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Welcome

to the 14th edition of our food safety bulletin

Time flies and Issue No 14 of the bulletin is upon us. Once again, we attempt to bring to you some topical articles that offer some real help in a few key areas of foods safety.

An excellent contribution from Joe Lederman of Food Legal is particularly welcomed (page 13). I doubt any office in Australasia has the deep knowledge of food law for which Food Legal are renowned, providing solutions and support in a complex arena.

Another key topic which we think will have appeal is that of 'contract cleaning'. This is probably a subject which will have broad interest as many companies agonise over the 'in-house' versus contractor equation. It is a particularly thorny issue in the food business. Sub contracting these tasks often sees external firms taking on key components of a HACCP programme and to some extent taking 'all care without the responsibility' at least in terms of a food safety auditor's findings! A 'due diligence' process is very important in the selection process. Many contractors claim to be able 'to do the job' but, in truth, we find that very few are really aware of HACCP based food safety schemes and the implications attached. Fewer can provide a service backed with complementary systems and a deep understanding. This can result in a difference of expectations and a number of corresponding gaps in the delivered service. Those that do 'get it' have all shown a real commitment to this sector and have had to invest in training, documentation and management systems to support it. In the last six months, we have audited a number of cleaning contractors in Victoria and NSW which do 'get it'. **IPS, Borg Cleaning and Challenger Cleaning** come to mind in this regard. Karen Constable's article on page 5 might serve some readers in this regard when weighing up this option.

Since our last issue, the GFSI (Global Food Safety Initiative) has held its fifth annual conference in London and as its chairman, Jürgen Matern said in the opening address, 'The Initiative has established itself as a major global force in driving the continuous improvement process in food safety management systems and reducing food safety risks through third party certification and the use of recognised food safety schemes'. Benchmarking and food safety scheme endorsement is now becoming a reality and they are committed to addressing auditor competence in the coming years. It's pleasing to see Australian input into this difficult matter. It's worth keeping up to speed with the GFSI at www.mygfsi.com

We sometimes lose sight on the consumers' views and thought we would address this with an article on page 25 giving an opinion about 'best before' labels – from the other end of the supply chain.

Lastly, thank you to those who made responses to Issue 13 – it seems from the comments as well as the requests for a free subscription that it hit the button, being the best received to date. I just hope you find this issue is as good! ■



Clive Withinshaw, HACCP Australia



For more information on any article in this magazine or to submit editorial or a comment, please email to : fsb@haccp.com.au

For more information on HACCP Australia's range of services, please visit www.haccp.com.au

'G'day' from Western NSW and 'Bula' from Fiji

HACCP Australia has recently commenced operations with two new regionally based technologists in order to better service key geographic regions. With capital city staff and regional operations already established in Southern NSW (Albury), The Hunter, The Sunshine Coast as well as in PNG and Brunei. HACCP Australia has added two further regionally placed technologists to its crew with the appointment of David Harvey who is based in Central Western NSW and Ravinesh Chand in Fiji.

Both Ravinesh and David are experienced food safety auditors and practitioners with a wealth of real world experience under their belts. Welcome to the team gentlemen and watch this space to learn of a further presence in South Australia in the coming months. We would be delighted to hear from anyone who requires food safety or food technology assistance in these areas. With local staff backed by an expert team in Sydney, we are well placed to meet the most demanding needs of industry in these locations.



David Harvey



Ravinesh Chand

New faces in Sydney!

New faces in Sydney! Two new staff members have also commenced with us in the Sydney office. Morna Conwell joins us on the administration and customer service side of the business and Samantha Zietsch comes on board as a food science project manager. Both bring great experience and technical skill to the business and will support our growth and professional service to our clients. Rachel Harris returns to the team for the third time! After some time away following the arrival of her third child, we hope the joys of food technology and food safety will prove even more appealing than full time parenting!



Samantha Zietsch



Morna Conwell

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CONTRACT CLEANING FOR FOOD FACILITIES

careful who you use

by Karen Constable - HACCP Australia

The use of external cleaning services is now commonplace in the food industry. Cleaning service providers have the potential to impact on food safety and food quality, so it is important to find a contractor that can consistently deliver great results.

The cleaning industry is large and disparate. Most cleaning service providers are small operators with a few staff and systems which are unsuitable to the food industry. Large cleaning businesses may have better systems, but can still struggle to deliver quality services on a consistent basis.

High quality cleaning services are crucial for food manufacturing facilities, particularly if the scope includes food handling areas such as production zones. Engaging contractors to clean these areas is effectively subcontracting a key component of a HACCP programme, so it's essential that the contractor can deliver the appropriate level of service. The quality of the service depends to a large degree on the amount of manager-level supervision, training and internal auditing that the business undertakes, and these elements can be costly. Finding a contractor who can deliver consistent quality at the right price can sometimes be a challenge.

The most important part of establishing an external cleaning contract is to create a service specification. While the overall contract will deal with pricing, OH&S matters, certification requirements, conflict resolution and issues of commercial confidence, the specification is the key to quality service delivery. It should be self-contained and separate from commercially sensitive information so that it can be filed with the manufacturer's quality and food safety documentation, and amended as necessary – subject to agreement of both parties.

All service specifications require regular review, and if they are to be used correctly, they will also require regular updating, as new cleaning requirements are identified, frequencies are adjusted and problems are identified.

The service specification should initially be developed by the team previously responsible for cleaning activities in the facility, usually production or quality managers. It will list areas to be cleaned, elements within those areas, frequency, desired outcomes and documentation requirements. Provision of chemicals and equipment, as well as requirements for supervision, should also be addressed within the contract.

A service specification is essentially a list of what is to be cleaned, how often and to what standard. Standards for general cleaning tasks, such as administration areas and toilets, should be outcome-based. Outcome-based standards avoid saying 'how' to do the job and simply describe the acceptance criteria.

Example 1 (general cleaning specification):

Area: staff lunch-room

Frequency: daily (after 4pm)

Elements: Floors, tables, chairs, doors, windows,

Outcomes: The floor is free of food scraps, dust, dirt, grime, liquids.

Example 2 (special area specification):

Area: Batching Room.

Elements: floors, gantry, scale #1, scale #2, strip curtain...

Frequency: Floors, scales; daily. Walls, gantry; weekly. Ceilings; twice-yearly (Jan/Feb and July/Aug)...

Outcomes: Gantry: Hand rails free of dust, grime, product. Horizontal surfaces free of product build-up, dust, grime, cobwebs.

In an area with special requirements such as in Example 2, it may be necessary to specify some 'inputs' as well as outcomes. Inputs include cleaning methods, equipment and chemicals.

CONTINUED ON PAGE 06

When it comes to food handling areas, a facility which already operates to a food safety programme will already have a list of items to be cleaned, as well as frequency and specific procedures as part of its cleaning and sanitation programme. These criteria should be used as the base for the cleaning service specification. More often than not, the development of the specification will highlight some gaps or errors in the existing cleaning programme. These should be addressed before they are used in the specification.

Where sanitizing steps are required, these should be explicitly described in the specification. Since a three step clean-rinse-sanitise procedure is significantly more expensive to provide than a one step wipe-over procedure this will allow the contractor to properly cost the job. For sanitising tasks swab test results may be included in outcome requirements.

Record-keeping can be a challenge for any service provider. Cleaning records include task sign-off sheets, which are a record that the task has been completed and verification sheets which show that someone has checked the results. These records are reviewed during internal and external quality system and food safety system audits.

An accurate, detailed service specification is critical.

When external contractors are engaged for cleaning food handling areas of food facilities, Quality Managers frequently find themselves having to duplicate cleaning records from external providers, or combine records from internal and external cleaners to meet audit requirements. Part of the contractor selection process should be an assessment of their documentation systems. Internal documents can be replaced with contractor's systems to avoid duplication. Auditors will accept externally provided documentation as long as it meets the needs of the programme: task sheets, verification records, written procedures, corrective action records and training records are a minimum. Alternatively, the contractor may use templates from the manufacturer's existing cleaning and sanitation programme. In either case, it is important that task sheets and verification sheets accurately reflect the tasks listed in the service specification.

The provision of consumables is not only a commercially important aspect of a cleaning contract, but also has implications for food safety and a due diligence process or certificate of conformance are a requirement of many food safety standards. Choice of product, chemical handling procedures and training of operators must be carefully considered, whether or not the chemicals are provided by client or contractor. Procedures should address contamination hazards, such as accidental use of window cleaning product on a food preparation bench, or transport of sanitiser spray bottles from toilets to kitchens. Poorly maintained mops, brushes and electrical cleaning equipment also pose hazards, and there should be systems in place to address these. The selection of such items is also very important. One needs to make sure that such equipment carries food safety certification or undergoes a vigorous due diligence process in the selection.

Supervision of cleaners is crucial in areas where food safety, commercial sensitivity or product security are concerns. Whether supervision is provided internally or by contractors, the supervisors

must be appropriately trained. Training records for both cleaners and supervisors should be kept for induction training and specialised training, such as allergen control, whether provided by contractor or by client.

An accurate, detailed service specification is critical to procuring a quality cleaning service. In addition to the cleaning itself, provision of documentation, supervision and consumables are all issues which can have an impact on the safety and quality of the service. There are a number of cleaning companies which have been independently assessed and are certified as being capable of delivering appropriate services to the food industry. With a well-developed service specification and a thorough due diligence process in assessing the service provider, finding the right contractor should be a "piece of cake".

More information:

Borg Corporate Property Services www.borg.com.au

Challenger Cleaning www.challengercleaning.com.au

IPS - Integrated Premises Services www.ipsl.com.au

IPS Cleaning Australia

One cleaning service provider who has been found to consistently deliver great results is IPS – Integrated Premises Services.

IPS is a specialist cleaning provider for the food and pharmaceutical industries in both Australia and New Zealand. Their clients include Masterfoods, Kellogg, Pfizer and GlaxoSmithKline.

IPS is one of a number of cleaning service providers who have been certified by HACCP Australia as providing services which meet the needs of a business operating a HACCP-based food safety programme. As such, their cleaning technicians have been trained in the principles of food safety and the requirements of the food industry. In addition, IPS are GMP certified for bacterial control in pharmaceutical and health areas. The high standards of compliance required to obtain these certifications form the 'procedural backbone' of IPS.

IPS can provide antibacterial cleaning, swab testing and reporting via live Seratec systems. They can assist in the development of cleaning methodology, and provide food safe approved products, waterless technology and steam technology.

Food production area cleaning requires complete attention to detail, thorough training, flexibility of resources and adherence to a strict set of Key Performance Indicators. Full-time on-site supervision is available and provides great support for food industry clients. It is backed up by on-call dedicated customer service. This level of supervision, along with consistency of results and adherence to a comprehensive set of written procedures allows IPS to deliver a great quality service.

IPS pride themselves on partnering with their clients to achieve great audit results. Andrew Francis, Quality Manager at Kellogg's Charmhaven (NSW) facility reported that even the most stringent food safety auditors are pleased with the documentation provided by IPS. ■

For more information on IPS call 1800 651 729 or visit www.ipsl.com.au

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"IPS are Australia's premier Food & Pharmaceutical cleaning organisation and my only choice as a service provider"
Ed Faddoul, Astra Zeneca

HACCP Australia Provides On-line Training Options

Training is a key part of any food safety risk management system and is increasingly mandated by regulatory authorities across Australia. The Food Standards Code requires that persons handling food have the appropriate skills and knowledge to be able to carry out their work and maintain a high degree of safety for the consumer. The state food authorities have made this requirement mandatory and are most commonly legislated through the Food Safety Supervisor (FSS) initiative. In NSW for example, all retail and food service food businesses must have a trained and certified FSS by October this year.....only a few months away. Failure to meet these legislated requirements will result in prosecutions.

Whilst few arguments exist against the benefits of training, the requirements can be onerous on a business and the individual. Lost days from work, travel, inflexible times and other drawbacks of classroom style training are valid criticisms often levelled against traditional face to face training providers. For a business with multiple sites and high turnover or seasonality, these issues can become a major drawback and expense consideration.

HACCP Australia has addressed these issues through the launch of a range of on-line training options. Partnering with an experienced RTO and outstanding IT experts, meeting the requirements of Food Safety Supervisor training is just a click



away. The courses meet all legislative requirements and are nationally recognised training units providing cost effective solutions to the food industry. No need to travel and the ability to bookmark and work at your own pace are some of the benefits that make these courses the preferred option for many in the food industry.

HACCP Australia Director, Martin Stone, says, "We have long strived to provide the most cost effective and user-friendly solutions to the food industry and our on-line courses really deliver these objectives. To access the courses and enrol, all you need is a credit card and a PC. You can be starting the course almost immediately and complete it at a timeframe that suits you".

For more information and enrolments, go to www.haccp.com.au and click through to the on-line training section. Businesses requiring multi-site solutions should give Martin a call directly at the Sydney office. (02 9956 6911) ■

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VIBRATORY FEEDERS

solve a meat handling issue

Enmin Vibratory Equipment's engineers were asked to develop a vibratory handling system that would allow frozen meat to be presented to a special conveying process that individually weighed the meat pieces before transferring them to a packaging process.

Bulk meat is initially handled through a dicing machine at a rate of 1000 kg per hour then conveyed to a spiral freezer. On exiting the freezer the task presented to Enmin Engineers was to accumulate the product, then separate the frozen pieces into four lanes discharging at a constant rate to the special conveying process. Issues that needed to be considered were the irregular shape and sizes of the meat pieces, time to process avoiding potential defrosting and engineering the Vibratory Handling System to accommodate the existing installation.

Enmin undertook trials of the product to first establish the best form of Vibratory Feeders to be employed having both Electromagnetic and Electromechanical types available. Tests proved that the latter electromechanical designs would be best suited. The engineering model also showed that the overall concept could be installed with a minor adjustment to the existing installation. A feature of this concept was that the complete Vibratory Handling System was demountable and engineered for maximum flexibility to assist the installation.

The Vibratory Handling System is divided into three stages to achieve the end result of delivering a constant supply of product of separate pieces of meat. Stage one accepts the frozen meat from the spiral conveyor and since it not a constant supply there is a need to have some accumulation. Through a specially developed gate the accumulated product is converted to a more constant supply where the pieces are processed via a series of diverters to stage two.

This second stage further channels the meat into a specific area on the unit which is designed to eliminate any overriding of pieces. Through a clever adjustable gating system the pieces are delivered to the third and final stage of the conveying process.

The third Vibratory Feeding unit has a series of contoured vee sections that form the four meat streams into constant end for end lines, before discharging to a directional chute for delivery to the special conveying process handling trays.



Aligning frozen meat pieces using vibratory feeders

The three stages of Vibratory Feeders are positioned in a cascading arrangement and since each stage is provided with its own control station the system can be tuned to suit the material flow. The design also is flexible in that the drive angles are adjustable as well as having the facility be inclined or declined should the meat parameters or up stream processes change in the future.

With the exception of the drive motors the entire Vibratory Handling System is constructed in 304 grade stainless steel and engineered to meet with HACCP requirements.

Benefits of using the Enmin Vibratory Feeding system is in cleaning since all surfaces are easily accessible and where necessary parts can be quickly dismantled. Safety issues such as noise are not applicable since sub 75 decibels are the case, motors are totally enclosed and other moving parts have no nip points or rotating components.

Prior to shipment, full scale tests were performed to fully satisfy the operator of the performance of the equipment and to demonstrate the ease of installing the equipment through the demountable design.

Parallel to their ability to engineer custom designed systems, Enmin Vibratory Equipment offers a range of standard Electromagnetic and Electromechanical Vibratory Feeders, Screeners and Conveyors for the Food and Allied Industries servicing both local and overseas markets. ■

Enmin Vibratory Equipment
03 9800 6777 www.enmin.com.au



WORLD CLASS 'CLEAN ROOM' FOR SCHÜTZ DSL

Industrial packaging specialists, SCHÜTZ DSL has unveiled new 'clean room' processing facilities at its Laverton North manufacturing base in Melbourne, to specifically cater for those IBCs heading for the food market.

The latest temperature controlled and hygienically sealed 'clean room', has been installed as part of the new 'six layer' IBC manufacturing capability at a cost of around \$250,000.

According to Steve Johnston, managing director of SCHÜTZ DSL Group Pty Ltd, the clean room provides 'the perfect accompaniment to the new multi-layer blow moulder machine, which has attracted keen interest from the food market', due to the application of a six layer HDPE inner bottle in the packaging of liquid food products.

"The clean room facilities are a natural progression for us in meeting the needs of Australian food companies, said Steve Johnston.

"Our ability to maintain the highest possible hygiene and food safety standards is imperative and our investment in these new quality systems ensure that the Australian food market have access to world class products within stringent food handling regulations, he commented.



Food grade IBC - Innertank Preparation

SCHÜTZ DSL's 'clean room' is temperature controlled at 22 degrees centigrade and the filtered atmosphere is constantly maintained at an international level labelled EU8. The area is located alongside the company's fully automated blow moulding machine which co-extrudes plastic in the manufacture of Intermediate bulk containers, or IBCs.

"The clean rooms have been constructed to house all areas of the production process when the IBC inner tanks valves or screw caps are not fully closed, Steve Johnston explained.

"This ensures that these inner tanks, which will essentially contain the food products, remain entirely clean during these important quality controlled processes.

"The positive air pressure within the sealed 'clean room' area pushes air into the surrounding factory through a specially designed



Food grade IBC - Final inspection and sealing

ventilation system, thus eliminating any possibility of dust formation within the inner bottle production process, Johnston added.

The company has also introduced further hygiene measures with its staff to ensure that all personnel who enter the area wear protective clothing such as hair nets, covered foot wear and coats to further prevent contamination.

"We are proud to set the standard in our industry in the provision of both a world class product in the six layer intermediate bulk container (IBC) and premium service in the SCHÜTZ clean rooms," said Steve Johnston.

"This is the only facility of its kind in Australia and also South East Asia, which has also opened up exciting export opportunities for the company, he noted.

Intermediate Bulk Containers measure one cubic metre and consist of a re-usable HDPE inner bottle surrounded by a steel cage which is mounted on either a steel or plastic pallet for the economic storage and transportation of bulk liquid products. The units hold 1000 litres - the equivalent of five 200 litre steel drums, yet only occupy the space of four 200 litre drums.

The new SCHÜTZ ECO BULK – MX – EX EVOH 6 LAYER – IBC is currently the only multi-layer IBC manufactured in Australia. The IBC contains extra protective layers within the HDPE which acts as a barrier to oxygen permeation, odour release and simultaneously extends the product shelf life of some food products.

"The six layer IBC is also an economically viable option for the storage and transport of dangerous goods, chemicals and liquids used across a diverse range of industries, due to an anti-static outer layer, said Steve Johnston.

SCHÜTZ DSL will be exhibiting on Stand M30 at this year's FoodPro exhibition from 10-13 July at the Sydney Convention and Exhibition Centre, where the new '6 layer' IBC will be showcased.

For SCHÜTZ IBC sales enquiries please contact 1800 336 228 or email salesau@schuetzdsl.com

SCHÜTZ



HACCP AUSTRALIA NEWS



HACCP Australia Conference 2011

Each year, the HACCP Australia team congregates at a function centre for 3 days of information sharing and work shopping ideas for continual improvement of our business and services. One feature of the conference (or what is now known as the HACCP Jamboree!) is our on going system of continuous learning. Individuals in our team have significant expertise in specialist fields and participate in a system we call our "Internal Experts". That 'expert' is charged with the task of staying at the cutting edge of a particular and relevant field and then disseminating that information to the team. This system has the benefit of always broadening our team's knowledge and deepening that of the internal expert, making sure we maintain our position as the leading food safety organisation in Australia. The 'expert' subjects are now quite extensive as each project technologist has at least one each and include such diverse matters as State and Local Government Requirements, Labelling, Recall Management and Systems, Design, Cook-chill and Shelf-life extension systems. If any readers are looking for assistance in a specialist field of food technology, we might well have an expert on hand to help.

HACCP International

Having established offices in Hong Kong and London over the last two years, we are now seeing significant growth of our business in Asia and Europe. While the offices are fully staffed with food technologists and support staff, we do enjoy the benefits of cross fertilisation of information and ideas and the ability to offer a global service. We are well placed to assist Australian companies with centrally co-ordinated support from Sydney in important export markets.

Auditing - The boot is on the other foot for a change!

It might be of some comfort to our readers to know that it is not only your business that goes through an audit process. HACCP Australia's sister organisation has recently had to undergo a JAS-ANZ audit as part of its product

certification accreditation process. Three auditors on site for two full days, it is as an extensive process as any BRC audit! Those in the office were able to witness the process first hand and sweat on the outcome and non conformance requirements. As it happens we did well even though we have a number of non conformances - which we will close out on time! We just thought some of you might feel good about the fact that we 'go through it' too!

The Finalists are:

The finalists in the Food Safety & Innovation in Non-Food award have been announced for the 7th Annual Food Challenge Awards. HACCP Australia proudly sponsors this award, hosted by Food Magazine, and are pleased to see a number of truly excellent products have been selected as finalists, addressing food safety and design initiative in non food products. The HACCP Australia team wishes to thank all those who entered and congratulates the following finalists:

- Activeion International
- Aeris Environmental
- Altro APAC
- BASF
- BAXX-Symetec
- Diginol
- Dyson
- Flexsil-Lid
- Onergy
- SCHÜTZ
- Testo



The winner of the FOOD SAFETY and INNOVATION IN NON-FOOD award will be announced at the 2011 FOOD CHALLENGE AWARDS gala dinner at Doltone House, Pyrmont, Sydney. ■

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HOW MUCH OF A BAD THING:

A review of food sampling in enforcement and legal remedies for food companies

By Joe Lederman

Food sampling plays an important role in the enforcement of Australian food law and the protection of consumer safety. Consequently, a better understanding of Australia's laws about the taking of a food sample including regulatory processes, powers of authorised officers, and legal remedies, is important for any food business to know.

Laws with respect to sampling vary across different Australian jurisdictions. Under all State Food Acts, authorised officers have the power to enter a food premises and take samples of food. In addition, it is an offence to refuse to allow an authorised officer to obtain a sample in a reasonable quantity as required by the relevant legislation. In all jurisdictions except Queensland, samples may be taken at any reasonable time, whether during a scheduled or unscheduled inspection.

In most States and Territories, samples may be taken of food sold or intended for sale, or of any part of the environment in which food is handled or any other thing that could be used as evidence of an offence committed under the relevant Food Act. In Victoria, authorised officers have the power to take samples of 'any article', which is defined under the Act as any food, equipment, package or labelling or advertising material connected with the sale of food.

Most jurisdictions have separate sampling requirements under primary production legislation for the taking and storage of samples in the meat, dairy, egg and seafood industries.

The seemingly extensive powers of authorised officers with respect to sampling might arguably be curtailed in various ways:

1. Payment for Samples

Authorised officers must either pay or tender payment of the prescribed amount in respect of a sample or the amount equal to the current market value of the item. However, under the NSW Food Regulation 2010, if the current market value of a sample of food exceeds \$10, the amount payable for the sample is \$10. In all jurisdictions, if an authorised officer wishes to sample a packaged food, he or she must take the whole package. There are separate requirements for the payment of samples obtained from vending machines.

2. Specified Sampling Procedures

Authorised officers are required to follow specific procedures for taking samples in all jurisdictions except Queensland. Before an authorised officer takes a sample, or as soon as practicable after taking it, he or she must inform the proprietor of the food business



Professor Joe Lederman,
Managing Principal of FoodLegal

or the person responsible for the food of an intention to have it analysed. Unless the Australia New Zealand Food Standards Code provides otherwise, an authorised officer who obtains a sample of food for analysis must divide the sample into three parts; one to be left with the food business, one to be submitted for analysis and one to be retained for future comparison. However, if dividing the sample into three parts is impractical or would impair the sample, the authorised officer is entitled to take the number of samples which he or she considers necessary. Similarly, if the authorised officer takes samples in the form of separate or severable objects, there is no need to divide these objects into parts.

Analysis of samples is generally undertaken pursuant to the methods outlined in the Australia New Zealand Food Standards Code. In all jurisdictions, analysts must be authorised under the Food Acts.

Laws with respect to sampling vary across different Australian jurisdictions.

In all jurisdictions except Victoria and Queensland, it is no defence to allege that a sample that has been analysed has deteriorated, perished or changed its constitution as a result of natural causes.

In relation to food imports, the sampling powers of authorised officers as governed by the Imported Food Control Act 1992 (Cth) are quite different from the sampling powers given to State and Territory enforcement under the State and Territory Food Acts. Under the IFC Act, only if the Commonwealth authorised officer has reasonable grounds to suspect that there is a thing on a food premises which may afford evidence of the commission of an offence against the Act, and only after entering premises with the occupier's consent and producing an identity card, may the authorised officer take samples of the thing. Alternatively, authorised officers may take samples of such a thing if they are granted a warrant. Samples may be taken free of charge. After the sample has been analysed, an authorised officer must issue a written advice to the owner of the food, or to the person who was in possession at the time, stating whether the results of the analysis indicate that the food is 'failing food' and, if so, be required to be destroyed or re-exported from Australia. ■

This article is not legal advice and must not be used as a basis for any legal action or inaction. Any reader should seek legal advice for any particular dispute scenario, and FoodLegal can't take instructions to act for any food company that faces a dispute with any food regulatory enforcement body. © Lawmedia Pty Ltd, April 2011

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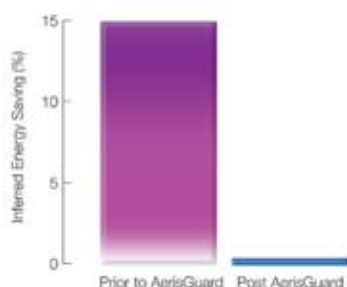


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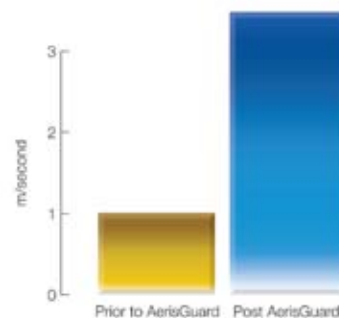
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THE GOOD OIL

LUBRICANTS AND FOOD SAFETY

by Karen Constable

Every piece of machinery in a food handling facility, from blenders to forklifts, contains lubricant. Lubricants perform a huge variety of roles in machinery, mostly as a means to reduce friction between moving parts. They are also used for distributing heat, for transmitting power (hydraulic fluids) and as gas sealants – for example between pistons and shafts.

There are opportunities for lubricants to come into contact with food and food packaging in most food handling systems. Compressor lubricants can carry over from air compressors; lubricant oils from conveyor chains can come into contact with product during conveying. Lubricants are also placed deliberately in contact with food, as in the case of release agents used to prevent food sticking to grills or baking pans.

Lubricants are most often liquids, but could also be grease, paste and powders. They typically contain 90% base oil and 10% additives. The additives deliver performance characteristics such as increased viscosity, resistance to corrosion or resistance to oxidation.

The base oils in lubricants are usually mineral oils derived from crude oil. These may be designated as synthetic or non-synthetic. Generally speaking, non synthetic oils are derived from crude oil by solvent extraction and by hydro-cracking, whereas synthetic oils are manufactured from crude oil by processes such as isohydromerisation or other chemical reactions.

Base oils from animal and plant sources are also used to create lubricants. Canola, castor and palm oil are commonly used plant products, and are often used to create specialist synthetic esters. Tall oil, from animal sources, and lanolin from sheep's wool grease are also used as components of lubricants.

Solid lubricants include Teflon (PTFE), graphite, and other inorganic solids such as boron nitride, molybdenum disulfide and metal alloys of lead, tin and zinc.

HACCP-based food safety systems require lubricants that could come into contact with food to be 'food safe'. Lubricants which are designed to be safe for use in food processing are commonly marketed as 'Food Grade'. Food grade lubricants have a low level of toxicity, and are usually formulated to be a pale or clear colour and have a low odour.

There are of course many characteristics of lubricants which affect the choices of the food industry; viscosity, performance and cost all

being important. Operational tolerances must also be considered, since heat, steam and acidic environments are common in the food industry. Food grade lubricants must meet all these requirements, as well as having a suitably 'safe' composition.

Many common lubricant additives are moderately toxic, and these additives are not suitable for use in food grade lubricants. With respect to ingredients and formulation which are considered safe, the lubricant industry usually makes reference to the US FDA 21 CFR (Food and Drug Administration Code of Federal Regulations 21).

To claim 'Food Grade' status for their lubricants, manufacturers may declare compliance with the FDA requirements, or with ISO or European standards for food grade lubricants. Many manufacturers register their products with NSF – a US-based non-government organisation. The NSF registration is based on the old USDA category system and its well-known 'H' designators in which lubricants for 'incidental food contact' are designated 'H1' and direct food contact lubricants are designated 'H3'. There is also a somewhat incongruous category, 'H2' for lubricants which are suitable for use in food processing areas where there is no possibility of the lubricant or lubricated part contacting food!

NSF registration is based on a review of formulations, labels and instructions. A weakness of the system is that it does not include an assessment of the manufacturing systems. With a focus on formulation as a means to designate a lubricant 'food grade', it is easy to overlook the necessity to manufacture, pack and store lubricants such that they are hygienic and free from contamination which could lead to hazards in the food which they may contact.

Lubricant manufacturing systems must address the need to prevent chemical contamination by toxic substances, which could occur from errors during batching, blending or labelling processes or by inadvertent contamination of raw materials or packaging materials. Protection from biological hazards such as might occur if rodents or insects made their way into empty packaging containers before filling is equally important.

Labels and marketing materials for food grade lubricants list declarations of conformance and certifications for the product. NSF, AQIS and some other certifications are based on formulation, instructions and labelling alone while other certifications, including certification to ISO 21469:2006, and HACCP Australia/ HACCP International Standards also take into account the manufacturing systems of the lubricant suppliers to ensure that the product has been manufactured and packed hygienically and safely.

While some manufacturers self declare, others carry several 3rd party certifications. It is well worth looking for appropriate Certificates of Conformance (CoCs) in respect of these important and expensive products.

Two lubricant suppliers, Lanotec and ITW Polymers & Fluids (ROCOL), have recently been audited and certified by HACCP Australia. The audit process includes a thorough review of manufacturing facilities and practices, as well as reviews of formulation, physical characteristics of the product, traceability, instructions for use and marketing materials. HACCP Australia is proud to certify the food grade lubricant products of ITW Polymers & Fluids (ROCOL) and Lanotec, both of which are widely available in this country. ■



www.lanotec.com.au



www.itwcpf.com.au



In this section are a few food safety and food related news snippets from around the world. Keep up to date with trivia as well as news!

From Japan

Re-think of food security, post tsunami

From FoodQuality News.com

The Japanese government may need to entirely re-think its food security strategy as the full consequences of April's earthquake, tsunami and nuclear disaster become clear, Japan already has low self-sufficiency, with only 40 per cent of food consumed by 130m Japanese home produced, the lowest figure for a developed nation.

A BBC radio 4 'Food Programme' that aired under a week before the earthquake reported on a government public awareness campaign about shifts in Japanese food culture, which aimed to encourage people to eat more home grown, traditional foods over pricier expensive imports.



But Jean-Yves Chow, Senior Industry Analyst - North East Asia at Rabobank, and lead author of a new report, expects the combined effects of food-safety concerns and supply shortages are likely to limit exports and cause imports to rise particularly from US, Australia and China. "Japan may need to revise its food security strategy to manage the country's risk," he said.

The report looked at the potential impact across six major agricultural sectors: rice, grains, meat, dairy, fruit and vegetables, and seafood. It concludes that there is a temporary prioritisation on long-life and staple foods, but that Japanese peoples' safety concerns over seafood, meat, fruit and vegetables are likely to mean more imports.

From Australia

Australia - The Food Bowl? May be not

Analysts at a food-security conference in Melbourne earlier this year have suggested that Australia, despite the nation's current output and ability to feed 60 million people, is not immune from the problems that could lead to a global food crisis in the future.

It shows that local farmers already fail to grow sufficient food and vegetables to give every Australian a nutritional diet and that poses questions as to the role the country plays as a part of global food bowl

Food prices are at record levels and with the world's population rising, along with energy and food prices, Professor Robin Batterham, deputy chair of a working group which advises Prime Minister Julia Gillard on food security, says the outlook is not good.



"The global picture says things have got to be done differently because you are heading for six billion to nine billion people and they are going to eat more protein," he said. "Agricultural land has not increased at anything like the same rate so things are going to have to change, as simple as that. But, there are worrying signs ahead and market forces will make Australia more and more exposed to global food prices. With imports and exports close to being evenly balanced in value terms he suggested we might not be the food bowl we think we are.

A recent 11 per cent monthly rise in fruit and vegetables prices in Australia shows how vulnerable household budgets can be to a few natural disasters.

A team of researchers commissioned by Victorian Government agency VicHealth has modelled scenarios which include climate, population, water and fuel factors for Australia's food needs in the future, based on a healthy intake of fruit and vegetables for every Australian.

From Laos

Get that locust down you

Serge Verniau is a man with a mission: to persuade the world to swap the chicken wings and steaks on their plates for crickets, palm weevils and other insects rich in protein and vitamins.

Verniau, the Laos representative of the UN Food and Agriculture Organisation (FAO), is only half-joking when he says his dream is "to feed the big metropolises from Tokyo to Los Angeles, via Paris" with the small arthropods. He plans to present the lessons drawn from a pilot project to the world at a conference on edible insects, probably in 2012. "Most of the world's population will live in urban areas. Trying to feed the whole planet enough protein from cows won't work," Verniau told AFP.



It is not by chance that the dream was born in landlocked Laos, one of the world's poorest countries. Almost one quarter of its population of six million people, and nearly 40 per cent of children below the age of five, suffer from malnutrition, according to figures from the Laos government.

"The typical rice-based diet provides insufficient nutrients for development - a shortfall that could be filled by insects, highly rich in protein and vitamins. Eaten as snacks, grilled or fried, they are already part of Laos cuisine, but most people do not know how to breed them," said Oudom Phonekhampheng, dean of the faculty of agriculture at the National University of Laos.

From USA

Some good news on the BP front

In a rare spot of good news, an analysis of seafood from the Gulf of Mexico came back clean of oil or chemical dispersants - in one word, "immaculate." 'The Daily Beast' commissioned a lab to test shrimp, lump crabmeat, and red grouper and found that all three, like the control samples sourced from the Atlantic Ocean, had undetectable or extremely minute amounts of contamination.



Unfortunately for the fishing industry, it is likely to take many more similar studies. A recent AP poll shows that 54% of Americans don't believe Gulf seafood is safe to eat. "Normally, at this time, the buyers are hunting me down and this year it seems like I'm working on securing buyers," says one third-generation shrimper.



From UK

Smart wrapping developed to detect 'off food'

A new generation of smart packaging - which flags up when food is going off - is being developed in Glasgow. Researchers from Strathclyde University, headed by Professor Andrew Mills, are working on indicators made from "intelligent plastics" which change colour when food loses its freshness. They hope to have a commercially viable product available soon which will improve food safety and cut waste. The project is being supported

with £325,000 in funding from the Scottish Enterprise Proof of Concept programme. UK households are estimated to throw out about 8.3 million tonnes of food each year - most of which could be eaten.

The Strathclyde University team hopes new smart wrapping will alert consumers when food is about to lose its freshness because it has broken or damaged packaging, has exceeded its "best before" date or has been poorly refrigerated.

Freshness indicators currently used across the food industry usually take the form of labels inserted in a package but these come at a significant cost. Strathclyde researchers are looking to create a new type of indicator which is part of the wrapping itself and subsequently much cheaper. The indicator it is working on will change colour when the freshness of the food deteriorates past a certain level.

Professor Andrew Mills said: "At the moment, we throw out far too much food, which is environmentally and economically damaging. Modified atmosphere packaging is being used increasingly to contain the growth of organisms which spoil food but the costs of the labels currently used with it are substantial. We are aiming to eliminate this cost with new plastics for the packaging industry. We hope that this will reduce the risk of people eating food which is no longer fit for consumption and help prevent unnecessary waste of food. We also hope it will have a direct and positive impact on the meat and seafood industries."

The Strathclyde team believes its work could resolve potential confusion about the different significances of "best before" dates and "sell-by" dates and highlight the need for refrigeration.



From China

A fifth of Chinese dairy farms could close in latest crackdown

By Guy Montague-Jones, FoodQuality News.com

A requirement for Chinese dairy companies to renew production licenses could put a fifth of firms out of business. The warning, reported in state media, came from a paper published by The Dairy Association of China, which operates under the Chinese agriculture ministry. The Dairy Association of China said this step could result in the closure of 20 per cent of the 800 dairy firms that are currently licensed. Although this represents only 10 per cent of the volume as smaller dairies are likely to be hit hardest by the crackdown as they are least likely to be able to afford the upgrades and improvements required.

The crackdown is the latest attempt from the Chinese authorities to improve quality and safety in the domestic dairy industry. Confidence in the industry plummeted in 2008 when melamine-tainted milk products killed six children and resulted in 300,000 cases of illness. ■

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FACTERIA NOROVIRUS

Unlike previous editions of Facteria, this issue does not describe a pathogenic bacteria but rather a virus group known as Norovirus. Other names have previously been used to describe this agent including 'stomach flu', 'Norwalk (like) Virus' and the descriptive 'viral gastroenteritis'. It is probably the most highly contagious infector known which causes food borne illness with an infective dose as low as one virus.

It is likely that 90% of all viral gastroenteritis outbreaks and perhaps 50% of all food borne illness are due to infection by Norovirus. The cost associated with the disease is obviously massive. Infection occurs when Norovirus enters the mouth through either infected food, contact of infected surfaces with hands which then touch the mouth, by breathing the aerosol virus or contact with an infected person. The virus travels to the small intestine where it multiplies rapidly causing an onset of symptoms in around 24 hours (range 12 – 48 hours).

Symptoms include vomiting, diarrhoea, stomach cramps, fever like symptoms and general lethargy. Onset is rapid and it is not unusual for patients describing being fine one minute and violently ill the next. Symptoms persist for 24 – 48 hours and most make a full recovery after this time. Vulnerable populations can demonstrate more severe symptoms and outcomes.

Outbreaks of Norovirus are often observed in closed populations such as nursing homes, cruise ships, overnight camps and prisons where infected persons rapidly pass the illness onto others. One study suggested that a person carrying the virus infected an average of 14 others so the potential to overwhelm a closed population in a short period of time as an epidemic outbreak is significant.

The virus is easily killed with heat and chlorine based sanitisers. Alcohol based sanitisers (like some hand cleansers) are not effective. High levels of hand hygiene and personal hygiene are required to limit the spread of the disease. Those suffering the symptoms should not prepare or handle food for others for at least 48 hours after symptoms cease. After this time, the virus is still present in low numbers for several weeks, so control can only be affected by high levels of personal and hand hygiene.

Norovirus... the number one individual cause of food borne illness outbreaks and an agent that we will hear a lot more from as our knowledge of viruses deepens. ■

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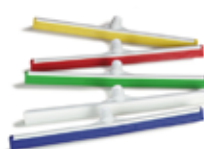
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36567__ Plastic Hygienic Squeegee



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Criniti's develops World Class Central Kitchen

HACCP Australia are proud of their certified clients' achievements in the field of food safety and in each edition of the bulletin, we like to highlight a few of those high achievers from our substantial client base. In this edition, we focus on a multi-site premium food service establishment. Those readers who are familiar with the Sydney restaurant scene will almost certainly have heard of Criniti's Fine Italian restaurants.

Criniti's is described as Sydney's iconic Italian hot spot. First established in Parramatta's famous eat street in early 2003 by an inspired husband and wife team, they were driven by a passion for fine quality food and cultivated success.

In early 2007, due to high demand, the Parramatta location was restructured to allow for more seating. The result was an updated 200 seater with the same concept and interior design for which Criniti's had become famous, without compromising high quality food and exceptional service. Criniti's has continued to grow. In August of 2009, it opened its doors in Sydney's East with an immaculate location in the world famous Harbourside Shopping Centre, fast becoming a pinnacle restaurant of Sydney's famous Darling Harbour.

A larger version of the original, Criniti's Darling Harbour seats up to 480 patrons and sits snugly at the centre of the Harbour, overlooking Sydney's famous city skyline and of course Darling Harbour. With breathtaking views and ample open air terrace seating, this location will please most discerning locals and international diners.

HACCP Australia provided the food safety expertise

Criniti's specialises in traditional Southern Italian dishes with a passionate head chef who leads a team driven to seek excellence. "Our philosophy is to seek the best ingredients, produced by like minded, food-safe suppliers with consistency and sustainability and most importantly quality in mind. Keeping in mind the most traditional Italian techniques and pushing boundaries without fear of innovation".

In order to better facilitate consistency in their menu, maintain excellent quality assurance and provide the opportunity for cost control, Criniti's embarked upon an ambitious project to build a central kitchen to supply component food to their restaurants. Dominic Criniti, who has driven the concept to completion says "We had a vision that had to be underpinned by a world class central kitchen facility, and that is what we have done".

"When I first walked through the facility, it was just a shell", comments Martin Stone, Director of HACCP Australia, "but from the start it was obvious that the passion of the owners, the determination of key staff members and an outstanding



Jason Craus keeping a watchful eye on development of the facility design team would convert this shell into a best-practice cuisine facility", says Martin.

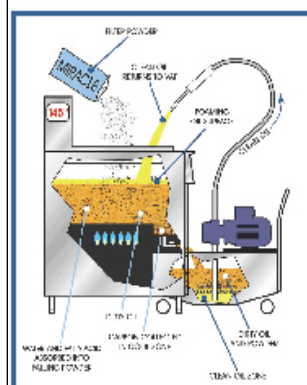
"As our plans became reality", observed Criniti's Jason Craus, "We made a few modifications, but everything we did was to improve our quality, flexibility and food safety". "HACCP Australia provided the food safety expertise", notes Jason, "and a few solid design tips as well". "As a result, we have a robust system of food safety in our kitchen that helps to protect both our customers and our brand name now and in the future".

There is no doubt that this excellent facility will underpin Criniti's growth, quality and food safety aspirations as the company moves forward and continues to set new benchmarks for the Italian dining experience. ■

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HACCP Australia

Food Safety Certification for PEST CONTROL



What do we
look at
and what is
required for
certification?

In Issue 12 of The Food Safety Bulletin, we addressed the issue of pest control in the food industry; its importance to food safety and its prominent position in all HACCP programmes. In this issue, we thought it would be of interest to readers to know more about the HACCP Australia scheme and its workings. Pest control organisations that carry the HACCP Australia mark have all been through a significant process to obtain their certification.

We do receive quite a number of enquiries for this particular category however the scheme makes quite a number of important demands upon an applicant which sees a significant number of organisations failing to complete the process. Let's see why that happens.

Firstly, the nature of the scheme requires applicants to have specific interest in the food industry and a commitment to meeting particular standards both in general operations and the food industry in particular. Organisations that are not prepared to devote resources and energy to the food industry demands are most unlikely to be successful in their application. This is not for the faint-hearted!

Those that do not only demonstrate an ability to meet the requirements of the industry in terms of SOPs, documentation, reporting, food safety training, chemical selection and chemical application, but most importantly, have also undergone site audits, conducted by HACCP Australia's auditors at several food industry client locations as well as at their own facilities. These site audits review operations and reporting at sites governed by HACCP programmes to ensure an ability to actually deliver an appropriate service. Furthermore, in the case of national or multi branch service providers, multiple audits are conducted to ensure compliance across branches. Certificates of Conformance apply on a branch by branch basis.

HACCP Australia has developed its own standard for pest control in the food industry and it is to this standard that all pest control companies are audited. The following summary gives an indication as to requirements and subjects addressed in that standard.

Standard Requirements for Certification by HACCP Australia - Summary Version of Standard -1.3

PURPOSE

- 1.1 Introduction

CHEMICAL HANDLING

- 2.1 Documented procedure for all Chemical Handling

- 2.2 A register of approved chemicals

- 2.3 MSDSs

TREATMENTS

- 3.1 Written standard operating procedure/s for treatments used in food businesses
- 3.2 Technician follows standard operating procedures

STANDARD OPERATING PROCEDURES

- 4.1 Standard Operating Procedures (SOPs) - adequately address food safety issues

SITE SPECIFICATION OR SERVICE AGREEMENT

- 5.2 Site spec requirements
- 5.3 Site spec appropriate for type of business, location and current pest activity
- 5.4 Service technician complies with site spec

SITE MAP

- 6.1 Filing, accuracy, availability
- 6.2 Site map requirements

MONITORING

- 7.1 Pest monitoring documentation

PEST SIGHT REPORTING

- 8.1 Locations on site
- 8.2 Technical signs off and dates report/s
- 8.3 Technician trains customer to use

SERVICE REPORTS

- 9.1 Service report requirements
- 9.2 Lay out
- 9.3 Filing, availability

GOOD HYGIENE PRACTICES

- 10.1 Documented policies
- 10.2 Documented clothing and jewellery policy
- 10.3 Instructions for food-borne illnesses

GOOD MANUFACTURING PRACTICES

- 11.1 Customer feedback systems, corrective action records

TRAINING

- 12.1 Documented training plan
- 12.2 Training matrix or training register in use
- 12.3 Employees and contractors trained in principles of food safety frequency and content

LICENCE AND INSURANCE AND OTHER

- 13.1 Licences, compliances, state laws, special requirements

HACCP Australia and its sister organisation, HACCP International, periodically review the standards that form the basis for certification and that process underway for the pest control standard. The HACCP Australia pest control standard has attracted a considerable amount of interest and positive feedback from food businesses and quality organisations both in Australia and internationally and in order to maintain that high regard, it is important that we attract as many comments as possible from interested parties to ensure industry expectations continue to be met. If you represent a food business or a pest control company and have any comments with regard to pest control in the food sector or wish to discuss certification, standards development or have any suggestions or queries, please feel free to contact our team. With the standard currently under review, it would be good timing.

A list of certified pest control organisations is on page 29. ■

REFRIGERATION SERVICES

Maintaining proper temperature control is a key means of keeping food safe, and failures in the refrigeration chain can have serious effects. It is estimated that 29% of food poisoning outbreaks in Australia can be attributed to inappropriate food storage.

Refrigerators, cool rooms and refrigerated display cases are an important line of defence against food poisoning. Food safety auditors frequently identify problems with the operation of refrigeration equipment when auditing food handling businesses. Mr Martin Stone, Director of HACCP Australia and experienced food safety auditor, describes some of the issues with refrigeration equipment which can have a negative impact on food safety:

"The management and use of coolrooms is often a source of non-conformance during audits. Design and plant issues include inadequate lighting, deteriorating floor surfaces, poor heat/cool load capacity and malfunctioning controls are common. We also often see damaged panelling, door and coving seals. Then we have staff influenced factors", he further advises, "not enough space, poorly packed stock not allowing for airflow around materials and used for cooling rather than maintaining temperature are common failures we see in this category".



Melbourne Refrigeration's mechanics are trained in the principles of food safety.

While some of the cleaning and maintenance procedures for cool rooms can be carried out by internal staff, specialist operators are usually required for servicing and repairs. When sourcing a refrigeration specialist, it is important to consider the impact that the service procedures may have on your operations.

Food safety awareness for service technicians is particularly

important in 'high risk' operations, where maintenance works can present serious food safety hazards.

Melbourne Refrigeration Services Pty Ltd provides refrigeration services which meet the needs of businesses operating HACCP-based food safety systems and they carry a 'certificate of conformance' in this regard. They specialise in service, installation and maintenance of all refrigeration equipment and systems found within supermarkets, convenience stores, fast food outlets, cafes, restaurants and licensed premises. Melbourne Refrigeration Services also supplies high performance energy efficient commercial refrigeration equipment including blast chillers, and custom build cool rooms and freezer rooms.

Melbourne Refrigeration's mechanics are trained in the principles of food safety and the refrigeration requirements of businesses which operate a HACCP-based food safety programme.

The Managing Director and Co-founder of Melbourne Refrigeration Services, Kristan Wood, has worked extensively throughout Australia and overseas on a variety of large refrigeration plants in the commercial refrigeration markets.

Kristan chose to establish the company to make use of his broadened skills and knowledge. Kristan has experience on a diverse range of refrigeration equipment including Cool Rooms, Freezer Rooms, Humidity Controlled Rooms, Display Cases and Blast Chillers/ Freezers. This allows him to lead his trained team of Refrigeration Mechanics to cope with any of their client's needs and emergencies. ■

Contact Melbourne Refrigeration Services Pty Ltd for all your Commercial Refrigeration requirements on 1800 44 17 18, 24 hours a day. Office hours 8am to 4.30pm Monday to Friday.



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BIN THE BEST-BEFORE LABEL, NOT THE FOOD

The proliferation of date labels encourages waste – and amounts to a government-endorsed validation of our food anxieties

By Mina Holland

Use By

Keep in fridge 2 to 5°C

The Australian food industry has adapted well to consumer demand and legislation in introducing the label formats we see on packaged retail food products we see today. Packaging would look naked without the mass of information required even though it has only been with us for a few years.

While 'use by' or 'best before' dates have addressed the food safety issue, many believe they are replacing the use of our senses and thereby spawning a massive increase in food waste. Consumers, especially the younger ones, often use no other system of assessment in determining the safety of a product. The following article from the UK's Guardian newspaper gives valid view from a cranky consumer!

Society's adherence to "best before" labels is symptomatic of our over-sanitised attitudes to food today and a culprit in creating Britain's 5.3 million tonnes of food waste each year. The government's plan to look again at the "best before" labelling on packaged foods is a positive move, hopefully leading to the abolition of a gratuitous system that encourages unprecedented levels of waste.

Distinct from mandatory "use by" labels, the best-before term refers not to the relative safety of eating a food, but to its predicted quality by a certain date. Having today cooked some delicious green beans and courgettes, dated three and five days ago respectively, these predictions seem as unhelpful as they are wasteful.

Just like the supermarkets and multinational food producers packaging and printing best-before dates on each item, the level of waste we produce in the UK today is a relatively new development. There's doubtless a relationship between waste on this scale and a society that's grown to use dated food packaging as a rule rather than a guideline. We've become too reliant on labels dictating what we eat and when, in stark contrast to preceding generations.

If you'll pardon the pun, it was better before. The produce that consumers bought at independent butchers, grocers and the like, wasn't bound in wrappers dictating its lifespan or a time bracket for optimal quality. Instead, consumers used their common sense to judge the edibility of food. It was instinctive. To this day my parents pay little attention to any kind of date. Inheriting their parents' wartime "waste not, want not" approach to food, the suitability of milk is gauged by smell, fruit by hand, mince by colour.

A lot of the food my mother makes is enhanced by food deemed "past it". I'm sure my friends, who take such delight in scoffing her banana bread, would be horrified to see the black and festering fruit that adds to its texture and flavour. Compare your fruit bowl to how the careers of Paul Newman or Sophia Loren ripened and you've got the right idea.

We've been raised in an environment of increasing caution. The flipside to heightened awareness of issues surrounding our health and safety is a paranoia about what bad food might do to us. In addition, longer working hours, increased stress levels and a media that iare aggressively prescriptive about how we should look and feel, have seen eating disorders sky rocket in my generation. Our relationship with food is erratic and wary, both greedy and guilt-ridden. This goes some way to explain but not excuse our liberal attitude to chucking food away. Date-labelling food essentially amounts to a government-endorsed validation of our food anxieties.

Worse still, best-before labels not only feed off our anxiety, they add to it, too. The unique crime of the best-before label is not just that the food is often still fine but that it is easily mistaken for "use by". Consumers are fooled into throwing perfectly good produce away simply because there are too many dates on the packaging.

"Sell-by dates" were introduced for consumers by Marks & Spencer in 1970 – then a far simpler label than what they face today. In addition to best-before and use-by dates – both aimed at the consumer – there's now a "display until" date for the retailer's records. Am I alone in thinking this makes it all far too confusing? We should scrap the best-before label and write vendor-targeted dates into the bar codes. Consumer safety should be the key concern in food labelling, with freshness and quality left to the individual consumer's judgment.

The British Retail Consortium advocates educating consumers in how better to store their food purchases, while Lambeth (my London borough) has made a food waste bin compulsory. Both these strategies are constructive but longer-term propositions. Binning the best-before label is a subversive first step toward creating less waste, and a subtle attack on society's complex and profligate attitude to food. ■

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HOT LINKS

Online training for Food Safety Supervisors

www.haccp.com.au/onlinetraining.php

HACCP Australia's online training programme. Meet the legislative requirements of the Food Safety Supervisor with the super convenience of online training. What could be easier ? Click. Train. Learn. Comply.

Food Safety Information Council

www.foodsafety.asn.au

A great range of information on food safety targeted at consumers. Check out the fact sheets and learn lots. Plan your celebrations during 'Food Safety Week' in November.....would not miss it !

Bacteria - We will rock you

<http://www.youtube.com/watch?v=1EkehFkhWf4>

What do you get when you cross food poisoning with classic rockers Queen? WE are the microbes – rock on Freddy and check this out. I see a little silhouette of a coli!

Scie-ro

<http://www.csiro.au/org/FNS/Resources.html>

The CSIRO has been leading the field in food science research for years through various collaborations with government and private industry. They discovered the significance of water activity in the 50's and maintain the largest collection of xerophilic fungi in the world ! Definitely not the shallow end of the food science gene pool! Their food safety fact sheets are an excellent source of information on a range of food safety topics.

Food Trivia

<http://halife.com/trivia/food.html>

There is really nothing trivial about food but..... for your next trivia night include some of these great questions and answers. Who cares about how many feathers on a canary? I want to ask 'how long is your food safe out of the fridge?'. (PS 2200 feathers on a canary).

Ultimate Food Safety

<http://www.partselect.com/JustForFun/Food-Safety.aspx>

We like hearing from our readers and this one was provided by Lillian. Great site with links and sub-links to hundreds of food safety and nutrition resources...well worth a look. Thanks Lillian. ■



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“These products are food safe”



An introduction to HACCP Australia's certification and endorsement process for products and services supporting the food industry can be found on page 30.
The products and companies listed below are all certified by HACCP Australia

CATERING EQUIPMENT	ESWOOD AUSTRALIA MACKIES ASIA PACIFIC SEMAK TOMKIN AUSTRALIA	Manufacturers of industrial dish and glass washers Foodsafe bread loaf pans and bakery trays Manufacturers of chicken rotisseries Foodsafe kitchen equipment	1800 013 123 02 9708 2177 03 9796 4583 02 9319 2993
CLEANING EQUIPMENT	BAXX AUSTRALIA EDCO (EDGAR EDMONDSON) ED OATES PTY LTD SABCO STEAMASTER AUSTRALIA PTY LTD	Equipment for the elimination of airborne pathogens Cleaning aids and equipment Full range of food grade cleaning equipment Scourers, sponges, clothes and cleaning aids Hot and cold water pressure cleaners	02 9939 4900 02 9557 4411 1800 791 099 1800 066 522 02 9796 3433
CLEANING CHEMICALS	ACTIVEION INTERNATIONAL AUST. STEAM CLEANING & MAINTENANCE SYS. AVANTI CHEMICALS BIOTEK AUSTRALASIA PTY LTD BIOTEK-OZONE AUSTRALIA & NEW ZEALAND P/L DEB AUSTRALIA SEJ SOLUTIONS	Non chemical all purpose cleaning "Ionator EXP" All purpose cleaning and disinfectant products Cleaning chemicals for food and agri. businesses Broad spectrum disinfectant Ozonated water generators for sanitation Skin care and hand cleaning soaps for food handlers "Shining Armour" stainless steel cleaner and rejuvenator	1300 466 493 07 5599 8410 07 5549 3666 02 9603 4499 02 9966 0555 1800 090 330 1300 055 818
CLEANING AND MAINTENANCE SERVICES TO THE FOOD INDUSTRY	ACE FILTERS AERIS HYGIENE SERVICES PTY LTD BORG CLEANING CHALLENGER CLEANING SERVICES ICE CLEAN INDUSTRIES INTEGRATED PREMISES SERVICES P/L ISS HYGIENE SERVICES METROPOLITAN FILTERS WASH IT AUSTRALIA OZ TANK PINK HYGIENE SOLUTIONS TOTAL EXHAUST CLEANING CONTRACTORS	Food grade cooking oil filters Specialist cool room and cool room motor cleaning services Specialist contract cleaning services for food premises Specialist contract cleaning services for food premises Residual free dry ice cleaning Specialist contract cleaning services for food premises Washroom services for the food industry and premises Filters and filter services for range hoods and food facilities Food transport vehicle cleaning and sanitation services SS deep cleaning tanks and systems for pans and trays Bathroom services for the food industry and premises Specialist cool room, hoods and kitchen cleaning services	1300 555 204 1300 790 895 03 9463 1300 02 9993 0562 02 8796 3008 1800 651 729 1300 656 531 1300 653 536 1300 927 448 1300 66 88 66 1300 731 234 0418 192 025
CLEANING MATERIALS	3M EDCO (EDGAR EDMONDSON) CARLISLE FOOD SERVICE PRODUCE CHEMPACK SUPPLIES CLOROX AUSTRALIA CONCEPT LABORATORIES PTY LTD DEB AUSTRALIA DOUBLE-E ENVICLEAN ITW POLYMERS & FLUIDS LALAN GLOVES SAFETY CARE MEDIVAC ED OATES PTY LTD SABCO SCA HYGIENE AUSTRALASIA	Scotchbrite™, cleaning chemicals, scourers and sponges Disposable cleaning wipes Food safe brushware Food grade bathroom paper and dispensers Chux™, Oso™ and Glad™ range of materials Suppliers of sanitising hand gel and sanitising wipes Disposable cleaning wipes and cloths Food safe absorbent material for spills Food safe aerosol cleaner Food grade cleaning materials Disposable cleaning wipes for the food industry Full range of kitchen cleaning materials Scourers, sponges, clothes and cleaning aids Tork premium colour coded specialist cloths	136 136 02 9557 4411 0433 946 363 02 9542 5822 02 9794 9500 07 5493 8433 1800 090 330 1800 43 280 02 9757 8800 03 9706 5609 03 5436 1100 1800 791 099 1800 066 522 1800 234 613
CLOTHING - DISPOSABLE GLOVES AND PROTECTIVE WEAR	EMLOTTE PTY LTD KIMBERLY-CLARK PROFESSIONAL LALAN GLOVES SAFETY CARE LIVINGSTONE INTERNATIONAL MEDRITE PARAMOUNT SAFETY PRODUCTS RCR INTERNATIONAL STEELDRILL HEALTH & SAFETY PTY LTD SCA HYGIENE AUSTRALASIA YAP TRADING COMPANY	Waterproof finger cots for dressings and bandages Disposable gloves for the food industry Disposable gloves for the food industry Disposable gloves for the food industry Disposable and re-usable gloves for the food industry Disposable gloves for the food industry Gloves and disposable protective wear Disposable gloves for the food industry Tork premium disposable non woven cloths Disposable gloves for the food industry	02 4773 8171 02 9963 8858 03 9706 5609 1300 889 822 02 9676 8113 03 9762 2500 03 9558 2020 03 9790 6411 03 9550 2999 02 9826 8299
FACILITY FIXTURES AND FIT OUT	ALBANY DOORS CARONA GROUP PTY LTD DMF INTERNATIONAL PTY LTD DYSON APPLIANCES HALTON INTERNATIONAL PHILIPS LIGHTING THORN LIGHTING UNIVERSAL FOOD SERVICE DESIGNS PTY LTD	Automatic rapid close doors Coldshield's PVC flexible doors for food premises Flexible door material for food manufacturing and storage Suppliers of food safe hand dryer Suppliers of extraction hoods and ventilation devices Food safe tube lighting for food handling facilities Food safe lighting and fitout solutions for food handling facilities Consultant and designer of food handling facilities	1300 666 232 1800 462 233 02 9636 5466 02 9540 0400 0412 702 145 02 9947 0000 1300 139 965 02 4329 0603
FLOORING, WALLS, AND MATTING	3M ALTRO SAFETY FLOORING & WALLING BASF CONSTRUCTION CHEMICALS BETHELL FLOORING BLUESCOPE STEEL DEFLECTA CRETE SEALS GENERAL MAT COMPANY (THE) PALL MALL MANUFACTURING RAMVEK PTY LTD ROXSET AUSTRALIA	Specialist safety matting for food and beverage areas Specialist food premises flooring and wall panels UCRETE Flooring System Supplier and installers of specialist food premises flooring Colorbond® anti-bacterial coolroom panelling products (quote 2222) Anti-bacterial Flooring Product and Services Specialist safety matting for food and beverage areas Specialist safety matting for food and beverage areas Wall panelling for food areas Suppliers and installers of specialist food premises flooring	136 136 1800 673 441 1800 333 048 07 3865 3255 1800 022 999 03 9318 9315 1800 625 388 1300 676 807 03 9794 9342 02 9988 4822
FOOD SERVICE EQUIPMENT AND UTENSILS	AACLAIM QUALITY SALES FOOD SERVICE EQUIPMENT (FSE) KENCAN LTD LANCER BEVERAGE SYSTEMS SPM DRINK SYSTEMS TOMKIN AUSTRALIA PTY LTD	Food service and food storage light equipment Juice dispensers and other buffet equipment Kee-seal™ disposable piping bags Draught beer dispensing system Soft serve dispenser machine Colour coded catering utensils, catering equipment and piping bags	02 9525 1049 1800 673 153 07 3273 8111 08 8268 1388 0438 837 246 02 9319 2993
FOREIGN BODY IDENTIFICATION	SMITH DETECTION WJB ENGINEERING	X-ray inspection and foreign object detection equipment Magnetic separation technology and services	02 8338 9722 1800 835 858

HAND SOAPS AND BARRIER CREAM	CONCEPT LABORATORIES DEB AUSTRALIA KIMBERLY-CLARK PROFESSIONAL PROARMA (SKIN SURE)	Food Grade hand soaps Food Grade hand soaps Food Grade hand soap, barrier cream ad disposable towelling Antibacterial protection hand cream	07 5493 8433 1800 090 330 02 9969 8858 1300 889 280
ICE MACHINES	ICE MASTER SYSTEMS PTY LTD HOSHIZAKI LANCER PTY LTD	Ice machines for hotels, restaurants and catering outlets Ice machines for hotels, restaurants and catering outlets	1800 022 023 08 8268 1388
KITCHEN CONSUMABLES	3M CLOROX EDCO (EDGAR EDMONDSON) ED OATES PTY LTD LALAN GLOVES & SAFETY CARE RCR INTERNATIONAL	Scotchbrite™, cleaning chemicals, scourers Glad™, Chux™ and Oso™ range of materials Supplier of food grade kitchen consumables Full range of kitchen consumables Suppliers of scourers, sponges and consumables Food grade pallet and crate covers	136 136 02 9794 9500 02 9557 4411 1800 791 099 03 9706 5609 03 9558 2020
LABELS - FOOD GRADE	OMEGA LABELS PTY LTD P & I PTY LTD PURBRICK HEALTHPRINT W W WEDDERBURN	Beverage packing material and labels Supplying paperboard packaging and labels Labels for the food and pharmaceutical industries Food safe labels for food products and food retail	1800 028 924 02 8707 7109 03 9751 7100 02 9797 0111
LUBRICANTS - FOOD GRADE	LANOTEC AUSTRALIA ITW POLYMERS & FLUIDS	Suppliers of food grade lubricants Suppliers of food grade lubricants	07 3373 3700 02 9757 8800
MANUFACTURING EQUIPMENT AND COMPONENTS	ALLIANCE SEALING BSC MOTION TECHNOLOGY ENMIN PTY LTD FCR MOTION HARRINGTON MOTORS/SCORPION SICK PTY LTD SMC PNEUMATICS	Plastic and rubber sealing components for food processing Food grade bearings and housings Manufacturers of food grade feeder equipment Manufactures of food grade geared motors and inverter Stainless steel electric motors for food processors Food safe switches, sensors and sensor solutions Suppliers of pneumatics and valves for food manufacturing	02 9860 4411 03 9560 3222 03 9800 6777 03 9362 6800 03 9546 7515 1800 334 802 1800 763 862
PACKAGING MATERIAL AND EQUIPMENT	ACHIEVE AUSTRALIA ASTECH PLASTICS DALTON PACKAGING MICROPAK PTY LTD NETPAK	Repacking of consumables and food products Supplier of food safe pails and lids Manufacturers of paper bags and products for the food industry Manufacturers of food grade packaging materials Suppliers of food grade netting to small goods manufacturers	1800 106 661 1300 133 531 02 9774 3233 02 9646 3666 02 9604 4950
PEST CONTROL EQUIPMENT AND MATERIALS	AGSERV QLD PTY LTD BELL LABORATORIES INC EKO RODENT BASF CHEMICALS PEST FREE AUSTRALIA PTY LTD STARKEY PRODUCTS PTY LTD (BASF) STRATAGEM & PHANTOM ULTRA VIOLET PRODUCTS WEEPA PRODUCTS PTY LTD	Suppliers of "Brandenburg" flying insect control Suppliers of rodent control materials and stations Distributors of the 'ecomille rodent eradication equipment Supplier of Roguard bait stations Specialist electronic vermin elimination devices Range of insect control devices Suppliers of rodent and insect control materials Insect trapper device Weep hole protection devices for new or retro application	07 3255 5572 0427 802 844 07 3206 4600 1800 006 393 02 4969 5515 08 9302 2088 1800 006 393 1800 081 880 07 3844 3744
PEST CONTROLLERS (ALL STATES)	RENTOKIL SCIENTIFIC PEST MANAGEMENT	National pest control services for the food industry National pest control services for the food industry	1300 736 865 1300 139 840
PEST CONTROLLERS (NSW)	AEROBEAM PROFESSIONAL PEST MGNT. AMALGAMATED PEST CONTROL ANT-EATER ENVIRONMENTAL SERVICES CPM PEST & HYGIENE SERVICES CORPORATE PEST MANAGEMENT EAGLE PEST CONTROL ECOLAB PTY LTD HACCP PEST MANAGEMENT ISS PEST CONTROL KNOCK OUT PEST CONTROL PTY LTD STOP CREEP PEST CONTROL TERMIMESH PEST MANAGEMENT	Specialist food premises pest management Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Regional pest control services for the food industry Specialist pest control services for the food industry	02 9636 5840 13 19 61 1300 551 333 02 9674 5499 02 9311 1234 02 9748 0066 13 62 33 02 9922 3743 13 14 40 02 9545 4455 02 9371 3911 13 73 78
PEST CONTROLLERS (QLD)	AMALGAMATED PEST CONTROL ECOLAB PEST CONTROL GOODE PEST CONTROL ISS PEST CONTROL	Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry	13 19 61 13 62 33 1300 13 12 14 13 14 40
PEST CONTROLLERS (VIC)	AMALGAMATED PEST CONTROL DAWSON'S AUSTRALIA ISS PEST CONTROL PESTAWAY AUSTRALIA PTY LTD PROTECH PEST CONTROL STATEWIDE PEST TRAPS PEST CONTROL PTY LTD	Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for food industry Specialist pest control services for the food industry	13 19 61 0411 131 650 13 14 40 1800 33 00 73 1300 780 980 1800 136 200 03 9390 6998
PEST CONTROLLERS (WA)	ISS PEST CONTROL TERMIMESH PEST MANAGEMENT	Specialist pest control services for the food industry Specialist pest control services for the food industry	13 14 40 13 73 78
REFRIGERATION - GOVERNORS, EQUIPMENT AND DATA	CAREL DANFOSS DIGINOL ONERGY PTY LTD	Temperature controllers and supervisors for refrigeration M2 alarm and monitoring system Data loggers and data services for temperature control Distributors of Endo Cube, improving temp. monitoring and energy use	02 8762 9200 02 8845 1813 07 3206 3079 03 9078 4282
REFRIGERATORS AND REFRIGERATION SERVICES	AERIS HYGIENE SERVICES PTY LTD MELBOURNE REFRIGERATION SERVICES REJUVENATORS (THE)	Specialist cool room and cool room motor cleaning services Refrigeration installation and repair Specialist cool room cleaning and rejuvenation services	1300 790 895 1800 44 17 18 0407 292 826
STAFF RECRUITMENT AND HUMAN RESOURCES	SKILLED GROUP	Specialist HACCP trained workforce solutions for the food industry	1300 366 606
MANAGEMENT SYSTEMS AND REPORTING	SHADOW ORGANISATION PTY LTD	Audit, compliance and monitoring systems	02 8448 2090
THERMOMETERS, PH METERS AND DATA LOGGERS	3M FLUKE THERMOMETERS TESTO PTY LTD TRIPLE POINT CALIBRATION	TL 20 Temperature logger for logistics Digital thermometers and pH meters for the food industry Specialist thermometers for use in the food industry Thermometer sales, calibration and service	136 136 08 8231 3455 03 8761 6108 08 8231 3455
TRANSPORT CONTAINERS AND PALLETS	ARMACEL TECHNOLOGY GROUP HILLS INDUSTRIES SCHUETZ DSL (AUSTRALIA) PTY LTD VIP PACKAGING	Manufacturers of food grade pallets and storage solutions Food safe pallets and storage solutions Food safe storage and transportation palletcons Food grade intermediate bulk containers	02 9450 0900 07 3212 9588 1800 336 228 02 9728 8999

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www.foodqualitynews.com for more details.

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These products are food safe



The HACCP Australia certification and endorsement process supports organisations achieving food safety excellence in non-food products and services that are commonly used in the food industry. The HACCP endorsement is particularly aimed at those organisations that are required to supply 'food safe', 'compliant' or 'HACCP approved' products and services to their food safety conscious customers. This independent assessment and verification of fitness for purpose offers assurance to the buyer or user that HACCP food safety protocols will not be compromised in using such a product or service correctly and that such a product is 'fit for purpose' in the food industry.

Compliant or endorsed products are rigorously reviewed by HACCP Australia's food technologists and in their expert estimation are manufactured and designed to meet all the appropriate food safety standards. In performing the assessment, they look for 'world's best' in terms of food safety features and characteristics. The food technologists undertaking these reviews all have extensive industry and manufacturing experience.

Only products that are assessed as meeting the criteria can carry the mark. Quite often, organisations are required to make modifications to the product, design, delivery, literature or recommendations in order to comply. This process is therefore particularly useful for products that are designed for many industrial applications.

The companies listed on pages 28-29 carry a range of excellent food safe products or services certified and endorsed by HACCP Australia.

Call 02 9956 6911 for more details.



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