

27th October 2010

Food for thought

Shoalhaven City Council will be delivering safe food handling calendars to over 700 take aways, cafes and restaurants as part of their food safety inspection program in the coming months.

The 2011 calendar features a safe food handling tip for each month of the year and will be a visual prompt to business to keep up with the standards and guidelines set out by the Food Act 2003.

The calendar, which is an initiative taken up by 70 Councils in the state aims to raise awareness of the importance of hygiene and safe food handling practices.

Up to 5 million Australians are affected by foodborne illnesses each year with the main causes being poor hygiene, incorrect temperature when cooking or storing food and cross contamination.

Kellie Lowe, Environmental Services Manager said “food businesses in the Shoalhaven have a great reputation and are aware of their responsibilities when it comes to safe food handling. These calendars help to raise a wider awareness of safe food handling practices.”

Council’s Environmental Services also conduct on site inspections of food premises and run seminars in food hygiene.

There is also an online resource called “I’m alert food safety” that can be accessed via Councils website at www.shoalhaven.nsw.gov.au.

Other services of the environment section include onsite inspection of temporary and mobile food stalls such as ice cream vans and market stall holders.

For further information you can contact Council’s Environmental Services on (02) 4429 3501

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