



Eat safe essentials

Eat Safe
GOLD COAST



**A quick guide to food safety that all food businesses
need to know.**

CITY OF
GOLDCOAST.



Food safety is important for the health and well-being of Gold Coast residents and visitors. By following these essential food safety steps it is easy for your business to help keep food safe.

This quick guide outlines the 'essential' food safety requirements food operators need to be aware of for the **Eat Safe Gold Coast** food safety rating scheme.

This is a basic guide only. More detailed food safety information, including how you can achieve a higher level of compliance, is available on City of Gold Coast's website cityofgoldcoast.com.au/eatsafe.

Following these requirements will help your business prepare for the City's **Eat Safe Gold Coast** food safety assessment.

Food safety assessments are based on the *Food Act 2006*, Food Safety Standards 3.2.2 (Food safety practices and general requirements) and Food Safety Standard 3.2.3 (Food premises and equipment).

General requirements

Licence

- A current Food Business Licence is held.
- The business complies with the conditions of the licence.
- The licence certificate is displayed in a location visible to customers.

Cleanliness

- All fixtures, fittings and equipment are maintained in a clean condition.
- All food contact surfaces, equipment and utensils are clean and sanitised.

It is recommended that a documented cleaning schedule is used.

Maintenance

- The premises and equipment are kept in a good state of repair and working order.
- Any changes to the layout of the premises has prior approval from the City.

Thermometer

- The food business has a suitable thermometer with accuracy of +/- 1°C.
- A sanitiser such as alcohol wipes are available to clean and sanitise the thermometer between uses.

Single-use items

- Single-use items, e.g. plastic containers and cutlery, straws, etc. are protected from contamination.

Animals and pests

- Animals (except for assistance animals) and pests are prevented from entering the premises.
- A regular pest control program is in place.



Food requirements

Food handling controls

- Procedures exist to ensure food being received is protected from contamination.
- Check packaging is intact and use-by-date is current.
- Potentially hazardous foods being received are accepted at the correct temperature.

Food storage

- Raw food is stored separately from ready-to-eat foods.
- All food is covered for storing.
- Cold food is stored at or below 5°C.
- Hot food is stored at or above 60°C.
- Frozen food is stored at or below -18°C.
- Food is rotated to ensure first-in-first-out principle.

It is recommended that a documented temperature record is implemented.

Food processing

- Food is protected from contamination.
- Raw foods are processed separately to ready-to-eat foods.
- Separate utensils are used during food processing (e.g. a knife used to cut up raw meat is not used on cooked meat).
- Potentially hazardous foods are only kept out of temperature control for a minimal amount of time while being prepared.

Cooling cooked food

When cooling cooked potentially hazardous food, it is cooled:

- from 60°C to 21°C within two hours
- from 21°C to 5°C within a further four hours.

Thawing food

- Food is thawed in either the fridge or microwave.

Reheating previously cooked food

- Food is rapidly heated to above 60°C, and is checked using a probe thermometer.

Food on display

Potentially hazardous food on display is under the following temperature control:

- cold food at or below 5°C.
- hot food at or above 60°C.

Remember, keeping foods at the right temperatures is an essential food safety practice.

Food packaging

- Food is packaged in a way, and using materials, that protects it from contamination.

Food transportation

- Food is transported in a manner that protects it from contamination.
- Food is transported in a manner that keeps it under temperature control.

Food disposal

- Food that is recalled or is suspected of being unsafe and/or unsuitable is held separately and labelled prior to disposal or return to supplier.
- Businesses that produce/import/sell food for wholesale have a recall system in place.





Staff requirements

Food Safety Supervisor

- The food business has notified the City of the Food Safety Supervisor who is contactable when the business is operating.

Skills and knowledge

- All staff have appropriate skills and knowledge in food safety and hygiene matters.

It is recommended that food handlers receive training in a recognised food safety/hygiene course.

Contact with food

- Food handlers avoid unnecessary contact with food, e.g. use utensils where possible.

Health of food handlers

- Staff experiencing food-borne illnesses are temporarily excluded from food handling.

Personal hygiene

- The food business has informed their staff of their health and hygiene requirements.
- Staff have clean hands, wear clean clothing, minimal hand and wrist jewellery and hair is tied back or covered.
- Staff wash their hands correctly and at appropriate times (e.g. prior to handling food).
- Hand wash basins are only used for hand washing.
- Liquid soap, single-use towels and warm water are available at hand wash basins.

Eat Safe Gold Coast was developed in partnership with and is supported by:



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