

Food Premises Assessment Report

Explanatory Notes and Definitions

(Food Standards Code Ch3 standards 3.2.2 and 3.2.3)

This assessment report is based on guidance in the Safe Food Australia (2001) publication *A Guide to the Food Safety Standards*. The *Guide* should be consulted if assistance with interpretation of the food safety standards is required. The assessment is set up as a checklist. In some cases an item will be supported with a list in italics of areas where compliance is required. It might not be possible to observe all the areas in a single inspection. Despite the presence of a list each item is a single point of compliance. The item on the temperature of PHF is shaded 50% grey as it can be a major issue, a minor issue (if the temperature variation in a short-term holding area is <5°C) or not an issue at all if time is controlled.

The assessment focuses on the foodborne illness risk factors identified by the US Centres for Disease Control. The key targets for inspection are: inadequate cooling & cold holding temperatures; food prepared ahead of planned service; inadequate hot holding temperatures; poor personal hygiene & infected food handlers; inadequate reheating and inadequate cleaning of equipment.

General Requirements

3. Unsuitable food includes food that is damaged, deteriorated or perished or contains a biological or chemical agent or other matter or substance that is foreign to the nature of the food.

4. Food Handling Controls Protection from likely contamination includes appropriately covering food so that it is protected from potential contamination sources and includes keeping ready to eat foods separated from raw foods.

6. Potentially hazardous food is food that has to be kept at certain temperatures to minimize the growth of any pathogenic microorganisms that may be present in the food or to prevent the formation of toxins in the food. Examples of potentially hazardous food include meat, seafood, dairy and foods such as salads and some cut fruits.

6. Temperature control means maintaining potentially hazardous food at a temperature of;

- (a) 5°C or below or
- (b) 60°C or above or
- (c) another temperature if the food business demonstrates that maintenance of the food at this temperature for the period of time for which it will be maintained, will not adversely affect the microbiological safety of the food.

10. A food business must when **cooling** cooked potentially hazardous food, cool the food:

- (a) within two hours – from 60°C to 21°C; and
- (b) within a further four hours – from 21°C to 5°C

11. A food business must when **reheating** previously cooked and cooled potentially hazardous food to hold it hot, use a process that rapidly heats the food to a temperature of 60°C or above.

12. A food business must, when **displaying unpackaged ready to eat food for self service**:

- (a) ensure the display of food is effectively supervised so that any food that is contaminated by a customer or is likely to have been contaminated is removed from display without delay;
- (b) provide separate serving utensils for each food or other dispensing methods that minimize the likelihood of the food being contaminated; and
- (c) provide protective barriers that minimize the likelihood of contamination by customers

Health and Hygiene Requirements

19. A food handler must wash his or her hands whenever their hands are likely to be a source of contamination of food. This includes;

- before working with ready to eat food after handling raw food
- immediately after using the toilet
- before commencing or recommencing handling food
- immediately after smoking, coughing, sneezing, using a handkerchief or tissue, eating, drinking or using tobacco, and
- after touching his or her hair, scalp or a body opening.

15. Appropriate hand washing includes using the designated hand washing facility to wash hands, fingers and wrists using warm water and soap for a recommended 15 seconds, rinsing hands under warm water for a recommended 15 seconds and drying thoroughly on single use towel.

20. A food business must ensure the following persons do not engage in the handling of food for the food business where there is a reasonable likelihood of food contamination:

- (a) a person known to be suffering from a food-borne disease, or who is a carrier of a food-borne disease; and
- (b) a person known or reasonably suspected to have a symptom that may indicate he or she is suffering from a food-borne disease.

Cleaning and Sanitising

23. Food premises and fixtures, fittings and equipment must be maintained to a standard of cleanliness where there is no accumulation of:

- (a) garbage, except in garbage containers;
- (b) recycled matter, except in containers;
- (c) food waste;
- (d) dirt;
- (e) grease; or
- (f) other visible matter

24 Clean and Sanitary condition means a surface or utensil is;

- (a) clean; and
- (b) has had applied to it heat and/or chemicals or other process so that the number of microorganisms has been reduced to a safe level

Miscellaneous

25. A food business must at food premises where potentially hazardous food is handled, have a temperature measuring device that:

- (a) is readily accessible; and
- (b) can accurately measure the temperature of potentially hazardous food to +/- 1°C

Guidelines for assigning breach severity

The completion of the Assessment Report requires the assignment of a breach severity (boxes labeled mi, Ma, C).

It is intended that determining breach severity is at the officers discretion, however the boxes that are shaded in grey should be considered as having more potential impact on food borne illness whilst those that are un-shaded have been historically shown to have less impact on food borne illness.

The absence of major or critical breach severity option for certain offence groups (eg General Requirements or Miscellaneous) is intentional. This decision is based on the lower food safety risk of these types of breaches and aims to improve consistency.

General principles when assigning breach severity

- What is the risk to food safety and is there a likely occurrence? (pay particular attention to shaded checklist items re. risk to food safety)
- Is the breach administrative in nature?
- Is the problem widespread? Is there a systemic breakdown?
- Are there multiple breaches within a breach category?
- If borderline select the less severe breach severity

Minor (Mi) Breach

The following circumstances would generally result in a breach category being assigned a minor severity;

- Breach(s) unlikely to result in the production of unsafe or unsuitable food (unshaded)
- Breach(s) does not directly impact on food safety
- Breach(s) may be administrative in nature
- Breach is generally isolated in nature, no systemic breakdown in procedures and risk to food safety is unlikely

- **Major (Ma) Breach**

The following circumstances would generally result in a breach category being assigned a major severity;

- Breach is likely to impact on food safety (shaded breach)
- Breach is not administrative in nature
- Breach is generally not isolated in nature, there may be a systemic breakdown in procedures
- If breach is isolated in nature it should be established that it is likely to result in the production of unsafe or unsuitable food (pay particular attention to shaded breaches)
- Multiple individual breaches within the breach category

Critical (C) Breach

The following circumstances would generally result in a breach category being considered critical in nature;

- Breach(s) is very likely or has impacted directly on food safety
- Breach(s) not administrative in nature
- Breach(s) generally not isolated in nature, systemic breakdown in procedures has occurred