

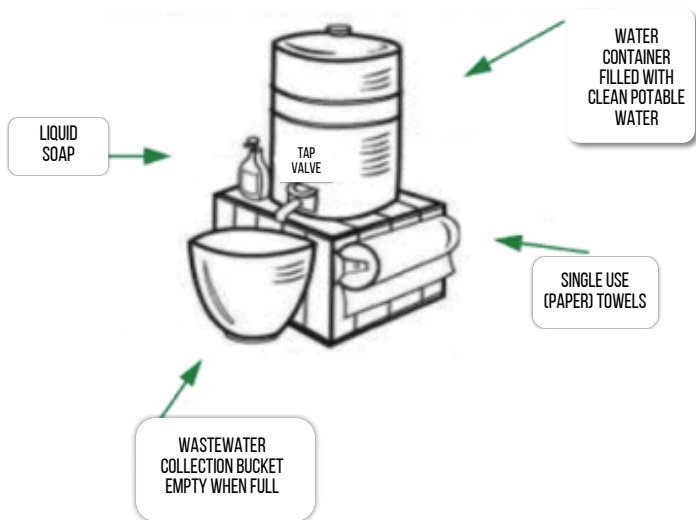
## FOOD EVENT

### INSPECTIONS



One of the most common non-compliances observed at events relates to handwashing and handwashing facilities. Regular and thorough handwashing is critical in minimising the risk of cross-contamination of bacteria and viruses that are present on our hands to food for sale. How to achieve compliance?

- Each handwashing facility should be set up **BEFORE** food processing starts.
- Supply facilities with warm running water, single use paper towel and soap (liquid soap in a dispenser is recommended). See diagram of a temporary set up below:



- Hand wash basins must also remain unobstructed at all times. Hand sanitisers and antibacterial gels can be used in addition to proper handwashing, however they are not a substitute for handwashing.

## ARE YOU A FOOD SAFETY SUPERVISOR?

Another area of non-compliance Environmental Health Officers often see is related to Food Safety Supervisor (FSS) appointment or training.

Which businesses require a FSS?  
Any business:

- Preparing potentially hazardous foods (PHFs) and
- Handle PHFs for direct sale to the public

Will need to have a trained Food Safety Supervisor/s readily available during opening hours.



## 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 and more information including Frequently Asked Questions, visit:

[www.sahealth.sa.gov.au/foodsafetymanagement](http://www.sahealth.sa.gov.au/foodsafetymanagement)

# FOOD SAFETY

# NEWSLETTER

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## POSITIVE FEEDBACK



The role of EHO's is primarily to educate food business owners by providing advice in regards to food handling practices and hygiene and assist people in the community, to decrease and mitigate any health hazards within the environment.

Some positive feedback that our Environmental Health Officers have received after inspecting food businesses.

"I wanted to express my gratitude for the thorough and patient inspection you conducted at my sushi shop last week. Your professionalism and attention to detail were truly commendable, and I sincerely appreciate the issues you raised, all of which I have promptly addressed"



## FOOD SAFETY TRAINING

Training is aimed at introducing the fundamental food safety principles to new staff or those who may want to refresh their food safety knowledge.

Sessions are free for all businesses in the EHA area.  
Register your interest at [www.eha.sa.gov.au](http://www.eha.sa.gov.au)

"First of all, thank you very much for coming to our venue and for showing your patience during our busy period. Also, thank you for the advice and the support that you kindly offered us to improve and sustain our business, by serving our community the best way possible" - Vincent from Abbots & Kinney Norwood