

FOOD SAFETY NEWSLETTER

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ARE YOU A FOOD SAFETY SUPERVISOR?

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

Who requires a FSS?

Any business who:

- Prepares potentially hazardous foods (PHFs) or
- Handles PHFs for direct sale to the public

The FSS must be readily available during business operating hours e.g. onsite most of the time.

This person must have undertaken accredited training from an approved Registered Training Organisation within the last 5 years.

For more information visit:

<https://www.sahealth.sa.gov.au>



GLOVE USE

One of the most common non-compliance items observed during food safety inspections is incorrect use of gloves by food handlers.

When using gloves, you must frequently wash hands with soap and warm water and dry them with single use paper towels.

Some measures to avoid contamination of food or food contact surfaces are:

- Always wash your hands before and after using gloves.
- Change gloves frequently in between tasks (e.g., switching from raw meat to ready-to-eat food).
- When gloves become soiled, torn, or after touching non-food surfaces.



FOOD SAFETY POSTERS

Eastern Health Authority has created food safety posters to increase understanding of common food safety concerns.

These include:

Use By vs. Best Before Dates and **Refrigeration Tips**.

Find these posters on our website:

<https://www.eha.sa.gov.au/food-safety>.



FREEZER TIP



If you've ever been worried about a power outage affecting your frozen food, place a glass of water with a coin on top in the freezer.

If the coin has dropped, this may indicate your freezer has defrosted (possibly during a power outage) and refrozen — the food stored inside may have thawed and refrozen too, which can be unsafe.

DO YOU KNOW HOW TO STORE RAW FOODS WITH READY TO EAT FOODS?

Raw meat, poultry, seafood, and eggs must be stored separately from Ready to Eat foods, ideally on the bottom shelf.

This prevents juices from raw food dripping onto ready-to-eat items and contaminating them.