

# What's Eating the Burdekin

Food News from Burdekin Shire Council



## It's time to renew your food licence

Yes, it's time for the renewal of your licence. Attached is your food licence renewal notice. Please pay the fee by the due date. A late fee will apply for any renewals received after the due date. All food licences need to be displayed in an area that is visible to the public under the *Food Act 2006*.

## Homemade food

Food businesses must only sell food that has been prepared by a licenced food business. This includes food that are considered to be a low risk in terms of food safety such as:

- Biscuits
- Bottled sauces
- Marinades
- Pickles
- Chutneys
- Jams

Foods manufactured and packaged for retail sale such as cakes, biscuits, jams and chutneys are required to be fully labelled in accordance with the Food Standards Code. For more information on labelling please see Queensland Health's Label Buster guide.

## Home-based food businesses

The *Food Act 2006* requires certain food businesses to hold a licence. Home-based food businesses that may require a licence include:

- Preparation of food for sale at a market or fete
- Bed and breakfast accommodation
- Home-based catering or baking
- Motel kitchens that also serve as kitchens for owners or on-site managers

For further information on determining licencing requirements, contact Burdekin Shire Council.

All food businesses are required to comply with Food Safety Standard 3.2.3 - Food Premises and Equipment of the Food Standards Code.

All food premises, regardless of their location, must:

- be able to be easily and effectively cleaned and maintained
- have sufficient space and equipment to produce safe food
- be provided with services such as potable water, effective waste water disposal and sufficient light and ventilation for the food handling activities
- prevent the entry or harbourage of pests
- provide adequate facilities for personal hygiene and equipment cleanliness e.g. provision and access to appropriate hand washing facilities.

## Disposable gloves - to use or not to use?

We know hands should never cross contaminate food, so clean hands are required under the Food Safety Standards 3.2.2 when we are preparing and handling food.

Some food handler tasks may require the use of disposable gloves and it's important to remember that gloves can contaminate food just as easily as dirty hands.

## Tip for food handlers

Always wash and dry hands at the hand wash basin before donning a fresh pair of gloves. Keep the hand wash basin unobstructed and easy to access.

## Tip for owners

Locate your disposable glove boxes next to the hand wash basin. It's a great idea to install a glove rack on the wall near the hand wash basin.



**Council food safety training is scheduled for 18 July 2022 from 5-7pm.  
RSVP by phoning Council on 4783 9800.**



### Hand sanitiser and food safety

The increase in awareness of hand hygiene since 2019 has seen an increase of hand sanitiser use in lieu of traditional liquid soap and water within food businesses.

While hand sanitisers can be just as effective as hand washing, there are several reasons why you should think twice about using it as a substitute for washing hands in the hand wash basin before and after handling food:

- Hand sanitisers may not be effective when hands are covered in physical dirt and grease. In a food business setting, this would mean that it is important to use soap and water to physically remove food waste or grease from hands to properly clean them and remove pathogenic bacteria that may contaminate food
- Hand sanitiser cannot remove chemicals. After using cleaning products, the chemical residue that may be left on hands cannot be cleaned off with sanitiser alone. This has a potential to lead to cross contamination from harmful chemicals to food products which can make customers severely ill.
- Soap and water is more effective against foodborne infections. While hand sanitiser can be up to 99% effective against COVID-19, soap and warm running water is critical to physically remove pathogens such as Norovirus which if consumed can lead to severe food-borne illness.

### When is it appropriate to use hand sanitiser?

Food handlers should wash their hands with soap and water whenever possible to remove all types of food-borne pathogens. In a food business, when following the Food Standard 3.2.2, a food handler must always have access to soap, warm running water and paper towel or an electric hand dryer within about 5m of where they are working with food. However, if there is no immediate access to water, an alcohol-based hand sanitiser that contains at least 60% alcohol can be used. It is important to apply a sufficient amount of hand sanitiser to cover both hands; rub the liquid into the palms, backs of hands, between fingers and under nails and allow it to dry completely (approximately 20 seconds).

*Resource: Australian Institute of Food Safety, Is Hand Sanitiser as Effective as Hand Washing?*

