

AS4674 PROVIDES GUIDANCE FOR FOOD FACILITY DESIGN

The Australian Standard for the design and construction of food premises has been developed in order to provide additional guidance in meeting the Food Standards Code requirements. Many local governments and regulatory authorities have referenced this code 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. Some details of the Standard are summarised here and might be helpful to readers who are in the process of developing or considering new premises.

1. Design and Construction of Food Premises

The design of the food premises. Consider 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. Cont. on page 6

THE HACCP ENDORSEMENT OF NON-FOOD PRODUCTS AND SERVICES

The HACCP Australia endorsement process supports organisations achieving food safety excellence in non-food products that are 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 application specific 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. Generally, conforming products need to be:

- Well designed with 'food safe' characteristics
- Non-Toxic
- Easy to clean
- Likely to reduce the risk of any form of contamination
- Designed for a low consequence of error in use
- Contributing to food safety in their employment

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 particularly for the food industry or have several industry applications including food.



Only products that carry HACCP Australia endorsement are advertised in this bulletin. They have been thoroughly examined by food technologists to assess their suitability in terms of food safety for use in food operations employing a HACCP based safety programme. Please see p19 for further details of endorsed products.

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AUSTRALIA TIGHTENS POULTRY SAFETY STANDARDS

By Dominique Patton Reprinted with permission of DECISION NEWS MEDIA

Australian poultry processors will need to meet new safety standards under proposals designed to decrease levels of harmful bacteria like salmonella and campylobacter.

Under the proposals, open for consultation, poultry processors will only be able to accept poultry from farms that comply with the regulations and they must control food safety hazards during the slaughtering process.

This reflects current industry practices where poultry processors normally own the poultry on the farm and check the farms to ensure good agricultural practices are being followed.

However the new proposals will seek greater control, using for example a HACCP based food safety management system and requiring sufficient records to enable poultry and poultry meat products to be traced.

> "Under the proposals, open for consultation, poultry processors will only be able to accept poultry from farms that comply with regulations"

An assessment of safety standards at all levels of the poultry sector, commissioned prior to the proposals, found that the main hazards were Salmonella and Campylobacter. It also found that greater enforcement was needed at the primary production (breeding farms to the transport of birds to slaughter facilities) and consumer stages of the poultry meat supply chain.

In contrast, the primary production stage prior to breeding farms and the processing and retail stages are not considered to contribute to the residual risk, given current systems in place.

FSANZ said that the benefits through improved food safety



Assessment has shown a greater need of standards enforcement at breeding sites

outcomes would outweigh the costs of enforcing these measures. The impact of these new requirements is expected to be minimal, particularly if a two-year implementation period is provided.

Generally, there is a tendency for the numbers of contaminated birds to increase during transport from farm to processing plants, according to FSANZ. Then, levels of Salmonella and Campylobacter on poultry carcasses generally fall during processing, although prevalence (i.e. proportion of contaminated birds) tends to increase, especially after evisceration. Chilling, under effective operation, usually results in a decrease in both numbers and prevalence.

Based on a model that predicted illness from Salmonella and Campylobacter, a ten-fold reduction in the level of contamination with the bacteria at the end of processing resulted in a 74 per cent and 93 per cent reduction in the number of predicted cases of illness respectively.

For both organisms there was a linear relationship between the prevalence at the end of processing and the final number of illness.

In other words, halving the prevalence could halve the estimated number of illnesses.





COMPANY DEVELOPS SPRAY TO LIGHTEN UP PATHOGENS

By Ahmed El Amin Reprinted with permission from DECISION NEWS MEDIA

US company, AgroMicron is developing a spray that lights up pathogens, providing a way for companies to quickly detect contamination in foods and drinks.

Food safety has become a top priority in the industry as regulators attempt to crack down on contamination outbreaks. The company's Nano Bioluminescence Detection spray adds to the choices companies have in ensuring their products arrive safe for sale. AgroMicron said the spray will be a low cost system that will readily identify a broad range of food related pathogens, such as common Salmonella and E-Coli.

> "The Nano Bioluminescence spray is being developed by researchers and scientists in Tiawan and the US under technology transfer laws."

The spray, when applied to a food or beverage will react with the pathogen strain and produce a visual glow for detection. It uses nanotechnology to detect the harmful bacteria.

The Nano Bioluminescence spray is being developed by researchers and scientists in Taiwan and the US under technology transfer laws. The company said it expects to release a product based on the technology later this year.

The company plans to use a small, luminescent protein molecule that has been modified so that it attaches itself to the surface of the target bacterium.

The process would work in a similar fashion to an immune system antibody, designed to lock on to a particular feature on the "coat" of the microbe. In this case, the higher the number of connections between bacteria and molecules, the more intense the glow produced.

AgroMicron plans to design a easy spray application

device so it can be widely used, especially in ocean freight containerised shipping. If the container is opened and a glow emanates from the food source, then a quarantine can be deployed immediately, the company stated.

The product is being developed to aid in detecting bioterrorism but it can be used in manufacturing plants and along the supply chain.

INDUCTION TRAINING... GETTING IT RIGHT FROM THE START

Induction training is arguably the most important training employees will ever receive. It serves to lay the foundations of behaviour at an organisation. While being mandatory, it also contributes to the unique culture of the organisation.

Perhaps difficult to explain therefore, is why induction training is often overlooked. A good induction programme will cover off on issues including safety, HACCP food safety, emergency response and behavioural such as harassment. Certainly, all the things you want your employees to have in the back of their minds when they walk out for the first day on the job. Interestingly, studies **>**





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that employee recall of induction training points ranks at the top end of all training provided with many employees tested recalling small details of the information provided to them on the first day of the job even after 20 years had elapsed.

"It serves to lay the foundations of behaviour at an organisation"

So what is included in a good induction package?

Consider these points;

1.0 Safety

Safety equipment and clothing. Safe lifting. Walkways and no-go areas. Tagging and communication. Reporting of incidents and potentially unsafe practises or areas. Restricted areas and practises.

2.0 Food Safety.

Hygiene and protective clothing. Illness and due diligence. HACCP and food safety risk management. The 'Food Zone' and restricted materials such as glass, medicines and external food, jewellery and personal effects.

3.0 Emergency and Injury

What to do in the event of fire or other significant OH&S issues. Is there an alarm bell? Evacuation procedure. First aid locations, reporting and administering.



Delivery and induction training is as important as the content

4.0 Behavioural Expectations.

Harassment, dispute resolution, equal opportunity. Complaints management. Cultural expectations. Alcohol and drugs.

5.0 Administration

Unions, pay and conditions.

Once you establish what is in your programme, you should also consider such factors as delivery system (video, computer, hand out etc), language and comprehension issues. A competency assessment combined with a signoff system will provide evidence that those undergoing the training have understood and agree to abide by the contents.





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 maybe contaminated. Holes and inaccessible spaces are to be sealed.

Adequate supply of potable water must be provided. Non potable water can only be used for particular restricted applications 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 easily 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.

2. Floors, Walls and Ceilings

Floors must be able to be effectively cleaned, not able



Smooth, easy to clean surfaces and appropriate doorway fitting.

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. ▶







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

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 is 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.



The superpower in washroom hygiene

A clean and pleasant washroom is an asset to any organisation. It demonstrates care and respect for the well being of staff, clients

and visitors. But maintaining a washroom that not only looks and smells good but also minimises the risk of bacterial infection, should not be just left to a regular cleaner. Call on Initial.

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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.

> "Many local governments and regulatory authorities have referenced this standard as the minimum requirements for approval of the facility."

3. Fixtures, Fittings and Equipment

Fixtures, fittings and equipment adequate for their intended use and must be designed, constructed and installed in a 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 **>**



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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 manufactures recommended temperature and time. Machines designed for the use of chemical sanitisers are to operate at the manufacturers 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 here 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. A single use paper or cloth towel dispenser is to be provided.

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.



Mitchels Providores in Shell Harbour included good design and equipment from the beginning

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. ■

Reference : Pittwater Council www.pittwaterlga.com.au

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US FOOD INDUSTRY ADOPTS AUSTRALIAN TECHNOLOGY IN FIGHT AGAINST BIOTERROR

International Compliance Information Exchange (iCiX) is the brainchild of Melbourne based businessman and former AQIS Inspector, Tim Marchington.

The US Food Marketing Institute (FMI) has now adopted the iCiX technology as the central platform to facilitate industry compliance to the new Bioterrorism Act. The webbased information portal links the entire food supply chain by allowing companies to broadcast, store and exchange information securely and in real time.

Mr Marchington says that companies in the US are now required to maintain comprehensive details as to where the food is coming from, how it is handled and to whom it is destined.

"iCiX gives suppliers and buyers throughout the food supply chain the ability to securely broadcast, select, and store compliance information in real time. Furthermore it boosts accuracy and quality while saving on time and cost".

"The Bioterrorism legislation has widespread effect on the US food industry and suppliers around the globe including of course Australian companies that export food to the USA". supplying bulk honey to the Canadian and US markets. Dr Ben McKee, Capilano's Global Quality Assurance Manager said his company differentiated its product on quality and in order to maintain that advantage had been exploring ways of developing a computer based QA system. "We were also looking at developing an on-line system so we could keep real time tracking of our product. Then, a Canadian client told us that in order to supply them we had to be a member of iCiX. I was somewhat surprised when told it was a Melbourne based company and even more so when I found the system met all the needs we were trying to develop on our own" Dr McKee said.

HACCP Australia operates a third party Vendor Quality Assurance scheme whereby it administers the VQA function for several, large, like-minded companies many of whose suppliers are common. HACCP Australia provides the technical monitoring, evaluation and advisory skills and uses the iCiX database to securely administer the data, reporting, certification and Corrective Actions on behalf of each user or commonly if appropriate. The time and cost savings together with the process improvements for all participants are very significant.

Many organisations, while having a VQA policy, do not fully implement it. Time and cost are often sited as the reasons for this system break down which can also have conformance repercussions in a HACCP or Quality programme. The iCiX database and the opportunity to join





ARE YOU ADEQUATELY INSURED FOR A PRODUCT RECALL?

An AIG Crisis Management case study

Contaminated Products Insurance (CPI) is typically used by companies operating in the food and beverage industries. A CPI policy can include cover for losses arising from an accidental contamination, malicious product tamper and product extortion.

The following scenario relates to a product recall suffered by a company as a result of an accidental contamination of its product. The losses sustained by the company were in this case covered by a CPI policy the insured company held with American Home Assurance Company, a member company of American International Group, Inc.

> "A CPI policy can include cover for losses arising from an accidental contamination, malicious product tamper and product extortion."

The insured was a manufacturer and distributor of a food product with a turnover of approximately \$50,000,000. Customer complaints were received regarding a metal contamination within the product in question. Further investigations were carried out and it was identified that

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process due to faulty machinery. The product was recalled both nationally and internationally with 1,500 retailers affected (dollar values rounded to nearest '000)

| TOTAL LOSSES | <u>\$3,979,000</u> |
|--|--------------------|
| Consultants | \$198,000 |
| Rehabilitation | \$289,000 |
| Additional Labour | \$116,000 |
| Retailer Charges | \$174,000 |
| Employee costs | \$53,000 |
| Gross Profit | \$877,000 |
| Public relations, advertising, call centre | \$31,000 |
| Transport | \$84,000 |
| Replacement product | \$2,157,000 |

There may be important differences between the coverage provided by a CPI policy as compared to the coverage provided under a typical product recall policy, where the **>**



coverage is provided as an endorsement to a company's liability policy. We note below some of the key differences between the coverage provided by such a policy, as compared to a dedicated CPI policy such as that provided by AIG Crisis Management.

> "on average less than 15% of the total loss would have been covered under one of the typical product recall policies"

- All of the losses outlined in the above case study were covered in the CPI policy the insured held with AIG Crisis Management
- Product recall policies will typically cover only recall costs and consultant costs
- Product recall policies will typically not cover loss of gross profit, replacement of product, rehabilitation, malicious product tamper and extortion
- Approximately 84% of the losses in the above case study would not be covered under a typical product recall policy

To conclude, an analysis of recent claims made by CPI policy holders with us has shown that on average *less than 15% of the total loss would have been covered* under one of the typical product recall policies available in the market. For further information on CPI please call your insurance broker.

Insurance products and services are provided by American Home Assurance Company (ABN 67 007 483 267, AFSL 230903) trading as AIG Crisis Management. Incorporated with limited liability in the USA and a member of American International Group, Inc. The description of coverage is a summary only. The claim scenario is of general nature and is not a representation that a similar fact situation is covered. The coverage and any claims made are subject to the terms, conditions and exclusions of any policy issued.





The new Hygiene range offers a practical solution to areas where cleanliness is of primary importance.

Not only does the range meet the hygiene criteric set by certain industry guidelines, but is also suitable for most food processing plants, commercial kitchens, laboratorice, or any areas where a high degree of hygiene is paramount.

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WHEN CLEANLINESS IS CRITICAL

Newly available stainless steel motors bring sanitation benefits to food processors.

The food and beverage industry has always had problems with motors that are hosed down for cleanliness and hygiene reasons in processing plants. The high pressure cleaning with extreme caustic solutions has in the past contributed to the failure of many motors on the production line, which has always been a concern. Both aluminium and cast iron motors fail to stand up to the caustic solutions which eat away the motor material at a rapid rate, while the effects of hosing and condensation create havoc with the motor. If motors are covered with paint or an epoxy coating the coating can easily chip and create havoc with the motor.



Stainless Steel design - an industry need satisfied at last.

In the last few years the United States has seen the birth of the stainless steel electric motor. In this short time the growth of this product has been extraordinary - it is the fastest growing motor product in the US. Government inspectors are now pushing for companies to use only stainless motors in the food and beverage industry, due to the absence of paint and epoxy coatings on this product. Unfortunately American motors are NEMA imperial frame which are of little use in Australia and New Zealand with our IEC metric system.

IEC metric Scorpion stainless steel motor

Harrington Electric Motors has developed a complete range of rolled stainless steel, IEC metric frame motors, which are completely interchangeable with all other electric motor in The motors start at 0.18 kW in all speeds. Wether the electric motor is foot, flange, foot and flange mount or "C" face mount, the Scorpion motor can replace any existing motor.

Totally enclosed, non-ventilated and SEW

Even though the motors are stainless steel and it is difficult to get the heat out of the motor, the windings are of such a quality and so efficient they can be supplied totally enclosed, no ventilation (TENV) in smaller sizes up to 0.75kW. Without a cooling fan or fan cowl the motors still run cooler than standard electric motors.

As SEW-Eurodrive has a huge share of the food industry market, the Scorpion motor can be supplied with SEW dimensions, which allows them to be fitted straight onto any SEW gearbox with no adaptation to flange or shaft required.

Ease of cleaning

The absence of cooling fins on the motor allows for ease of cleaning as food particles cannot be caught between the fins of the motor. The rolled steel body is made from 304 grade stainless along with the shaft while the endshields are 302 stainless. Any harsh caustic solutions have no effect on the motor while the addition of an etched nameplate in the stator housing means nameplates can never be lost or illegible. ►





Stainless offers long life and ease of cleaning

A weakness with electric motors in harsh environments is condensation inside the motor caused by the change of temperature between the inside and outside of the motor. To ease this problem the Scorpion motor has been fitted with four quadrant drain plugs on each enshield, so that no matter how the motor is mounted there will always be a drain plug at the lowest point of the motor.

The motor is fitted with a special "T" drain at the lowest point, which stops water from high pressure hosing entering the windings, but allows condensation to drain out over a period of time.

Hoseproof IP66 rating

The Scorpion's IP66 rating means it is completely hoseproof from a strong jet of water from any angle. Double lip oil seals in both endshields stop water entering along the motor shaft. A Gamma Seal, which acts as a slinger to keep water away from the oil seal, is fitted on the drive end shaft.

The stator windings are double varnished with a vacuum impregnation system encapsulating the windings in varnish for protection against water.

The terminal box is insulated from the winding housing by the use of a 12 mm rubber gasket. The winding leads are completely encapsulated in the terminal box, which makes the whole motor as close to fully submersible as possible.

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TIGHT HEAD DRUM

Schutz has developed a new 220 L F1 PE tight head drum.

The container consists of two layers of highdensity polyethylene which has advantages over the traditional 205 L steel drum.

New features include an increased filling capacity (9%) and a lower weight per packaging unit ie, 8.5kg PE versus 18-20 kg steel. This lower weight makes handling easier while still offering the same stacking and storage benefits.

The polyethylene construction means there is no corrosion, rust or lacquer damage either externally or internally. The drums also have good drop stability with high chemical resistance especially against acids and bases.

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KNOW YOUR ENEMY

HEPATITIS A

Hepatitis A is becoming increasingly common and is now a major food- borne illness concern both in Australia and elsewhere in the world.

HACCP

AUSTRALIA

What is Hepatitis A?

It is a virus that results in liver disease. It can effect anyone at any age. The Hepatitis A virus (HAV) is found in faeces and is spread from human to human when contaminated items are placed in the mouth. The virus can also be spread from HAV-infected animals to humans. Poor sanitation processes and poor personal hygiene are far and away the most common causes of HAV.

What are the symptoms?

Signs of infection include yellow eyes or a 'jaundiced' complexion, dark urine, nausea, fever, fatigue, vomiting, stomach pains and/or loss of appetite. Signs of infection normally appear within six weeks of exposure though children rarely display symptoms of infection. Three out of children rarely display symptoms of infection. Three out of four adults will develop these symptoms when infected over several days.

Making it a more difficult problem is the fact that HAV can be spread about one week before symptoms appear and during the first week of those symptoms. In this way an infected person spreads the discease unknowingly.

Unpleasant as it is, it is not a long-term illness and death is rare. Once recovered, an infected person is most unlikely to be reinfected in the future.

Is food a carrier of HAV?

Yes. Reports over the last few years, Hepatitis A has been linked to contaminations in raw vegetables and shellfish. Other possible sources identified include contaminated drinking water and ice.

Does cooking kill HAV?

Subjecting the virus to temperature in excess of 41°C for one minute does kill HAV however such a process does not mean the product cannot be reinfected. Chlorine treatment also kills HAV.

Is HAV preventable?

Proper hand washing discipline after using the toilet, changing nappies or preparing/handling food is essential as is correct food preparation, handling and sanitation procedures. Vaccines are also available.



Effective Risk Minimisation that's easy to Implement





Across the spectrum of hospitality/ accommodation today, it's imperative that hygiene and safety standards be maintained

at their highest possible levels. As a professional working in this demanding environment, you'll already be aware that Chux Superwipes are the leading cleaning cloths on the market. Chux offers superior durability, rinseability and absorbency.

But did you also know Chux has a HACCP Australia-approved Colour Coding system to minimise the risks of crosscontamination of workplace surfaces during cleaning?

Using each of the five different coloured Chux Superwipes exclusively for particular applications such as cleaning food preparation areas, toilets, washrooms and for general purpose use – helps maintain hygiene guidelines in accord with Hazard Analysis Critical Control Point methodology.

You can nominate which colours are to be used in which areas and Chux can even provide a wallchart listing these to familiarise staff with the system. So try the Chux Colour Coding System today and you'll wonder

Clorox Australia. We've got your needs covered.

HACCP Australia's evaluation of Chux Supervipes (PE-197-CA-01) concluded they satisfy all requirements in accordance with the standards of HACCP Australia Food Safety Accreditation Systems.



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CLICK - HOT LINKS

The World Wide Web is an immense resource for research and data on food safety. Each issue we will bring you a review of some of those sites.

FOOD RECALLS IN AUSTRALIA

http:/www.recalls.gov.au/

Recalls in our own backyard. Check out what happens when it all goes wrong! Review potential suppliers and evaluate risk on your own products.

FOOD RECALLS IN THE USA

http:/www.fda.gov/opacom/7alerts.html This site lists all significant food recalls in the US over

the last 60 days. Whilst not immediately relevant to the Australian market, it can give manufacturers a feel for historical failures for similar products they produce. Good manufacturers will challenge their system to test the potential for similar problems.

FOOD SAFETY IN EUROPE

http:/europa.eu.int/comm/food/index_en.htm

The European Food Safety Agency has put together this site with some good information on food safety guidelines and the application and implementation of HACCP. Links to a range of European food regulations. Essential reading and great place to start if you are considering export to this region.

FOOD SAFETY AT HOME

http://lancaster.unl.edu/food/foodsafety.htm

Answers to the big questions; cool the roast on the bench or put in the fridge? An informative site from our friends at the University of Nebraska (those who delivered 'Food Safety for Baby sitters').

FOOD SAFETY IN THE MOUNTAINS

http://www.bmcc.nsw.gov.au/

Another excellent local government site from the Blue Mountains City Council. Good guidelines for a range of food safety and food legislative issues, plus take the interactive test on food safety called 'Food on your Lap' - what a great idea,... in fact get your staff to do it as a training aid. One of the best!

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| AUSSIE RED EQUIPMENT | | Aquafortis Hot Water High Pressure Clean and Capture Equip. | 1800 804 878 |
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| ENMIN PTY ITD | | Manufacturers of food arade feeder equinment | 03 9753 3633 |
| | \succ | Proumatics and valves for food manufacturing aquipment | 1300 880 605 |
| | 1 | Frilish juice dispenses and other huffet equipment | |
| | | Finici juice dispensers and other burier equipment | |
| CENERAL WAT COMPANY (THE) | 111 | Hozsnizaki ice making equipment and cold room services | |
| GENERAL MAI CUMPANY (INE) | | Specialist satety matting for food and beverage areas | |
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