFF IMMEDIATELY BEFORE ANY CLEANING.
2. WHEN FILLING WITH OIL, LEVEL MUST BE SURFACE OF OIL ON TRANSFER BELT ONLY.
3. FOOD MUST BE DRIED BEFORE IMMERSION IN HOT OIL TO PREVENT FROTHING AND/OR SPILLING.
4. FRYING OIL MUST BE CHANGED AS DIRECTED BY THE MANUFACTURER.
5. FRYING OIL MUST BE CLEANED UP IMMEDIATELY.
6. FRYER MUST NEVER BE LEFT UNATTENDED AND OPERATIONAL.

SLICING MACHINE

1. POWER SUPPLY MUST BE SWITCHED OFF IMMEDIATELY BEFORE ANY CLEANING.
2. CLEANING OF THE FEEDER MUST BE COMPLETED BEFORE USE.
3. SLICING MACHINE MUST BE KEPT CLEAN AND MAINTAINED TO PREVENT ACCIDENTAL LAMB SLIPP.
4. IN THE ABSENCE OF PERSONAL CLEANING MUST BE PERFORMED ON THE MACHINE.

DISH WASHING MACHINE

1. POWER SUPPLY MUST BE SWITCHED OFF IMMEDIATELY BEFORE ANY CLEANING.
2. POWER SUPPLY MUST BE SWITCHED OFF IMMEDIATELY BEFORE ANY CLEANING.
3. IF ANYONE IS WORKING ON THE DISH WASHING MACHINE, POWER MUST BE SWITCHED OFF PRIOR TO CLEANING.
4. TO PREVENT INJURY AND HEALTH DAMAGE, MUST BE ALLOWED TO COOL BEFORE CLEANING IS PERMITTED.

MINCING/MIXING MACHINE

1. POWER SUPPLY MUST BE SWITCHED OFF IMMEDIATELY BEFORE ANY CLEANING.
2. POWER SUPPLY MUST BE SWITCHED OFF IMMEDIATELY BEFORE ANY CLEANING.
3. PLACEMENT OF THE OILER TO PREVENT OIL SPILLING, SPILLING, FILING, CLEANING OF SPILLS IS MUST BE DONE.
4. IN THE ABSENCE OF PERSONAL CLEANING MUST BE PERFORMED ON THE MACHINE.

CONVECTOR OVEN

1. POWER SUPPLY MUST BE SWITCHED OFF IMMEDIATELY BEFORE ANY CLEANING.
2. HEATER FOR BURN MUST BE TURNED OFF BEFORE OPERATIONAL.
3. APPROPRIATE HAND PROTECTION MUST BE WORN WHEN HANDLING ANY COMPONENTS.
4. OVEN MUST BE ALLOWED TO COOL BEFORE CLEANING.

This is a food production area

Protective clothing must be worn

Wash your hands before commencing work

NOTICE

FOOD PREPARATION AREA

RAW MEAT ONLY

RAW AND COOKED FOODS MUST NOT BE STORED TOGETHER

FIRE EXTINGUISHER

MICROWAVE OVEN

1. DO NOT OPERATE OVEN IF THE OVEN IS NOT OPERATIONAL.
2. DO NOT OPERATE OVEN IF THE OVEN IS NOT OPERATIONAL.
3. DO NOT OPERATE OVEN IF THE OVEN IS NOT OPERATIONAL.

WASTE DISPOSAL MACHINE

1. POWER SUPPLY MUST BE SWITCHED OFF IMMEDIATELY BEFORE ANY CLEANING.
2. POWER SUPPLY MUST BE SWITCHED OFF IMMEDIATELY BEFORE ANY CLEANING.
3. IF ANYONE IS WORKING ON THE WASTE DISPOSAL MACHINE, POWER MUST BE SWITCHED OFF PRIOR TO CLEANING.
4. APPROPRIATE HAND PROTECTION MUST BE WORN.

FIRE BLANKET



Other things we see!

Propane / LPG

-  Workcover maximum storage of LPG in any restaurant is **50 Litres** (that's 2x 9kg cylinders) – that applies to overnight storage as well as daytime.
-  It is **forbidden** to operate LPG fuelled space-heaters within an enclosure.

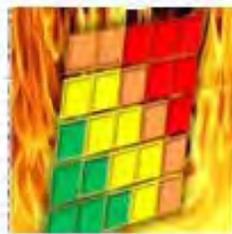


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Thank you for your attention



Some of our tools

Check out the other services that we provide:

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Fax:(02)8569-1015

www.fireassess.com.au

1300-AS4655 / 1300-274655

e-mail: ndibs@ndibs.com.au

www.safeworkmethod.com.au

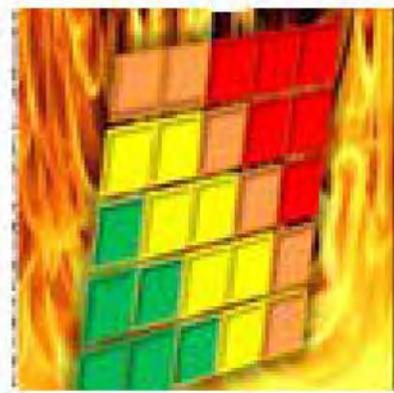


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Helping identify RISK