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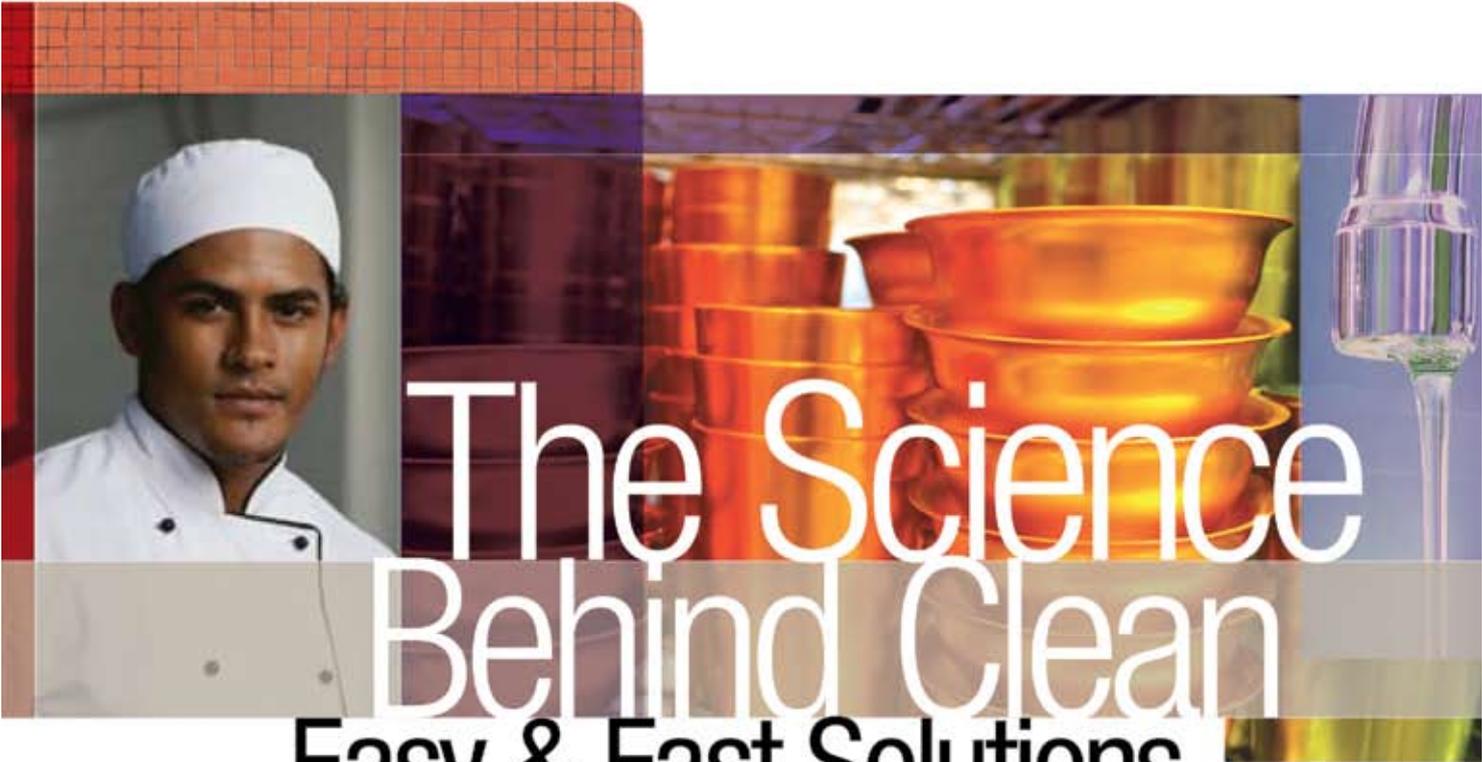
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Welcome

to the thirteenth edition of our food safety bulletin

In this thirteenth, food safety bulletin, we address a number of subjects which are often in the front of mind during difficult times for the food businesses.

Design and fit out is a critical issue especially when businesses are looking to move or upgrade their premises. This process is usually integral to many other issues – process design, capital expenditure, production disruption to name a few. It is important to get this right to avoid a heavy penalty later - be that in terms of reworking or disruption to production. Some of the major issues are addressed in our article on page 13 from which a simple checklist might be drawn. HACCP Australia is always available to assist in these issues and have a number of highly experienced technologists with industrial process experience who can help you too.

Another issue is 'Product Recall'. There has been quite a lot of activity on this subject in Australia this year. The ACCC has issued a major report on this subject foreshadowing changes that will come into force and GSI Australia have linked with HP to launch a new smart 'cloud based' recall service. With more than 800 recalls in Australia last year costing millions of dollars, the food industry is well advised to have up to date and tested protocols as well as insurance cover. Of interest LIU has been offering excellent and competitive products in this specialised field.

Our regular features continue with old favourites – facteria, newsstand and hotlinks.

Our relationships with offices in the UK and Hong Kong are now fully integrated and that has not only given us significant global spread but has also availed us of some truly outstanding technical resource and knowledge. They are available to assist with food technology matters relating to their markets. Do let us know if they can help.

Only products that carry our food safety certification mark are advertised in this journal. They are all particularly appropriate to the food industry and if you need any technical information relating to them or indeed any of those listed on page 28 and 29, please just call us.

Thank you for reading. Please feel free to submit news, articles or information that might be considered for issue 14.



Clive Withinshaw, HACCP Australia



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

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



Food Magazine – Food Challenge Awards

Every year, Food Magazine hosts the Food Challenge awards which culminates in a gala award ceremony and celebrates true excellence in the food industry. For the 2011 awards, a new category **FOOD SAFETY AND INNOVATION IN NON-FOOD** has been added to the already impressive line up and is sponsored by HACCP Australia.

This category specifically recognises non-food suppliers to the food industry and the major impact this sector has on food safety. Subscribers to this magazine will already understand the importance of non-food material, equipment and services in regard to the integrity and safety of food. It is hoped that these awards will further raise the profile of these issues and assist the food industry in recognising the benefits of true food safe design and characteristics.

Entries are open to all equipment and services used in the food industry and will be judged upon merits such as innovation, design, cleanability, consequence of error and overall contribution to food safety. Whilst not involved in the judging process for this category, HACCP Australia will be keenly following the entries and winners of the non-food excellence awards.

The winner of the **FOOD SAFETY AND INNOVATION IN NON-FOOD** award will be announced at the Award Gala Dinner, 13th July 2011 at Doltone House, Sydney.

You have until 10th May 2011 to get your entries in, so check www.foodmag.com.au/awards for details on how to enter.



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RECALL

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Safer Consumers

The implementation of a recall is enough to bring sweat to anybody's brow however in the food industry, such an action is particularly serious and very rarely less than a major and very expensive operation. While minimising the risk of such an eventuality should always be the focus of management and central to HACCP programmes and GMP policies, the ability to handle it well is also a key component to reducing the risk to health and the consequential losses. The ACCC and insurance companies have a particular interest in ensuring minimising risk and ensuring the process itself is managed well. GS1 and Hewlett Packard have also developed recall systems to offer improved tracing and procedures.

ACCC lead with new initiatives

Significant changes to the way in which consumers will be informed of product recalls have been foreshadowed by the Australian Competition and Consumer Commission earlier this year.

"In a major report, the Review of the Australian product safety recall system, the ACCC analysed the effectiveness of the current recall system," said ACCC deputy chair, Peter Kell

"Product recalls are a crucial part of the Australian consumer product safety system – over the past 23 years, more than 10,000 recalls have taken place. In 2009 there were 779 recalls in Australia, some involving many thousands of products."

However, consumer responses to product recalls have varied widely and in some cases have been nearly non-existent. The report gives a blueprint for changes to the recalls system, particularly about how consumers are alerted to recalls, with the aim of increasing awareness and recall response rates.

"The report recommends suppliers be expected to develop recall communication plans that target consumers based on demographics and communication preferences, including making greater use of social media and online forms of communication such as websites and blogs to advertise product recalls. I am particularly excited about the use of social media to tell consumers about product recalls," Mr Kell said.

"There is a real need for suppliers to implement tailored communications strategies in the event of a recall. The days of

relying just on newspaper advertisements as the major method of communication are past."

Highlighting the importance of utilising new communication methods, the ACCC has taken a leaf out of its own book to announce the release of this report. It has:

- sent 'tweets' on a newly established Twitter account: @productsafetyAU.
- blogged on a range of relevant sites
- developed a new recall 'widget'* which will be trialled on a range of relevant websites shortly, and
- directly emailed hundreds of industry associations and stakeholders.

The new 'Product Safety Recalls Australia' website, <http://www.recalls.gov.au>, also allows consumers and businesses to sign up for electronic recall alerts about the types of products of most interest to them.

Other steps the ACCC is taking to improve recall effectiveness includes encouraging suppliers to place tracking labels on their products to enable the product to be easily traced as it moves through the supply chain and into the hands of consumers.

Suppliers will also be encouraged to use online warranty cards and registration systems and make greater use of loyalty card data to identify consumers who bought products which were later recalled.

The report also flags that the ACCC will not accept that a recall is finalised until the cause of the problem is identified and measures are put in place to ensure that it does not recur.

Many of the measures to improve the effectiveness of the recall system will be reflected in new recall guidelines for suppliers.

An electronic version of the publication is available at no cost on the ACCC website: <http://www.accc.gov.au>; the Product Safety Australia website: <http://www.productsafety.gov.au> and the Product Safety Recalls Australia website: <http://www.recalls.gov.au>.

*A widget is a web application that can be displayed on any website and allows visitors to that site to see the latest product recalls as well as search the recalls database for specific products or manufacturers.

CONTINUED ON PAGE 06

GS1 Australia and HP to Enhance Product Recall Process

GS1 Australia and HP have signed an agreement to develop a 'cloud-based' recall service to remove potentially harmful food, healthcare and other products from the supply chain.

The service, that GS1 Recallnet will run on the HP cloud computing platform for manufacturing, which allows companies to see and share information across the supply chain. It allows Australia to rapidly exchange recall notifications both within the border of its own supply chain and with other countries. Food and consumer products organisations can use the service to reduce errors, decrease the amount of time it takes to respond to a recall, and mitigate the costs associated with managing the recall process.

"GS1 Recallnet will reinvent the way recall information is handled between businesses," said Maria Palazzolo, Chief Executive Officer, GS1 Australia. "By utilising existing industry-endorsed services to offer the additional functionality for product withdrawal and recall, GS1 Australia is able to assist in improving consumer safety."

GS1 Australia is working with the Australian Food and Grocery Council (AFGC), Efficient Consumer Response Australasia (ECRA), the Liquor Merchants' Association (LMAA) and Food Standards Australia and New Zealand (FSANZ) to establish GS1 Recallnet for the Australian grocery and liquor sectors by March. This service will then be made available to the healthcare sector based on requirements currently being developed by representatives from Government health jurisdictions, Therapeutic Goods Administration (TGA) and global suppliers. A pilot of GS1Recallnet is scheduled for this year

GS1 Recallnet will offer businesses:

- A single, consistent, automated, online, industry-based recall and withdrawal notification process
- Built-in security that sends notifications to authorised users and targeted retailers
- Clear handling, disposal and reimbursement instructions to speed the recall process
- The ability to customise alerts and target specific retailers and distributors with relevant information
- A traceable security and audit trail to ensure compliance
- Multi-media recall notification channels

"Global supply chain standards are foundational to effective product recall. GS1 global standards are used by millions of companies around the world to enhance the safety, security and efficiency of their supply chains. Tracking of products through the supply chain into the hands of consumers has been identified by the ACCC as fundamental to improving recall effectiveness and use of GS1 traceability standards can provide suppliers with this ability. Integration of GS1 standards and HP's cloud computing platform is a very powerful solution that will support industry efforts to improve consumer safety," said Ms Palazzolo.

"The ability to mitigate consumer safety concerns around product recall is extremely important for manufacturers and retailers," said Martin Dubé, General Manager, Manufacturing and Distribution Industries, HP Asia Pacific and Japan. "By simplifying the product recall process, we can demonstrate how cloud services add real value to our everyday lives."



Not the best approach to recall management

GS1 Australia and HP have signed an agreement to develop a cloud-based recall service to remove potentially harmful food, healthcare and other products from the supply chain.

Developed by HP Software & Solutions Cloud Services Innovation Centre in Galway, Ireland, working in collaboration with GS1 Australia and HP Labs, the company's central research arm, and supported by GS1 Canada, GS1 Recallnet will consist of HP software, services and infrastructure.

Other ways to protect against recalls and the costs to business

Liberty International Underwriters (LIU), a division of Liberty Mutual Group, is a global specialty lines insurance business and one of the most dynamic and responsive insurers in the Asia Pacific. They have a significant presence in the Asia Pacific region and assist food & beverage companies and their insurance brokers with unparalleled underwriting expertise and support when it's needed most.

Of particular interest to the food and beverage industry is LIU's Crisis Management Solutions which operates on the principles of reducing and managing risks and planning and responding swiftly and calmly should a crisis occur. This is carried out by working with specialist loss control and loss mitigation consultants around the world, and providing robust financial protection for businesses through individually tailored insurance solutions. HACCP Australia has worked closely with their senior crisis management team in assisting policy holders to respond swiftly and effectively to a product contamination incident, as well as planning for and managing the risks associated with a potential incident.

For more information, please contact your insurance broker. ■

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HOW CLEAN IS YOUR COMPRESSED AIR?

Bill Blyth, National Projects Manager at SMC Pneumatics (Australia) investigates:

Compressed air is a significant energy source used in food and packaging manufacturing processes (often exceeding 20% of site electricity costs) and has the capacity to carry solid, liquid and gaseous contaminants and not to forget; microbiological products, right to the food product and open packaging. These contaminants can be introduced at the compressor inlet, from plumbing systems, during system maintenance or through the very components contained within the compressed air system and they present a very real risk to food and packaging manufacturers and consumers alike. To identify this risk requires a close inspection of the compressed air processes and also the source of compressed air. Normally accepted levels of 'factory' compressed air preparation are generally not suitable for applications where compressed air can come into contact with the food products and packaging unless further, more specialised treatment is provided; for these food grade applications there are standards that should be adopted and maintained. When assessing the risk to food products a survey should be completed of all areas where food can come into contact with compressed air. Some examples of risk areas are:

- Nozzles for reject and product manipulation
- Hand operated blow guns (cleaning etc)
- Exhausting air from valves and actuators
- Cooling Air
- Air leaks
- Filter Bowl drains

Having considered the applications, the volume of food grade air can be assessed; 'Main Supply' treatment and/or 'Point of Use' treatment. There are a number of 'compressor room' products to provide a complete factory food grade air system; however this is not always practical or cost effective. Not all compressed air needs to be of food grade quality. With a total factory approach it is also necessary to review the condition within the current plumbing and components in the compressed air system(s), these will contain oil, water and particulate residue which will continue to invade the manufacturing processes. Often when compressed air maintenance is carried out the plumbing is 'opened' permitting possible contamination. Components may be installed that contain non food grade lubricants that will enter the compressed air system 'after' the compressor room. This can only be addressed at point of use.

Understanding the level of compressed air cleanliness will require some 'local' investigation. One solution does not necessarily satisfy all applications. Identifying temperature, pressure dewpoint, operating pressure and flow measurements in addition to water, oil and solid content will provide the current compressed air



Compressed air in direct contact with food and packaging needs special air preparation to reduce contamination risks.



Correct Filtration should be rated to suit required flowrate, level of cleanliness with the lowest pressure drop

Using HACCP Australia certified and endorsed products greatly reduces contamination risks



condition and provide a better understanding of the options that are available. It is important that these measurements be taken at 'points of application' for the compressed air. This will ensure the best and most cost effective solution can be applied. Because of plant layout, compressor installations and compressed air plumbing networks, a compressor room assessment alone may not provide the answer. Point of use air quality improvement products are easily integrated and remove the contaminants that are resident in the compressed air plumbing; right up to the point of contact with food and packaging. Compressed air surveys should be conducted routinely to ensure existing applications, changes in environmental conditions (temperature/seasonal humidity etc) and newly installed or repaired applications are assessed. The survey should also include a review of compressed air preparation; compressed air should be regularly tested for purity. Having completed many food quality air surveys it is normally quite easy to identify many areas of risk that can be removed. The solutions are often simple and cost effective to implement and manage. ■



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HACCP AUSTRALIA NEWS



Jack of Many Trades – Master of One

Keeping up with elements of applied food science including legislation, sustainability, new technologies, food security, allergens and food borne illness outbreaks is a full time job. It is almost an impossible task for a single person to keep abreast of the constant developments but a recent in-house initiative puts HACCP Australia first in line at the information bank. Each of our senior technologists has been assigned an area of expertise that they need to master. Reporting to the technical team on a routine basis, our 'internal experts' track trends, do the research and filter this information back to the team to the benefit of all....especially our customers! Within our group....we will have the answers...

Training with that interweb thingy..

Since the beginning of our organisation, HACCP Australia has sought to provide great cost-effective solutions to the Australian Food Industry.....a sector facing every increasing challenges from regulatory bodies, external competition and distribution networks. Training is an area, that whilst vitally necessary, can be expensive, inconvenient and resource draining. The internet, www, or simply 'online' is a tool that can be applied to training with outstanding results. Convenient, cost effective and interactive are simple words to describe our new web based training products. Partnering with top end designers, registered training organisations and delivery specialists, HACCP Australia can provide a range of economic and efficient solutions for your training needs. Visit haccp.com.au for more.

Central West NSW Presence

Introducing David Harvey, highly experienced technologist based in Kelso, NSW. David has outstanding experience in meat, seafood and retail food service and provides a man-on-the-ground presence in central west NSW. Talk to us about your requirements in the central west and we will deliver experience and local knowledge second to none.

Expanding families within HACCP Australia

Those of you around Canberra, Sydney, Brisbane and South Australia may have observed a significant weight gain for one of our senior technologists, Camila Bridge. Just after this edition goes to press, Camila will be delivering a new member to her family....Camila will be swapping the best food safety interests of her clients for the best interests of her first child in early 2011. Those who know and deeply respect her food safety and manufacturing insights, should not despair....Camila intends to resume her post with HACCP Australia as soon as practical. Good luck Camila! We will all be thinking of you!

Standardising....

Hey where's Karen?.....Over the last year Karen Constable, has been working most available hours on our standards programme..... With the assistance of our technical team, consultative committees and international specialists, Karen has spearheaded the development of two international standards. These standards which represent World's Best Practice for Cutting Boards and Magnetic Separation technologies are available now. See our website and JAS-ANZ for more information.

Website launch

We have just launched our new website with updated information, useful materials for downloads and a great supplier search function. The new website is designed to support our food science and consultancy operations providing information about HACCP Australia as well as offering clients and visitors a really useful resource for their food safety needs.

www.haccp.com.au

Careers at HACCP Australia.

HACCP Australia has been growing steadily over the last decade and is often looking for new employees to resource this growth. Coming soon to our web page at www.haccp.com.au will be details of positions vacant. If you are a high achiever with ambitions to be part of a great team leading their field, then we would love to hear from you. ■

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AS4674 Provides Guidance for Food Facility Design

The Australian Standard for the design and construction of food premises was developed in order to provide additional guidance in meeting the Food Standard Code requirements. Many local governments and regulatory authorities have referenced this standard as the minimum requirements for approval of a food facility.

This Standard provides design, construction and fit-out criteria for new food premises and for the renovation or alteration of existing food premises. The scope of the Standard is limited to permanent buildings used by the food service industry, by food retailers and by small-scale food manufacturers.

1. Design and Construction of Food Premises

The design of the food premises. Consideration must be given to the food flow pattern to establish adequate space and operational efficiencies. Consider the amount of storage space needed for dry goods, food containers, and fruit and vegetable storage. The need for refrigerated storage should be assessed and provided for. Sufficient areas should be set aside for clothing and personal effects of staff (a change room may be required), storage of garbage, waste recycling, cleaning materials and chemicals.

The premises must be pest proofed. Insect and pest proofing will include mesh screening to prevent access and the use of insect devices that should be placed away from work areas where food may be contaminated. Holes and inaccessible spaces are to be sealed.

Adequate supply of potable water must be provided. Non potable water can be used for certain uses that are unlikely to contaminate food or food surfaces.

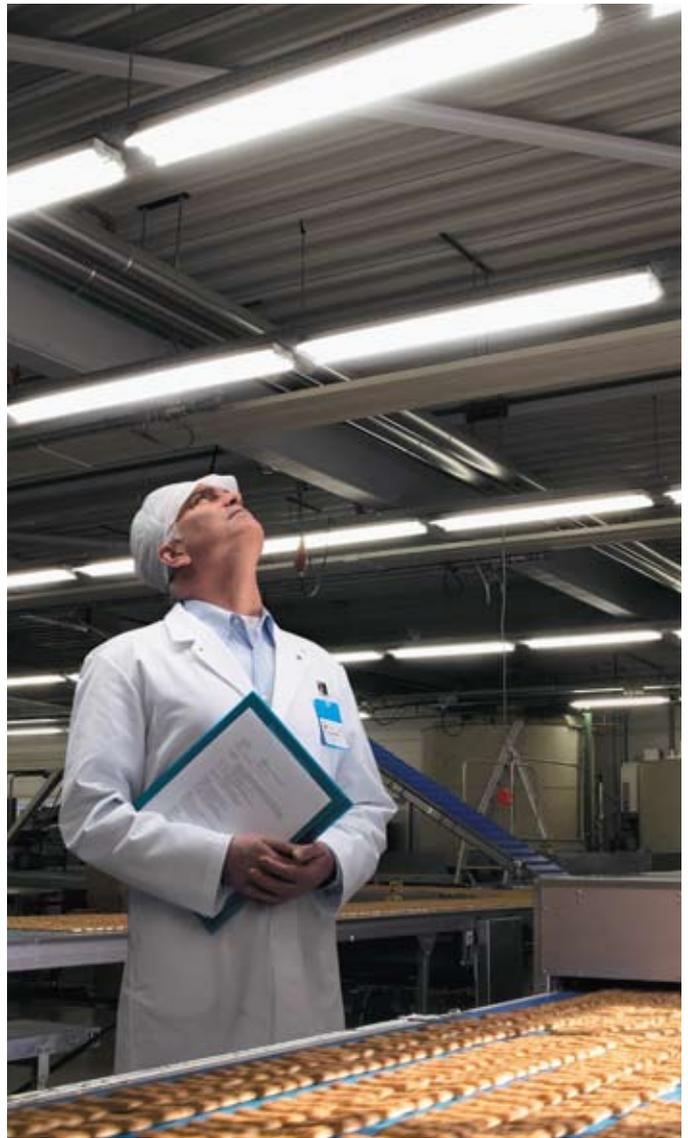
Effective disposal of sewage and waste water. If a grease arrestor is required it shall be located away from food areas.

Enclosure of garbage and recyclable matter. Storage areas are to be able to be cleaned and pest proofed. External ground storage areas are to be paved, graded, drained and provided with a hose tap to facilitate cleaning.

Garbage room floors are to be impervious, coved, graded and drained. Walls are to be smooth impervious surfaces. Ventilation, pest proofing and a hose tap are to be provided.

Ventilation and Lighting. Natural or mechanical ventilation is to be provided in accordance with the Building Code of Australia. Extraction ventilation systems are to be provided to remove cooking fumes, odours, heat and steam in accordance with AS 1668.1 and 1668.2.

Lighting standards are to be adhered to. Room light fittings and equipment light/heat fittings are to be of a design that is easy to clean, provided with covers to contain globes or tubes if they shatter and will not harbour dirt or insects.



Most regulatory authorities reference the standard, so compliance is not an option

Photo courtesy of Philips Lighting

2. Floors, Walls and Ceilings

Floors must be able to be effectively cleaned, not able to absorb grease, not allow ponding of water and not provide harbourage of pests. These requirements apply to areas used for food handling, cleaning sanitising and personal hygiene. Areas where members of the public have access such as dining rooms and drinking areas, are excluded from this requirement.

Flooring. Flooring is to consist of material that is appropriate for the activities conducted and includes epoxy jointed ceramic and quarry tiles, heat welded vinyl sheeting and epoxy resin for food preparation areas and general use. Floors draining to a floor waste are to be graded.

Steel trowelled case hardened concrete is suitable for chillers, freezers and storage areas. Vinyl tiles can be used in food store rooms that are not wet areas.

Coving. In all instances where floors are to be flushed with water the intersections of walls and plinths are to be coved to a minimum radius of 25mm. Coving is to be an integral part of the floor, plinth and wall surface finish. Where vinyl sheeting is used to form a cove, a preformed coving fillet support is to be used. Diagrams showing coving methods are published in AS4674-2004.

CONTINUED ON PAGE 14



Compliant design will pay back in terms of cleaning and maintenance savings.

Photo courtesy of Bethell flooring.

Plinths. Plinth finishes are to meet the same requirements as the floor, shall be 75mm in height, impervious, rounded at all exposed edges and covered.

Walls and ceilings. Walls and ceilings must be provided where it is necessary to protect the food and be constructed in a way appropriate for the activities to be conducted, and sealed to prevent access of dirt, dust and pests and able to be easily cleaned.

Wall construction. Walls of all food premises are to be of solid construction to prevent harbourage of vermin in voids and cavities.

Wall finish. In food preparation areas and open food (unprotected food) areas surfacing materials shall be glazed ceramic tiles, stainless steel, welded vinyl sheeting (not in high heat or impact areas) adhered directly to the wall.

Skirting boards, picture rails, open joint spaces, fixing screws, cracks and crevices are not permitted.

In food storerooms that are not wet areas painted plaster walls or painted brickwork may be used.

Ceilings. Ceilings in food preparation areas are to be painted plaster, trowelled cement or smooth concrete finished with impervious sealing material. Drop in or removable panel ceilings are not permitted in food preparation or open food (unprotected food) areas.

Treatment of water, gas pipes, conduits, electrical wiring. These are to be concealed in floors walls, plinths and ceilings, penetrations and openings are to be sealed. Alternatively they can be fixed on brackets to maintain 25mm clearances from horizontal and vertical services. A diagram in AS 4674-2004 shows the requirements.

3. Fixtures, Fittings and Equipment

Fixtures, fittings and equipment must be adequate for their

intended use and must be designed, constructed and installed in such a way as to be easily and effectively cleaned, and to permit easy cleaning of adjacent areas.

Cleaning and sanitising of equipment. The minimum requirement (for premises selling pre-packaged food and/or uncut fruit and vegetables) is a single bowl sink. For other food premises a double bowl sink must be provided for cleaning food contact equipment. A double pot sink shall be provided for larger equipment.

Where all food contact equipment can be washed/sanitised in machines a single bowl sink will suffice. Vegetable preparation sinks or a food immersion sinks may be needed. In all food premises where hands are likely to be a source of contamination, a hand basin is also to be provided (see below).

Dish washers/glass washers. Machines used for sanitising are to operate on the sanitising cycle at the manufacturer's recommended temperature and time. Machines designed for the use of chemical sanitisers are to operate at the manufacturer's recommended temperature.

Sinks are to be provided with hot water. Hot water at a temperature of 43 degrees C for cleaning and 80 degrees C for sanitising. (Sanitising is required for eating and drinking utensils and equipment and utensils that contact food and that are likely to cause contamination).

Food contact surfaces. Food contact surfaces must be able to be easily cleaned, unable to absorb grease and made of materials that will not contaminate the food.

Hand washing facilities. Hand washbasins must be located where they can be easily accessed in areas where food handlers work (eg. no more than 5 metres from food preparation areas, open food areas and utensil and equipment washing areas) and immediately adjacent to toilets. They must be permanent fixtures connected to a supply of warm running water through a hot water and cold water-mixing tap. Taps that operate hands free shall be provided at all hand washbasins. The basin must be of a size that allows easy hand washing and be clearly designated for the sole purpose of washing hands, arms and face.

Refrigerated counters, cupboards, cabinets, bar. Construction material requirements are shown in diagrams and tables in AS 4674-2004.

Equipment. All equipment shall be either moveable for cleaning or built into walls and completely vermin proofed or butted against walls and sealed or installed with clearances as outlined in AS 4674-2004.

Equipment shall be supported on wheels or casters, 150mm legs, plinths, or solid metal or capped tubular steel brackets or framework.

Storage Areas. Clothing lockers must be away from food areas and the need for staff change rooms must be assessed. Stored cleaning materials, chemicals and similar substances must be away from food areas.

Toilets. Toilets for both staff and customers must be provided in accordance with the Building Code of Australia (BCA). Toilets must be separated from food areas by an intervening ventilated space (eg airlock) fitted with self-closing doors. Customer/public toilets are not to be accessed through areas where open food is handled. ■

FACTERIA

What rhymes with Auld, Bold,
Cold, Fold, Gold, Hold etc...
Yes Mold! (or Mould)

Mould exists in thousands of species and are literally everywhere. They consist of filaments known as hyphae, reproduce with fruiting bodies and spores and derive their energy from the material they are living upon. Various species of mould are capable of growth through a wide range of environmental conditions, most notably, compared to bacteria, growth in low water activity foods such as bakery products, jams and nuts.

Like bacteria, some species are capable of producing toxins in food which can lead to illness.



Various species of mould from genera including *Aspergillus*, *Penicillium* and *Fusarium* are known to produce Mycotoxins which are highly toxic compounds capable of causing bodily injury if consumed. Colonies of mould species which produce mycotoxins can produce large amounts of toxin under appropriate conditions

The mycotoxins from these moulds fall into groups including Aflatoxin (4 sub groups), Ochratoxin (3 sub groups), Patulin and *Fusarium* Toxins. The health effects documented in association with the consumption of these toxins includes death, organ damage, damage to the immune system and increased sensitivity to bacterial endotoxin. Some mycotoxins such as Aflatoxin B1, are known and aggressive carcinogens.

Consumption of product infected with colonies of mycotoxin producing species is likely to result in these health effects occurring in the individual. A number of famous cases through history have resulted in significant numbers of deaths in humans, farm animals and birds.

Species of mould from *Aspergillus*, *Penicillium* and *Fusarium* genera are widely distributed in the environment so the growth of mould on a product intended for consumption should not be considered as low risk....think twice before cutting the mould off a block of cheese! ■

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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 the UK

Background noise affects taste of foods

“The level of background noise affects both the intensity of flavour and the perceived crunchiness of foods, researchers have found. Blindfolded diners assessed the sweetness, saltiness, and crunchiness, as well as overall flavour, of foods as they were played white noise. While louder noise reduced the reported sweetness or saltiness, it increased the measure of crunch. It may go some way to explaining why airline food is notoriously bland - a phenomenon that drives airline catering companies to season their foods heavily. In a comparatively small study, 48 participants were fed sweet foods such as biscuits or salty ones such as crisps, while listening to silence or noise through headphones. Also in the group’s findings there is the suggestion that the overall satisfaction with the food aligned with the degree to which diners liked what they were hearing - a finding the researchers are pursuing in further experiments.”



Noise might make airline meals easier to swallow.

The research is reported in the journal Food Quality and Preference. “There’s a general opinion that aeroplane foods aren’t fantastic,” said Andy Woods, a researcher from Unilever’s laboratories and the University of Manchester.

“I’m sure airlines do their best - and given that, we wondered if there are other reasons why the food would not be so good. One thought was perhaps the background noise has some impact,” he told BBC News.

“Nasa gives their space explorers very strong-tasting foods, because for some reason they can’t taste food that strongly - again, perhaps it’s the background noise.

“There was no previous research on this, so we went about seeing if the hunch was correct.”

“The evidence points to this effect being down to where your attention lies - if the background noise is loud it might draw your attention to that, away from the food,” Dr Woods said.

Also in the group’s findings there is the suggestion that the overall satisfaction with the food aligned with the degree to which diners liked what they were hearing - a finding the researchers are pursuing in further experiments



From Australia

Food poisoning: eggs cause one in 5 outbreaks

Eggs appear to be responsible for nearly one in 5 outbreaks of food-borne illness in Australia.

Data from Food Standards Australia New Zealand reveals the problems posed by eggs appear to be growing, with 20 outbreaks involving 289 people in 2008, compared to just 8 outbreaks in 2004-05 (Food Surveillance News, Autumn 2010).



OzFoodNet surveillance shows that desserts containing raw egg, such as mousse or tiramisu, hospitalised 10 people and made another 88 sick. Other egg-related outbreaks were linked to hollandaise sauce, aioli and lightly cooked eggs.

Restaurants account for most food-borne disease (43 per cent), with private residences and commercial caterers the next most common (12 per cent each), and aged care facilities (7 per cent) causing more illness than takeaway outlets (6 per cent).



From the UK

Can “hair of the dog” really alleviate a hangover?

Food Magazine

I saw that headline in my RSS feed and was immediately intrigued. Sadly, the answer is, “Nobody knows.” But it’s a sad answer with an interesting reason behind it. Turns out, hangover cures are one of those things that have never gotten much attention from science, according to the Good, Bad and Bogus blog. And, apparently, that’s because doctors view hangovers as a complication of excessive drinking, rather than a medical problem in, and of, itself. Treating hangover is controversial because there’s already a cure, according to an editorial in Current Drug Abuse Reviews: Don’t drink so much

Move over tomato juice, bacon and egg rolls and late-night kebabs – there’s now a new cure for hangovers – and it comes in a shot glass.

UK based company The Feel Good Factory has developed a new product on the Australian market, claimed to be the first of its kind to help cure hangovers.



Coffee might not be the best solution!

The company’s F*ck!ng Hangover (FH) drink with a zesty orange and passionfruit taste, comes in a 60ml shot and is infused with vitamins, minerals, electrolytes, amino acids and herbs.

According to The Feel Good Factory, The FH shot replaces lost vitamins and minerals including B1, B2, B3, B5, B6, B12, biotin and vitamin C after a night out. It also contains zinc and electrolytes such as magnesium, potassium and sodium, and a variety of amino acids.

Director of The Feel Good Factory Daniel Ivachev said the company’s “special formula” helps metabolise alcohol out of the system.

“With summer just around the corner and the amount of alcohol consumed about to increase, this product will be perfect to help people bounce back and be able to function properly at work,” he said.

“When you come home from a big night of drinking, simply have one last drink- our 60ml shot and it will make the world of difference in the morn.” So the promotional literature claims.

From Australia

Carbon price brings food industry to the brink

Senator Ron Boswell has warned that, Julia Gillard’s commitment to a price on carbon could permanently destroy the competitiveness of Australia’s largest manufacturing sector – food.

The result could be a collapse in production and the loss of national food self-sufficiency.

The \$102 billion Australian Food and Grocery industry today announced its first ever international trade deficit. The industry’s bottom-line has dropped from a \$4.4 billion surplus in 2004-05 to a deficit of \$1.8 billion in 2009-10.

The global financial crisis; a strong Australian dollar, driving already fierce competition from imports; big increases in input costs for labour; energy and water; and Australia’s long drought, were all cited as contributors to the historic turn-around.

The recent targeting of massive water cuts for farmers in the nation’s food-bowl, the Murray-Darling Basin, is deepening concern about the future of the industry, which now employs 288,570 – down from its peak of 315,000 in 2006-07.

In delivering a report on the state of the sector, Australian Food and Grocery Council chairman Geoff Starr has called for a national debate on the future of the industry to ensure policy settings to “secure its growth and profitability into the future.”

Senator Boswell backed the call, declaring it was difficult to overstate the scale or importance of threats to the industry.

“Many factors impacting on the sector are beyond our control, but we do not have to add to those massive pressures with a carbon price that will flow right through the supply chain, impacting on costs, and prices – every step of the way.

“The price competition from imports from a range of countries, including the United States, and Asia, where there are no serious moves to price carbon, is already ferocious.

“Putting a price on carbon, ahead of action by our competitors, could be the last straw for our competitiveness, at a cost of tens of thousands of jobs - and permanent loss of national food self-sufficiency.

“That would be a national disaster.”

From Europe

Ethical food trends shifts from animals to packaging, Mintel

By Lorraine Heller, FoodQualitynews.com

Food and beverage products marketed as ‘ethical’ have soared across Europe over the past five years, with a key focus in the ‘ethical trend’ being environmentally friendly packaging, according to Mintel.

A post market analysis by the market researcher found that between 2005 and 2010 to date, there were 17,208 food and drink products launched in Europe that make some claim towards being ethical.

Between 2005 and 2009, Mintel identified a 963 per cent increase in product launches in the category, from 445 products in 2005 to 4,732 last year.

As well as the overall growth in the sector, statistics from Mintel’s Global New Products Database (GNPD) also reveal a key shift in the focus of ‘ethical’ products: from animal-friendly to environment-friendly products.

In 2005, animal friendly food and drinks were the most popular ethical product launches, with 249 new launches that year. By 2009, the number of new introductions in this category more than doubled to 534.

However, the most impressive growth was seen in products claiming to have environmentally friendly packaging. In 2005, GNPD recorded only 4 new launches in this category, but by 2009 the figure increased to 2,598. ■



Chemical sprays for cleaning and sanitising - can they be replaced?

THE IONATOR EXP™ FROM ACTIVEION RAISES AND TACKLES THE ISSUE.

Despite growing concern over the long-term health effects of chemical cleaners, the need to clean means that potentially harmful sprays continue to be used by many. Technology company Activeion Cleaning Solutions™ believes it offers a real alternative to these chemicals.

Cleaning and sanitising are absolute requirements through all stages of food production, storage, preparation and retail. For most companies, this means using a variety of chemical cleaners that are designed to either clean specific surfaces, or to be effective against specific soils.

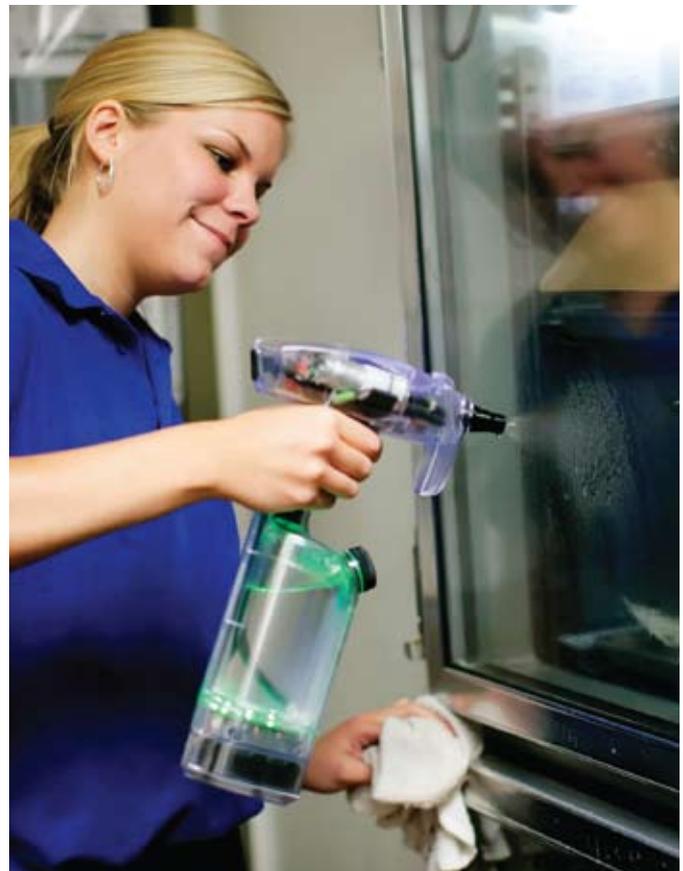
Many chemical cleaning sprays contain ingredients that are known to be harmful. The mixture of chemicals all of us are exposed to over time further complicates this issue is a cause for concern. Basic high school chemistry suggests that one should not mix chemicals without knowing what the reaction will be, but who knows just what chemical mix any one of us has been exposed to? And who knows what the accumulation of chemicals will mean in the years to come?

One area where it is possible to limit exposure to strong chemicals is in cleaning. There are a number of alternatives to chemical sprays, such as steam, ultrasound, and electrolysed water that have proved to be effective in recent years. However many of these technologies have characteristics which limit their use in retail or hospitality environments.

Therefore, from an ease of use and practical viewpoint, the use of chemical sprays for cleaning and sanitising has become the norm in hospitality and retail. In use, these sprays are normally directed at the surfaces to be cleaned but, in reality some ends up where it should, some ends up somewhere else as overspray, and some ends up airborne as a potential contaminant. You can tell by the smell!

A recent US study, which examined thirty different chemical cleaners used in US schools, identified airborne traces of four hundred and fifty seven distinct chemicals¹. Whilst there was no mention of these nasties on any product labels, formaldehyde, benzene and chloroform were all found. The report acknowledges that "green" cleaners generally released fewer toxins, but in this US study, some were still found to contain chemicals linked to cancer or asthma.

A further cause of exposure to chemicals is the residue left behind on cleaned surfaces – this gets onto food and skin. These traces are minute to be sure but some household cleaning products contain ingredients that are thought to accumulate in our bodies, so these traces could potentially harm our health.



The question raised is whether it possible to clean places safely around staff, clients and food without using any chemicals?

One manufacturer offers a new solution that testing all over the world has verified.

New technology from Activeion, the ionator EXP™, while revolutionary in its design and process, gives a similar result as to a plethora of chemical sprays by making ionized water when and where it is needed. Ionized water is a powerful dirt removing and bacteria killing product.

Independent labs have tested the ionized water from the ionator EXP™ - it can both clean and sanitize effectively. This is endorsed by the recent certification from HACCP International as a food safe device.

The device is rechargeable and refillable, meaning that each unit will transform up to five thousand litres of water during its normal life for substantial savings in most areas. Users report savings from a pure financial viewpoint, but are also interested in the green savings and PR opportunities offered by reducing reliance on older methods.

Activeion technology uses two electrical sciences to transform plain tap water into ionized water. Water electrolyzation provides the cleaning power, while irreversible electro-poration kills germs. When applied to a surface, the ionized water cleans and kills harmful bacteria without chemicals and leaves no harmful residue.

An important consideration for HACCP International's technical team is the fact that the output of the ionator EXP™ degrades after 30 to 45 seconds on a surface. Karen Constable, of HACCP International said "From a food safety point of view, one of the best features of the ionator EXP™ is that the only thing left on a surface which has been cleaned or sanitised with the device is water."

Earlier this year, the US National Restaurant Association announced the Activeion Ionator EXP™ as a winner of its prestigious Kitchen Innovations™ Award.

In Europe, the Ionator EXP™ received AFIDAMP's Green Clean Award – an annual prize highlighting companies that have outstandingly contributed to cleaning with innovative environmental products.

Now that there is a practical alternative to older methods, it is worth considering how this may impact on business from an OH&S (occupational health and safety) viewpoint.

The guiding edict of all OH&S is eliminating risk when reasonable and practicable. If risk cannot be practically eliminated, then measures must be adopted to minimise risk based on a hierarchy of control these measures include:

- **Substitution** – use something less risky to do the same job.
- **Engineering/Isolation** - physically build something to put the risk behind a barrier or isolate the risk
- **Process Management** - If a risk is unavoidable, then processes must be implemented to manage it
- **PPE** – Personal Protective Equipment must be provided and used with the measures listed above.

Elimination, where reasonable and practical, of the OH&S risks posed by chemicals is the desired outcome – and a responsible approach – for workplaces using chemicals to clean.

Using ionator EXP™ devices from Activeion™ is a practical alternative which eliminates the occupational safety risks associated with using chemical cleaners. When it comes to the safety of personnel who perform cleaning activities in a business, it can be argued that a defence of 'reasonable and practical' is quickly being lost with chemical-based cleaning methods. ■



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METAL SCOURERS: EFFECTIVE BUT DANGEROUS!

by Karen Constable

Up to your elbows in grimy mess? Walls, bench tops, range hoods, stainless steel appliances, tiles and other surfaces that have a build up of oily residue can be very difficult to clean. While chemical cleaners assist with removing grime, mechanical scrubbing is almost always required.

When it's necessary to manually scrub hard surfaces in a food facility, many of us still reach for a metal scourer. Metal scourers can be made from mild steel, galvanized steel, stainless steel and even copper. They are highly abrasive, durable and easy to rinse, but food safety experts agree that metal scourers should never be used in an area where food is handled.

Interestingly, if you clean a stainless steel surface with ordinary 'steel wool', it will develop rust marks. This is due to a chemical reaction which occurs on the surface between the stainless steel and tiny fragments of carbon steel which have been left behind after cleaning. Similarly, cleaning a stainless steel surface with a sponge or brush that has previously been used to clean carbon steel causes corrosion.

Rust spots on food equipment can be a food safety problem, but fragments of metal in a food handling area are an even more serious concern. Metal scourers gradually break down during vigorous scrubbing. Loosely woven stainless scourers (as pictured) create fragments which can be one or two centimeters in length with sharp edges and ends. The fragments are often curved or hook-shaped. A few minutes of scrubbing with a stainless scourer can result in hundred of fragments being produced.

Small fragments of material in food handling areas can, and

do, find their way into food. Metal detectors, X-ray equipment and magnetic separation devices should not be relied upon for detecting or removing small contaminants, particularly wire-shaped pieces which may be oriented in the food such that only a small area presents to the detecting device.

Metal fragments in food can cause mouth injuries, and if swallowed, can lodge in the stomach, small intestine or large intestine. Once inside they have the potential to perforate the wall of the digestive tract. A perforated stomach or intestine allows intestinal juices laden with bacteria to enter the peritoneal space causing an infection known as peritonitis. Untreated peritonitis is a serious condition, which if not treated will result in a painful death within a matter of days.

Alternatives to metal scourers are available. Non-metal scourers are usually made from nylon fibres coated in abrasives. Light, medium and heavy duty scourers offer a range of scouring attributes and open-mesh models provide good rinse characteristics.

Like metal scourers, nylon scourers also release fragments during vigorous scrubbing, however these pieces are typically much smaller than stainless steel scourer fragments, and tend to be straighter. Although the pieces may be rough, they have no sharp edges, so they are less likely to cause injury to the mouth or digestive tract. Nylon is an extremely inert material, and if ingested is thought to pass through the body without causing harm.

There are a number of certified food-safe scouring products which are effective and have been closely examined in terms of their risk profile. They are a safer alternative to metal scourers. Avoid the risk – your consumers will thank you. ■

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PRODUCTS

Detailed in this section are some new products that are now available in Australia and which are particularly appropriate for the food and beverage industries. Like all products that carry the HACCP Australia certification mark, they are well designed and demonstrate the highest standards of food safety and industry compatibility. There are many others and readers are more than welcome to call our office for assistance if they are looking for food safe product or services for particular tasks. Call 02 9956 6911 or email info@haccp.com.au

LIGHTING - Philips's Bay Lighting products

PHILIPS



Philips Lighting have released a 'teflon' coated metal halide lamp. Metal halide lamps are frequently used in high-bay lights in manufacturing facilities and warehouses. Metal halide lamps rarely break – the most common scenario is under conditions of thermal shock, such as when accidentally sprayed with cold water, or at end of lifetime in case of non passive failure – but when they do break, their pressurized contents can spray thousands of tiny glass fragments over a large area. The coated lamps exhibit improved containment of glass compared to standard metal halide lamps when broken and therefore present a reduced physical

contamination profile. These lamps are suitable for use in open luminaries in areas of food facilities where food and food packaging materials are completely enclosed and in those circumstances can eliminate the need for retro-fitting of deflectors – often a costly exercise.

Product name: Philips Lighting HPI Plus BU-P and BUS-P Teflon coated metal halide lamps. Available from wholesalers. - see www.philips.com.au

STAINLESS STEEL CLEANER - SEJ Solution's Shining Armour Stainless Steel Rejuvenators



Stainless steel is becoming a very popular finish in both domestic and commercial environments and not just for its food safe qualities but because of its fashionable appearance. While the food safety characteristics of stainless steel are well known, the design qualities make it a very high profile element in many retail environments as well. Cleaning stainless steel is best carried out using a special purpose cleaner. SEJ Solutions' Shining Armour Stainless Steel Rejuvenator has been scientifically developed with anti-bacterial ingredients to give you fantastic looking stainless steel as well as a hygienic and food safe result. For more details contact SEJ Solutions (www.sejsolutions.net). 3M also supply certified cleaners for stainless steel (www.3m.com.au).

MATTING - Matworld



All too often we see inappropriate floor mats being used in kitchens and factories - some being just absolutely impossible to clean. Mat World from 'Pall Mall Manufacturing' (www.matworld.com.au) has been successful in their food safety certification application for a range of food safe matting designed for wet, dry and high traffic areas. Matting can make for a difficult



purchase decision as consideration must be given to the design, materials and cleanability as well as the activity in the zone for which it is being considered. These Mat World products mats have been closely

examined by our food technologists especially in terms of these key features and categorised by activity zone. They have been found to be 'fit for purpose' in various food industry applications. The General Mat Company (www.matting.com.au) and 3M (www.3m.com.au) also have a range of food safe products.

PROTECTIVE CLOTHING - Steeldrill Health and Safety



Over the last few months, we have been examining a number of disposable protective clothing items from Steeldrill Health and Safety. They have a comprehensive range of food safe and certified products, including hair nets, sleeve protectors, aprons, coveralls and shoe covers which are particularly appropriate to staff working in food production and handling. Steeldrill Health and Safety (www.steeldrill.com.au) join RCR International (Proval) (www.rcr.com.au) and Livingstone (www.livingstone.com.au) in offering well-designed and food safe protective clothing which is fit for purpose in industrial processes governed by HACCP programmes.

FINGER COTS - Emlotte's new blue range of cots



Finger cots are commonly used as a water-proof cover for dressings such as bandaids and bandages on fingers. Latex finger cots have been available in Australia for many years, and have been evaluated by HACCP Australia. However, natural-coloured latex finger cots have not

been certified. They are not the best choice for food handling environments because they can be difficult to see in a food product if they were to fall off the wearer's finger. Blue-coloured food safe gloves have always been recommended for those wearing a dressing on their finger. Now Emlotte have introduced blue finger cots to Australia. They are available in a range of sizes, and are a vibrant blue colour. They are endorsed as a safe and suitable waterproof covering for dressings and bandages for use in situations where gloves are not necessary and would not normally be worn. **Emlotte** can be contacted on 02 47738171 or email sales@emlotte.com.au

**PEST CONTROL MATERIAL -
BASF's Phantom**

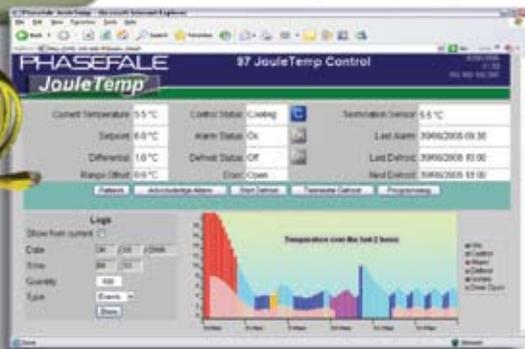


Phantom insecticide, by BASF, is a major breakthrough in pest control for Australia with unique properties that make it unlike other insecticides. The active ingredient, new to Australia in this application, is derived from a natural product, based on a toxin of the bacterium *Streptomyces fumanus*. Phantom is non-repellent, so it is suitable for use near cockroach gels. Phantom insecticide has been approved for use as a liquid crack and crevice spray. Product information hotline: 1800 006 393 (www.termidor.com.au.) BASF also recently gained certification for their Roguard Lockable Rodent Bait Stations. The rat station has an internal design which allows standard sized glue boards to be placed inside, without having to cut the glue board. It will also fit a snap trap. Product information hotline: 1800 006 393 (www.termidor.com.au)

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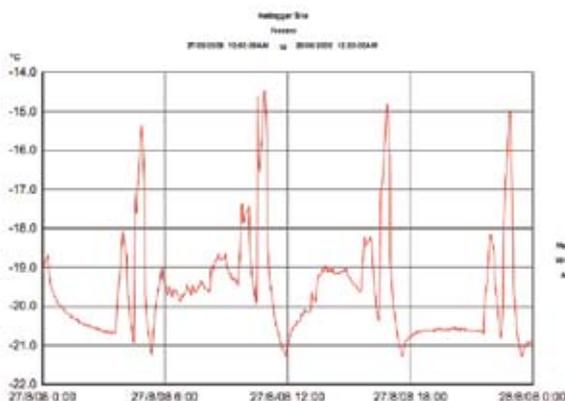
A closer look at a couple of products that HACCP Australia has reviewed

Managing Temperature - a critical subject for many food business operators. An introduction to a couple of products from 'Diginol' and 'Onergy' that have impressed our team.

In the last edition, we touched on conformance requirements for dishwashers and the all important sanitation and final rinse temperatures which several of Eswood's dishwashers meet. This time we thought we should mention products assisting with temperatures at the other end of the thermometer scale - and concerning what are always important CCPs in many food safety programmes - namely cold storage temperature management and recording.

Excellent temperature management products are available from Carel, (www.carel.com), Danfoss (www.danfoss.com) and Phasefale (www.phasefale.com.au) and these are often incorporated in the very best of cool rooms. They offer efficient governors and controllers and accurate data.

In addition to these products, Diginol (www.diginol.com.au), a Queensland based company, supply a product called 'Netlogger'. The 'Netlogger' monitors cool rooms and freezer temperatures on its own independent service platform and covers the reporting side of this issue with a very useful and well presented system. Each Netlogger device can monitor temperatures at up to 4 different points within a cool room and all the information is presented on a HACCP compliant report of time, temperature and location. The system incorporates alarms that can be sent to office phones and mobile phones via SMS in the case of breaches of temperature parameters and also log close outs. One particularly attractive feature is the system does not require any software to be installed on the operator's computer. All the information is web-based, hosted on Diginol's web servers and accessed by the operator through a standard web browser or received in standardised report format as required by the operator's food safety programme. Diginol's monitors have battery backup option in case of power failure so that such incidents can be monitored at the time.



Another very impressive product that serves the industry in this regard is the 'EndoCube' from Onergy. As many readers will know, one of the most common difficulties is recording actual product temperature - not air temperature. All sorts of methodologies have been used in trying to simulate product with probes placed in vials or within the product itself. In practice, these home-grown systems can be inefficient and inaccurate and sometimes actually introduce risk to the task! EndoCube is a clever food product simulator which is designed to house a thermostatic probe giving a much more accurate temperature status device.

Invented by British engineers and patented globally, the EndoCube has been widely tested in-house and by independent organisations, and has demonstrated energy savings of up to 33%.

This neat wax cube contained in a cleanable casing is a clever refrigeration device with no electrical or mechanical components. It not only gives a 'truer' product temperature reading but, by mimicking food, also changes how fridges and freezers work and utilise energy. Rather than respond to fluctuating air temperature with corresponding refrigeration workload, the EndoCube makes refrigeration units read food temperature only. Refrigeration units work in a series of cycles, most commonly monitoring air temperature in order to decide when to switch on and off. But air temperature rises faster than the temperature of food, so refrigeration units work harder than necessary. Coupling energy saving and food safety, these are certainly worth a look.

These products have been certified by HACCP Australia as food safe in terms of their design, materials and non power related performance and both are food safe in themselves and can make a contribution to food safety in their application.

As matter of interest, these products, although unrelated would work well together in harmony.

More information: **DIGINOL** www.diginol.com.au

Contact Scott Thompson on 07 3206 3079 or 0417 490 877

Onergy EndoCube www.onergy.com.au

Contact Sam Kazatsky on 03 9078 4282 or 0423 691 369

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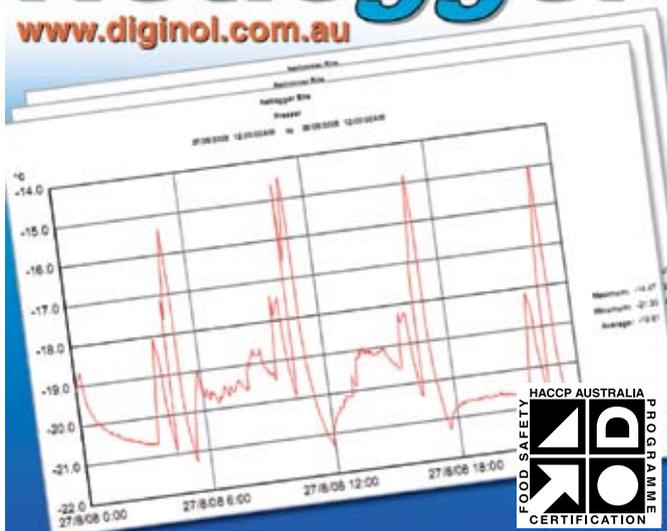
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HOT LINKS

Food Music – Eat to the Beat

<http://www.mixedup.com/foodsongs.htm>

Here is a list of songs about food.....over 500 of them ! Artists such as James Taylor, Blondie, Smashing Pumpkins and the Beach Boys.....So much inspiration to be crammed into 3 minute tunes !

Food is art and art is food.

<http://fineartamerica.com/art/paintings/food/all>

Even artists have to eat....and most have painted their food at one time or another. From renaissance masters through to Andy Warhol, artists have been painting food into their canvasses for centuries. The website has several thousand contemporary works for sale.... Check out some of Greg Brown's work for cafe-cool food.

Algae is great.

<http://www.growing-algae.com/>

Algae is considered to be a super food and energy source for the future. Diverse from single cell organisms to 80 meter giant kelps, algae has the ability to photosynthesise like plants. This site gives great information on this wonderfood for those who like it slimy and green.

Whatever happened to space food sticks?

<http://spaceflight.nasa.gov/living/spacefood/index.html>

I so miss those little rubbery sticks that you could tear, stretch, mould and of course eat. I'm not even sure if astronauts even ate them but I sure felt like Armstrong every time I peeled back that silvery foil. NASA knows everything about space and deals with food in space on this page with heaps of interesting facts and issues. One small snack for man.

News about food in Australia

<http://www.ausfoodnews.com.au/>

Well you could call this site ' Australian Food News' which is exactly what they have done and is exactly what the content is all about....Food. With links to new products, legislation and international news, this site makes for an excellent browse over your lunch time sandwich. ■

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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	Manufacturers of industrial dish and glass washers	1800 013 123	
	MACKIES ASIA PACIFIC	Foodsafe bread loaf pans and bakery trays	02 9708 2177	
	SEMAK	Manufacturers of chicken rotisseries	03 9796 4583	
	TOMKIN AUSTRALIA	Foodsafe kitchen equipment	02 9319 2993	
CLEANING EQUIPMENT	BAXX AUSTRALIA	Equipment for the elimination of airborne pathogens	02 9939 4900	
	EDCO (EDGAR EDMONDSON)	Cleaning aids and equipment	02 9557 4411	
	ED OATES PTY LTD	Full range of food grade cleaning equipment	1800 791 099	
	SABCO	Scourers, sponges, clothes and cleaning aids	1800 066 522	
	STEAMASTER AUSTRALIA PTY LTD	Hot and cold water pressure cleaners	02 9796 3433	
CLEANING CHEMICALS	ACTIVEION INTERNATIONAL	Non chemical all purpose cleaning "lonator EXP"	1300 466 493	
	AUST. STEAM CLEANING & MAINTENANCE SYS.	All purpose cleaning and disinfectant products	07 5599 8410	
	AVANTI CHEMICALS	Cleaning chemicals for food and agri. businesses	07 5549 3666	
	BIOTEK AUSTRALASIA PTY LTD	Broad spectrum disinfectant	02 9603 4499	
	BIOTEK-OZONE AUSTRALIA & NEW ZEALAND P/L	Ozonated water generators for sanitation	02 9966 0555	
	DEB AUSTRALIA	Skin care and hand cleaning soaps for food handlers	1800 090 330	
SEJ SOLUTIONS	"Shining Armour" stainless steel cleaner and rejuvenator	1300 055 818		
CLEANING AND MAINTENANCE SERVICES TO THE FOOD INDUSTRY	ACE FILTERS	Food grade cooking oil filters	1300 555 204	
	AERIS HYGIENE SERVICES PTY LTD	Specialist cool room and cool room motor cleaning services	1300 790 895	
	BORG CLEANING	Specialist contract cleaning services for food premises	03 9463 1300	
	CHALLENGER CLEANING SERVICES	Specialist contract cleaning services for food premises	02 9993 0562	
	ICE CLEAN INDUSTRIES	Residual free dry ice cleaning	02 8796 3008	
	INTEGRATED PREMISES SERVICES P/L	Specialist contract cleaning services for food premises	1800 651 729	
	ISS HYGIENE SERVICES	Washroom services for the food industry and premises	1300 656 531	
	METROPOLITAN FILTERS	Filters and filter services for range hoods and food facilities	1300 653 536	
	WASH IT AUSTRALIA	Food transport vehicle cleaning and sanitation services	1300 927 448	
	OZ TANK	SS deep cleaning tanks and systems for pans and trays	1300 66 88 66	
	PINK HYGIENE SOLUTIONS	Bathroom services for the food industry and premises	1300 731 234	
	POWERTANK PTY LTD	SS deep cleaning tanks and systems for pans and trays	0411 441 441	
	TOTAL EXHAUST CLEANING CONTRACTORS	Specialist cool room, hoods and kitchen cleaning services	0418 192 025	
CLEANING MATERIALS	3M	Scotchbrite™, cleaning chemicals, scourers and sponges	136 136	
	EDCO (EDGAR EDMONDSON)	Disposable cleaning wipes	02 9557 4411	
	CHEMPACK SUPPLIES	Food grade bathroom paper and dispensers	02 9542 5822	
	CLOROX AUSTRALIA	Chux™, Oso™ and Glad™ range of materials	02 9794 9500	
	CONCEPT LABORATORIES PTY LTD	Suppliers of sanitising hand gel and sanitising wipes	07 5493 8433	
	DEB AUSTRALIA	Disposable cleaning wipes and cloths	1800 090 330	
	LALAN GLOVES SAFETY CARE	Food grade cleaning materials	03 9706 5609	
	MEDIVAC	Disposable cleaning wipes for the food industry	03 5436 1100	
	ED OATES PTY LTD	Full range of kitchen cleaning materials	1800 791 099	
	SABCO	Scourers, sponges, clothes and cleaning aids	1800 066 522	
	SCA HYGIENE AUSTRALASIA	Tork premium colour coded specialist cloths	1800 234 613	
	CLOTHING - DISPOSABLE GLOVES AND PROTECTIVE WEAR	EMLOTTE PTY LTD	Waterproof finger cots for dressings and bandages	02 4773 8171
		LALAN GLOVES SAFETY CARE	Disposable gloves for the food industry	03 9706 5609
LIVINGSTONE INTERNATIONAL		Disposable gloves for the food industry	1300 889 822	
PARAMOUNT SAFETY PRODUCTS		Disposable gloves for the food industry	03 9762 2500	
RCR INTERNATIONAL		Gloves and disposable protective wear	03 9558 2020	
STEELDRILL HEALTH & SAFETY PTY LTD		Disposable gloves for the food industry	03 9790 6411	
SCA HYGIENE AUSTRALASIA		Tork premium disposable non woven cloths	03 9550 2999	
YAP TRADING COMPANY		Disposable gloves for the food industry	02 9826 8299	
FACILITY FIXTURES AND FIT OUT	ALBANY DOORS	Automatic rapid close doors	1300 666 232	
	CARONA GROUP PTY LTD	Coldshield's PVC flexible doors for food premises	1800 462 233	
	DMF INTERNATIONAL PTY LTD	Flexible door material for food manufacturing and storage	02 9636 5466	
	DYSON APPLIANCES	Suppliers of food safe hand dryer	02 9540 0400	
	HALTON INTERNATIONAL	Suppliers of extraction hoods and ventilation devices	0412 702 145	
	PHILIPS LIGHTING	Food safe tube lighting for food handling facilities	02 9947 0000	
	THORN LIGHTING	Food safe lighting and fitout solutions for food handling facilities	1300 139 965	
FLOORING, WALLS, AND MATTING	3M	Specialist safety matting for food and beverage areas	136 136	
	ALTRO SAFETY FLOORING & WALLING	Specialist food premises flooring and wall panels	1800 673 441	
	BASF CONSTRUCTION CHEMICALS	UCRETE Flooring System	1800 333 048	
	BETHELL FLOORING	Supplier and installers of specialist food premises flooring	07 3865 3255	
	BLUESCOPE STEEL	Colorbond® anti-bacterial coolroom panelling products (quote 2222)	1800 022 999	
	DEFLECTA CRETE SEALS	Anti-bacterial Flooring Product and Services	03 9318 9315	
	DYNAMIC COMPOSITE TECHNOLOGIES	Glassboard Coolroom and Food Transport Panelling Products	1800 051 100	
	GENERAL MAT COMPANY (THE)	Specialist safety matting for food and beverage areas	1800 625 388	
	PALL MALL MANUFACTURING	Specialist safety matting for food and beverage areas	1300 676 807	
	RAMVEK PTY LTD	Wall panelling for food areas	03 9794 9342	
	ROXSET AUSTRALIA	Suppliers and installers of specialist food premises flooring	02 9988 4822	
FOOD SERVICE EQUIPMENT AND UTENSILS	AACLAIM QUALITY SALES	Food service and food storage light equipment	02 9525 1049	
	FOOD SERVICE EQUIPMENT (FSE)	Juice dispensers and other buffet equipment	1800 673 153	
	KENCAN LTD	Kee-seal™ disposable piping bags	07 3273 8111	
	LANCER BEVERAGE SYSTEMS	Draught beer dispensing system	08 8268 1388	
	SPM DRINK SYSTEMS	Soft serve dispenser machine	0438 837 246	
	TOMKIN AUSTRALIA PTY LTD	Colour coded catering utensils, catering equipment and piping bags	02 9319 2993	
	FOREIGN BODY IDENTIFICATION	SMITH DETECTION	X-ray inspection and foreign object detection equipment	02 8338 9722
WJB ENGINEERING		Magnetic separation technology and services	1800 835 858	
HAND SOAPS AND BARRIER CREAM	CONCEPT LABORATORIES	Food Grade hand soaps	07 5493 8433	
	DEB AUSTRALIA	Food Grade hand soaps	1800 090 330	
	PROARMA (SKIN SURE)	Antibacterial protection hand cream	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	Suppliers of food grade lubricants	07 3373 3700
MANUFACTURING EQUIPMENT AND COMPONENTS	BSC MOTION TECHNOLOGY ENMIN PTY LTD FCR MOTION FESTO PTY LTD HARRINGTON MOTORS/SCORPION SEAL INNOVATIONS PTY LTD SICK PTY LTD SMC PNEUMATICS SPECIALTY AIR	Food grade bearings and housings Manufacturers of food grade feeder equipment Manufactures of food grade geared motors and inverter Pneumatics and valves for food manufacturing equipment Stainless steel electric motors for food processors Plastic and rubber sealing components for food processing Food safe switches, sensors and sensor solutions Suppliers of pneumatics and valves for food manufacturing Compressed air piping system in food manufacturing processes	03 9560 3222 03 9800 6777 03 9362 6800 1300 889 696 03 9546 7515 02 9860 4411 1800 334 802 1800 763 862 1300 1300 24
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 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 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 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	Socialist food premises pest management 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 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 HEATCRAFT AUSTRALIA PTY LTD ONERGY PTY LTD PHASEFALE	Temperature controllers and supervisors for refrigeration M2 alarm and monitoring system Data loggers and data services for temperature control HACCP specification cool room thermostats and alarms Distributors of Endo Cube, improving temp. monitoring and energy use Temperature controllers for refrigerated storage	02 8762 9200 02 8845 1813 07 3206 3079 13 23 50 03 9078 4282 03 9553 0800
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
STORAGE, SHELVING AND RACKING	ARMACEL TECHNOLOGY GROUP	Food storage containers, food grade shelving	02 9450 0900
MANAGEMENT SYSTEMS AND REPORTING	SHADOW ORGANISATION PTY LTD SPECIALITY AIR	Audit, compliance and monitoring systems Specialist compressed air services for the food industry	02 8448 2090 1300 1300 24
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
WALL & CEILING PAINT	LAMAL GROUP PTY LTD	Range of food facility paints with antimicrobial additive	1300 394 307

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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.

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