

FOOD SAFETY NEWSLETTER

Volume 2 | May 2023

FOOD SAFETY STANDARD 3.2.2A

NOW IN EFFECT

www.sahealth.sa.gov.au/foodsafetymanagement



Standard 3.2.2A is a new piece of legislation that is an extension of Standard 3.2.2 food safety requirements. This Standard applies to Australian food businesses in food service, catering and retail sectors that handle unpackaged, potentially hazardous food that is ready to eat. Generally, this includes caterers, restaurants, cafes, takeaway shops, pubs, supermarkets, delis, food vans and other facilities serving food.

What should you be implementing between now and December 2023?

- Have a trained Food Safety Supervisor/s readily available during opening hours.
- Ensure all food handlers have done a food safety training course e.g. Do Food Safely or are able to demonstrate that they have adequate skills and knowledge.
- Be able to show how you are managing key food safety controls such as cooling and reheating of food (applies to Category 1 businesses only).

What training is required for the Food Safety Supervisor/s?

The Food Safety Supervisor (FSS) must have undertaken accredited training from an approved Registered Training Organisation (RTO) within the last 5 years.

A list of approved Food Safety Supervisors Training courses is available on: www.foodauthority.nsw.gov.au/retail/fss-food-safety-supervisors/training-organisations

For more information, including Frequently Asked Questions, visit: www.sahealth.sa.gov.au/foodsafetymanagement

POTENTIALLY HAZARDOUS FOOD

Potentially hazardous foods (PHF) are foods that must be kept at a particular temperature to minimise the growth of food poisoning bacteria or to stop the formation of toxins.

This includes most foods that need to be kept refrigerated or hot above 60°C for the food's safety.

Examples of PHFs include cooked rice, curries, sushi, meat, dairy, cut fruits, etc.



Simple steps to ensure PHF are kept under temperature control:

- Regularly monitor fridge temperatures
- Regularly monitor hot display units
- Implement and monitor the 2-hour/4-hour rule

Remember the best way to check food temperatures is to probe it with a digital probe thermometer. Do not rely solely on fridge gauges as they do not measure the actual temperature of the food. A handy trick to monitor your fridge is to leave a small cup or bottle of water in the fridge and regularly check that with your probe.

FOOD SAFETY TRAINING REGISTRATIONS NOW OPEN



DATE 31 MAY 2023

TIME 10AM-12PM OR 1PM-3PM

Sessions are free for all businesses in the EHA area.
Register your interest at www.eha.sa.gov.au