

# FOOD SAFETY

Eastern Health Authority Bi-annual Newsletter

## Cleaning and Sanitising

### Food Safety Standard 3.2.2 Clause 19 & 20

Effective cleaning and sanitising in your food business helps protect you and your customers against the spread of bacteria and other organisms that can cause foodborne illness.

**Cleaning** removes dirt, grease and food waste.

**Sanitising** destroys microorganisms. Clean items and surfaces before you sanitise them.

#### Using Dishwashers

Hot water must reach a minimum of 77oC for at least 30 seconds to be effective. Ensure you have a suitable dishwasher that can clean and sanitise quickly and effectively. Domestic dishwashers are generally not suitable for food businesses as they use a lower temperature (around 65-68oC) and longer cycles. Commercial dishwashers operate at high temperatures (above 80oC) and quick cycles, cleaning and sanitising dishes in a quick and effective manner.

#### Using Chemical Sanitisers

There are many different types of sanitisers, and each will vary greatly in how they should be used. It is important that the product is food safe. Some sanitisers will require dilution before use, while other are ready-to-use (RTU). Diluting a sanitiser to the correct concentration is critical in preventing the spread of harmful bacteria that cause foodborne illness.

For more information regarding cleaning and sanitising, you can visit the SA Health website [here](#).



Always read the manufacturer's instructions carefully, and ensure that the product is used correctly



### IN THIS ISSUE

**CLEANING AND SANITISING:  
A COMMON NON-  
COMPLIANCE**

**FOOD SAFETY REMINDER:  
STANDARD 3.2.2A IN  
EFFECT 8 DECEMBER 2023**

**FOOD SAFETY RATING  
SCHEME: 2022-2023**

**FOOD SAFETY TRAINING  
2024**

#### CONTACT US

101 Payneham Road  
ST PETERS SA 5069

(08) 8132 3600  
[www.eha.sa.gov.au](http://www.eha.sa.gov.au)  
[eha@eha.sa.gov.au](mailto:eha@eha.sa.gov.au)



# Food Safety Reminder

## Food Safety Standard 3.2.2A - in effect from 8 December 2023

The new food safety management tools include ensuring food handlers are appropriately trained, appointing a food safety supervisor, and demonstrating management of key food safety practices.

Find the answers to frequently asked questions about the Food Safety Management Tools - Standard 3.2.2A and how it may apply to your business [here](#) on the SA Health website.

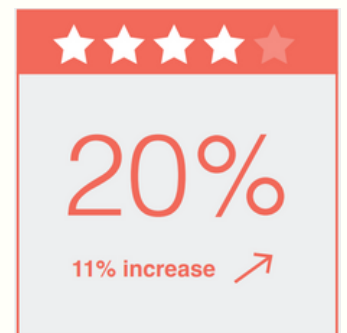
# A Look Back at Last Financial Year

## SA Health Food Safety Rating Scheme

Participation of the SA Health Food Star Rating Scheme (FSRS) commenced on 1 July 2021. The FSRS gives consumers information about how well food businesses comply with food safety standards. The higher the star rating, the higher the standard of food safety.

During the 2022-2023 financial year, 598 food businesses captured under the Scheme were inspected by EHA Officers. Of those businesses, 27% received a 5-star rating and 20% received a 4-star rating. This is an increase of 42% and 11% compared to the previous 2021-2022 financial year. An excellent effort by our food businesses!

For more info on the Scheme, you can visit the SA Health website [here](#).



# EHA FOOD SAFETY TRAINING



The next training will be held on Thursday 30 May 2024 at 10:00am or 1:00pm

The EHA Food Safety Fundamentals Training is designed to introduce basic food safety principles to food handlers and is free to all EHA businesses.

Registrations will open soon, so stay tuned on our website [here](#).

Please be advised that the EHA food safety training **does not** meet the criteria for the Food Safety Supervisors course. A list of Registered Training Organisations (RTO) is available [here](#) on the SA Health website.