

## TOP FIVE

Food safety issues

## SMEs

Mixing it with  
the big guys

## THE 2 HOUR - 4 HOUR

Rule explained

## QLD FOOD ACT

What's happening?



## FOOD SAFE PRODUCTS AND SERVICES

- Are your non-food products, equipment and materials FOOD SAFE?
- Are your service suppliers FOOD SAFE and HACCP compliant?

Be sure, be FOOD SAFE

Look for the food safety mark



[www.haccp.com.au](http://www.haccp.com.au)

Looking for food safe products or services? Call us on 02 9956 6911  
or visit the 'Endorsed Suppliers' page on our website.

**HACCP AUSTRALIA**

# TOP 5



Food safety needs to be considered at every stage of the supply chain: from processing through distribution to consumption. HACCP director Martin Stone identifies the key food safety areas food manufacturers should be aware of.

## TOP 5 FOOD SAFETY ISSUES

### 1. Foodborne illness

Incidences are increasing in Australia at exponential rates due to better reporting systems, greater awareness and reporting of incidences, and changing dietary habits including the move towards more complex, processed foods and eating out. Food is also travelling further for longer periods of time. Increased handling of food in a longer distribution chain means more opportunity for food safety to be challenged.

### 2. Importing food

This can be a risky business, especially if food is being imported from countries that do not have food safety controls. While food production and imports from China and India, for example, may keep costs down, the controls in these countries differ from those in Australia. There needs to be appropriate food safety controls during the manufacturing stage.

### 3. Uniformity in laws and requirements

Not all food processors have a food safety programme in place. There is no uniform government mandate saying something needs to be in place. While there is the Food Standards Code, there is a lack of understanding of the Code's requirements.

### 4. Pest control

There are potential food safety risks when dealing with chemicals on-site. Both the chemicals themselves and their ability to lose potency can contribute to the risk of contamination.

### 5. Poor auditing

There is a large variation in the skill and ability of non-HACCP auditors in determining real food safety issues. Some auditors

are too focused on minor issues within documentation and as a result they lose site of what is actually important: making food safe. This situation results in companies looking good on paper but being less good in terms of their manufacturing facilities and practices.

## TOP 5 CAUSES OF FOODBORNE BACTERIA

1. **Salmonella species**
2. **Listeria monocytogenes**
3. **Campylobacter jejuni**
4. **Escherichia coli**
5. **Norovirus**

## TOP 5 CAUSES OF FOODBORNE ILLNESS

1. **Incomplete cooking** (kill-step).
2. **Poor refrigeration.** Failure to store food at the correct temperature throughout the supply chain.
3. **Food cooling rate.** Some food is left warm for too long.
4. **Cross contamination**
5. **Poor hygiene.** Workers who have a foodborne illness or touch their face and hair can contaminate product.

## TOP 5 MEASURES FOR PREVENTING FOODBORNE ILLNESS

1. **Appropriate controls.** Companies should implement a HACCP programme and follow it
2. **Put appropriate controls in place for key processes including cooking and cooling** HACCP will ensure this but if a company does not have a HACCP program, these measures still need to be implemented.

CONTINUED ON PAGE 4





3. **Personal hygiene.** Ensure workers maintain high standards.
4. **Suppliers' practices.** Suppliers should comply with food-safe standards. Once the manufacture has an effective and safe system in place, the biggest risk to the business is from suppliers. Avoid buying from those without food safety credentials. (and check those that have!)
5. **Cleaning and sanitising processing areas and equipment.** This is of the utmost importance.

#### TOP 5 REASONS TO BE HACCP CERTIFIED

1. **External verification.** Certification is a clear declaration that a food manufacturer maintains stringent food safety standards.
2. **Verification can open up markets for distribution.** Many companies will not buy from a manufacturer unless they are HACCP certified.
3. **Achievement and recognition for the business**
4. **Increased export potential**
5. **Reduced risk of costly food recalls and foodborne illness**

#### TOP 5 BARRIERS TO IMPLEMENTING A HACCP PROGRAM

1. Time
2. Technical ability
3. No buy-in (mandate) from senior management to put it in place

#### 4. Getting support

5. **A poorly written, non-practical system.** If a system is not practical, common sense and easy to use it will not work. Companies should get HACCP systems professionally developed.

#### TOP 5 DEVELOPMENTS IN FOOD SAFETY TECHNOLOGY

1. Improved instrumentation
2. Data loggers to record temperatures
3. Automation of factory equipment
4. Rapid microbiological testing methods
5. Allergen detection systems

#### TOP 5 HACCP AUDITING NO-NOS

1. **Being unprepared.** Documentation should be ready for the auditor.
2. **Having a dirty facility.** Sites should be clean and have no obvious pest problems.
3. **False or missing records**
4. **Misleading documentation that does not reflect actual practices**
5. **HACCP systems that are not maintained.**

*This article was based on an interview with Martin Stone of HACCP Australia and written by Celia Johnson of 'Food' magazine. It is reprinted with their permission.*

## Practical hygiene solution





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

Not only does the range meet the hygiene criteria set by certain industry guidelines, but is also suitable for most food processing plants,

commercial kitchens, laboratories, or any areas where a high degree of hygiene is paramount.

Thorn Lighting is proud to have recently been certified as an approved HACCP manufacturer.

**Thorn Lighting Pty Limited**  
[info@thornlight.com.au](mailto:info@thornlight.com.au)  
[www.thornlight.com.au](http://www.thornlight.com.au)  
 tel: 1300 139965

# THORN



# Is the Queensland Food Act a move in the wrong direction?

What happened to simplification and national uniformity?

by Professor Joe Lederman\*  
©Lawmedia Pty Ltd, October 2007

## FoodLegal - Australian Food Lawyers and Consultants

The Food Act 2006 (Qld) came into operation 1 July 2007. It is a peculiar mix of some very retrograde and prescriptive legislation. This article identifies some very disconcerting provisions of the Food Act 2006 (Qld) and discusses how they could fail if the objective was to have been a better food safety outcome.

The Food Act of each Australian State or Territory is supposedly meant to be based on the Model Food Act, which was developed by the Ministerial Council and the predecessor food standards agency of Food Standards Australia and New Zealand. The idea was that a nationally consistent framework to food regulation would be adopted by all Australian State and Territories. The new Queensland Food Act 2006 however has adopted a much more prescriptive approach than found in other jurisdictions.

## Food Safety Audits

One example of where Queensland has digressed is in its approach to the regulation of food safety audits.

Food Safety Audits were introduced by the Model Food Act requiring a proprietor of a food business to prepare, implement, maintain or monitor a Food Safety Program. The Food Safety Program was to identify the hazards to food safety and provide for appropriate corrective action. The Food Safety Program was then to be audited by an authorised food safety auditor at regular intervals.

This fairly simple set of requirements was intended to have an outcomes focus. Instead good food safety management has been made into a heavy-handed bureaucratic task for proprietors under the new Queensland Food Act 2006. The Act creates huge administrative provisions with substantial penalties attached for relatively small administrative offences such as a failure to notify of the cessation of an individual from the position of food safety supervisor within 14 days.

## Amending the accredited Food Safety Program - an example of bureaucratic complexity

Sections 112-115, Food Act 2006, provide a complicated set of procedures for approving any amendment to Food Safety Programs in Queensland and whether initiated by the holder of a Food Safety Program or the local government.

CONTINUED ON PAGE 6

may then be sought by the local government, and then a formal determination is to be made in relation to the application (see section 112).

Under section 114, the local governments may direct the holder of an accredited Food Safety Program to amend the program if the local government considers it necessary or desirable. The holder must comply with the direction “unless the holder has a reasonable excuse”. The holder of the Food Safety Program has “30 days to make the amendment after notice has been given” by the local government of the need to amend. If it is not done, without a reasonable excuse, the food business as holder of the Food Safety Program can be fined up to \$15,000.00 (maximum penalty for failure to comply is 200 penalty units; note a “penalty unit” for the purposes of the Food Act 2006 is \$75.00 in Queensland).

Non-compliance with section 114 includes large monetary penalties for failing to state in their Food Safety Program that records for the food business must be kept, or failing to amend the program within 30 days of the notice to amend.



Professor Joe Lederman,  
Managing Principal of FoodLegal

The Queensland Act imposes penalties of up to 1000 penalty units (\$75,000) for failing to possess a Food Safety Program when one is required under section 99 of the Food Act 2006. In addition to this and the penalty for failing to amend a Food Safety Program under section 114 noted above, Sections 123 to 126 of the Food Act 2006 set out an array penalties which can be imposed on the actual licensee, such as:

1. **500 penalty units (\$37,500) for a failure to comply with the Food Safety Program – section 123**
2. **50 penalty units (\$3,750) for failing to keep a copy of the Food Safety Program at each of their business premises – section 124**
3. **50 penalty units (\$3,750) for failing to keeping the Food Safety Program available for inspection by employees – section 125**
4. **200 penalty units (\$15,000) for advertising the business possesses an accredited Food Safety Program when in fact it does not.**
5. **50 penalty units (\$3750) for a failure to notify local government of the name and contact details of each food safety supervisor for the business within 30 days of a licence being issued - section 88(1).**

The Queensland Act imposes penalties of up to 1000 penalty units (\$75,000) for failing to possess a Food Safety Program when one is required under section 99 of the Food Act 2006.

6. **50 penalty units (\$3750) for a failure to notify local government within 14 days of a person becoming a food safety supervisor for the food business, of that person's name and contact details - section 88(2).**
7. **50 penalty units for a failure to notify local government within 14 days of a person ceasing to be a food safety supervisor in relation to the food business - section 88(3).**

The situation in Queensland can be contrasted to that in Victoria, where section 19W of the Victorian Food Act 1984 states (in relation to the Part IIIB of the Act which regulates Food Safety Plans):

No penalties other than those expressly provided for in this Part apply to any failure to comply with this Part.

The only penalty provisions in Part IIIB of the Victorian Act relate to the auditors of a food safety plan and not the actual business itself. Unlike the Queensland Act, the Victorian Act does not impose a specific penalty for the failure to comply with a food safety plan (which is the same thing as a ‘food safety program’). However, instead, any non-compliance in relation to a food safety plan in Victoria is dealt with by the Food Act as a breach of the Food Standards Code. Clause (3)(d) of Standard 3.2.1 of the Australia New Zealand Food Standards Code requires that a business must comply with its Food Safety Program, and therefore any failure to comply would breach section 16 of the Victorian Food Act that imposes a penalty of up to \$40,000 for individuals and a \$200,000 penalty for corporations for breaches of the Food Standards Code. However, the law is relatively straight-forward and does not require the Queensland approach of prescriptive technical rules buried in reams of paper and procedure which create separate legal offences for technical breaches that might not have a direct relationship with the state of food safety at the premises.

Commencing proceedings in court against infringers for minor paperwork omissions can potentially undermine the effectiveness of legislation.



## THE SABCO MOPPING SOLUTION



### PREMIUM GRADE MICROFIBRE MOPS

- Available in Round & Loop construction.
- Environmentally friendly: can be used with or without chemicals.
- Mops can be used wet or dry:  
Use dry to attract and hold dust, dirt & hair.  
Use wet to clean grease, stains & scuff marks without streaking.
- Washable.

### WHAT IS MICROFIBRE?

Advanced microfiber technology is a revolution in surface cleaning. It allows quick & easy cleaning without the use of chemicals.

Superior Microfibre Mops from Sabco are made from extremely thin fibres (100 times finer than a human hair) which creates tiny pockets trapping dust, dirt & grime.





### PREMIUM GRADE COTTON MOPS

- Available in Contractor, Round & Loop construction.
- Premium commercial grade, textile blend.
- Highly absorbent.
- Washable.

For safer cleaning, Sabco Premium Grade Mops are available in standard health industry colours, to reduce the risk of cross contamination.



Order today from your nearest Sabco Branch:  
NSW, VIC, QLD, FNQLD, SA, WA

Toll Free: 1800 066 522

T: 02 9642 6411

F: 02 9642 5832

E: [info@sabcocommercial.com.au](mailto:info@sabcocommercial.com.au)



Sabco's Premium Grade Mops are fully endorsed by HACCP

# FOODlegal

Australian Food Lawyers and Consultants

## ENVIRONMENTAL HEALTH & FOOD

When expert legal  
opinion or training  
is needed in the  
area of Food law









FoodLegal provides consulting & training services to a wide range of organisations, including some of Australia's best known food companies, Government agencies & industry bodies, on matters such as:-

- food labelling
- food safety and handling
- regulatory compliance
- staff training
- marketing advice
- setting up of food businesses

[www.foodlegal.com.au](http://www.foodlegal.com.au) (03) 9606 0022

It should also be noted that by incorporating penalties directly into each of the separate requirements governing aspects of the Food Safety Program provisions in the Food Act 2006, the Queensland Act imposes penalties for situations which do not exist in Standard 3.2.1 of the Food Standards Code, such as the requirement to make the Food Safety Program available for inspection to employees, and there is also a separate extra penalty in the Queensland Food Act for advertising the existence of an accredited Food Safety Program when one does not exist. Another example is the exemption in most jurisdictions from preparing a Food Safety Program for food businesses in relation to fund raising events: this stems from Standard 3.2.1 of the Australia New Zealand Food Standards Code, but no such exception is allowed in the Queensland Food Act, meaning that those business who conduct fundraising events without first having an accredited Food Safety Program face a prospective fine of \$75,000.

### Conclusion

Government legislation ought to be outcomes-focused. The fact that there are hefty monetary penalties does not necessarily mean there will be increased food safety. Penalties for minor paperwork non-compliance simply create the opportunity for bureaucratic nastiness and potentially may lead to corruption of the food safety enforcement system. Legislators need to retain an appreciation of the purpose for which the law is being created.

Commencing proceedings in court against infringers for minor paperwork omissions can potentially undermine the effectiveness of legislation. It is possibly time to review the way in which food law offences are prosecuted in all states and territories around Australia (refer to our previous FoodLegal bulletin article on one possible avenue to explore concerning this subject "Why not a Road Traffic style Demerit Points scheme for enforcing food law?"). There are other possibly better solutions and systems for food law enforcement (with a view to better food safety outcomes) that still require further work to be developed but a strictly technical code of hefty penalties, such as in the Queensland legislation, seems to be a case of laws that go against the flow.

The potential hardship that might be caused to any food business in Queensland caused by overlooking some minor technical compliance requirements, combined with the cost of defending a business against any charge brought on such technical grounds, creates a potential handicap for a food business operating in Queensland. The Queensland law seems to be out-of-kilter with the simpler framework that was planned for during the past decade of discussions at Ministerial Council level in relation to a uniform national approach to food law.

*\* Professor Joe Lederman is the managing principal of the FoodLegal law firm which specializes in advising food businesses and consulting to food industry associations and government bodies. He is an Adjunct Professor of Law (Food Law) at Deakin University.*

# HACCP APPROVED COLOUR CODED KITCHENWARE By

*Tomkin*<sup>TM</sup>

A U S T R A L I A

Food Safe  
Non Toxic  
Hygienic  
Easy to clean  
call TOMKIN75  
for Stockists



HACCP APPROVED  
NSF, UNI EN ISO 9001, 9002 & CE 0123



One cockroach can produce  
**25,000** offspring  
in one year and they can  
carry **Salmonella**.

**DON'T RISK IT!**  
**Dial 1300 RENTOKIL**

[www.rentokilpestcontrol.com.au](http://www.rentokilpestcontrol.com.au)

And help protect your  
business from cockroach  
and other pest damage.

Rentokil Pest Control has received  
HACCP endorsement as a service  
provider of pest control services.



COMMERCIAL • RESIDENTIAL

 **Rentokil**  
Pest Control



**DON'T RISK IT. DIAL 1300 RENTOKIL.**



# Australia starts showing the way

in competence based auditor assessments  
and a standardized approach.



## **Peter Holtman, Marketing Director at RABQSA leads us through the background to the National Food Safety Auditor Certification Scheme (NFSA) and the issues it faces.**

Food Safety is given in terms of expectations nowadays. However, in many countries around the world where food safety regulations are as old as their constitutions, the capability to uphold the regulations grows harder every year.

Compliance to food safety standards is required on many levels: at the farm, during the manufacture and through the global supply chain. So if food safety is so important, why does the compliance have such little focus?

What's even more surprising is the lack of consistent knowledge, skills and attributes amongst food safety professionals internationally. Many organisations, associations and forums go to great lengths to develop standards for use in the food industry and yet fail to achieve a common benchmark for those who are obliged to monitor and complying.

We appear surprised when we read global headlines highlighting "worst case scenarios" such as the recent scandal surrounding American imports from China. However, if we dig a little we find such problems are more common at home.

In putting the American Chinese importation of products debacle into perspective, we find China is not the largest source

of imported food-borne contaminants in the USA. According to the United States Food and Drug Agency (USFDA), Indian and Mexican products reported more contaminants than any other importer last year.

Secondly the local produce in the US generates a significant number of recalls each year as a result of food poisoning outbreaks. In fact each year The Centers for Disease Control (CDC) estimates 76 million Americans are sickened by local food borne illness, resulting in 325,000 hospitalizations and 5,000 deaths. This number is actually increasing, the CDC reported the three major pathogens, E. coli O157:H7, Salmonella and Listeria were higher now (approx. 2.5%) than in the past three years.

**Each year Americans suffer food poisoning resulting in 325,000 hospitalizations and 5,000 deaths.**

This increase seems alarming and many people point the finger at the reduction in resources for food inspection and regulation agencies. So let's look at the numbers. The FDA has 625 field inspectors looking at 1.3% of all imports. There is a decline in food safety inspectors of 47% since 2003 with 12% less field

CONTINUED ON PAGE 8



Peter Holtman,  
Marketing Director at RABQSA

office staff for food safety resulting in a 75% reduction in safety tests from 9,748 to 2,455. This reduction of capabilities lead a Congress debate as to whether the FDA was up to the task.

Elsewhere, in 2005, the BBC published a report finding there were 700 unfilled food safety inspector positions in the UK. China's Food and Drug Agency made this statement. "As a developing country, China's food and drug supervision work began late and its foundations are weak", said Yan Jiangying, the CFDA Spokeswoman. "Therefore, the food and drug safety situation is not something we can be optimistic about."

If the number of food safety specialists is not increasing and the demand for more stringent food safety regulations is also increasing, then the level of competence of the food safety expert should be increasing to meet this demand. Let's investigate this.

The systems are so complex, most of the people who are actually in the system don't understand them.

The International Organization for Standardization (ISO) released a series of standards in 2005 called ISO 22000: 2005 (Requirements for an organisation in the food chain) supported by a raft of technical support documentation. Within it are spelt out the requirements for the implementation, management and communication of its food safety policies.

So how do we guarantee that auditors understand these requirements, their responsibilities and the needs of the consumer, the regulator and the client? Robert Clark, professor Emeritus of Government at George Mason University has this to say. "There's a world below our level of awareness that affects everything we do. The quality of food we eat, the water we drink, the clothes on our back.....They're delivered by systems that are so complex, most of the people who are actually in the system don't understand them."

Is this finding common? Dr Mariam Al Shenasi, chair of the Environment Health Dept. at the University of Sharjah, UAE made the controversial claim that Dubai Municipal Food Safety Inspectors' training and qualifications were below par and they

**DOORS FOR CLIMATE CONTROL**  
Ideal for control of Temperature, Dust, Vermin, Safety, Draft

Manufacturers of Visiflex Strip Doors, Swingflex Doors  
Auto BiFlex Doors and Rapid Auto Roll Doors

ph 02 9636 5466  
fax 02 9688 1531  
www.dmf.com.au  
DMF International Pty Ltd

**dmf**  
INTERNATIONAL

Agents throughout  
Australia, NZ, Singapore, Malaysia, Indonesia, Philippines, Vietnam, Sth Korea, China, India

**altro**

HACCP INTERNATIONAL  
FOOD SAFETY  
ACCREDITATION

Bacteria love grout and cracks.  
Give them **nowhere** to hide.

Altro - the hygienic alternative to tiles

call: 1800 673 441 email: info@asf.com.au





cannot implement food safety management standards properly. "If you could see the data I have, you would be shocked. It should be clear that we have a problem." She rebutted claims by councillors that the inspectors had the necessary training to conduct inspections, saying qualifications to inspect did not mean qualified to implement HACCP at retail or production.

Food safety knowledge or skills for the implementation and compliance is not globally understood, tested or uniformly applied.

The US implementation of risk-based auditing and inspection at all levels of the food chain is a positive step but makes the auditing issue even harder. Tommy Thompson, Secretary of the Department of Health and Human Services was recently quoted as saying this on the topic. "The only difference is now it's worse, because there are more inspections to do – more facilities – and more food coming into America, which requires more inspections." Often is the case that the ration of inspectors to outlets is 1 to 100 or more. Coventry City Council in the UK reported 11 officers to 3,000 outlets. Figures common in almost all countries.

**Simplicity and uniformity are key. One set of requirements, delivered by one group of competent individuals to achieve one consistent outcome. In Australia, at least, this is beginning to be realised.**

The risk-based model looks attractive when faced with these numbers but is it common sense? Risk is subjective and will vary in the eye of the beholder. Adding risk-based modelling and management techniques to food safety professionals, already inundated with work and responsibilities, means less time at the coalface and more time in the books.

Self-inspection and more second party auditing by customers on their suppliers does nothing to standardise the auditing and inspection fraternity. Essentially more people with a broader spectrum of training and knowledge in food safety plying their trade mean a proliferation of redundant audits, varying outcomes and confusion on the part of the client. Who does one listen to? Who has the right information? Is this product safe?



Australia has one of the highest numbers of food related guides, regulations and private industry standards anywhere in the world. Its food producers, manufacturers and retailers receive the highest number of audits per annum known. Some manufacturers will receive more than 25 audits from second and third parties per annum using more than a dozen standards, many of which are remarkably similar.

Simplicity and uniformity are key. One set of requirements, delivered by one group of competent individuals to achieve one consistent outcome.

The Australian government undertook a number of initiatives to counter this environment and bring back some sensibility to the marketplace. Firstly it created a working group to focus on food safety terminology and in particular audit terminology. The definition of corrective actions, hazards and reporting terminology tantamount.

Secondly it focused on the competence of the food safety professional to deliver a recognised and consistent assessment.

The government sought the assistance of a recognized third party certification body accredited to design, develop and deliver competency-based certification. The National Food Safety Auditor Certification Scheme (NFSA) was founded between the Department of Agriculture, Fisheries and Forestry and RABQSA International.

RABQSA International set about convening a scheme committee of industry, regulators, educators and certifiers that would define

CONTINUED ON PAGE 12





the competencies they required. The committee was manned by no less than 45 sitting members and a further 120 technical advisors and sub-group committee members.

The success of the risk modelling relied on industry agreeing to the parameters of risk and the consequences of risk being realised. From here, the NFSA addressed competence to deliver in accordance with a risk-based model. It required knowledge and skill to be examinable and measurable and a national framework for delivery through education establishments.

RABQSA is now engaged to provide the assessment of all competencies against the requirements. Auditors are to be examined and certified to provide compliance services at various levels of risk – compliance, low, medium and high.

For the first time a consistent certification scheme exists,

designed to incorporate the needs of government, industry, and retail sectors.

Still, this is no a fairytale story; the scheme took four years to launch and acceptance by industry is currently below expectation. However it is increasing. The third-party certification bodies and retailers have required more convincing as to why they should move away from industry-based qualifications when selecting and appointing food safety professionals. Educators remained reserved on the NFSA knowledge competencies examination.

However, time and persistence are beginning to pay dividends with the Australian Food and Grocery Council (AFGC) taking the chair of the NFSA Scheme Committee. A move that will see a strengthening of the acceptance of risk based auditing and auditors and greater solidarity amongst the industry.

Demand for food safety vigilance may continue to outstrip supply, as the emerging markets continue to open their doors to foreign trade, as consumers demand more variety more often and as the speed of service increases to meet expectation.

Reliance on a few to ensure safety for so many requires a great degree of confidence and that takes time to build. Delivering more of the same at less cost is not an answer. Expecting the market to be less discerning is most definitely not an option. The development work in this scheme does deliver a solid foundation and should, in time, deliver that confidence and consistency.

For more information contact Peter Holtman at RABQSA on 02 4728 4600 or [www.rabqsa.com](http://www.rabqsa.com)

## AUSTRALIA'S FIRST ANTIBACTERIAL STEEL FOR COOL ROOM PANELS



**Produced by BlueScope Steel and endorsed by HACCP Australia, COLORBOND® Permagard® steel is used in the manufacture of insulated panels for cool rooms and facilities such as supermarket cold stores, food processing plants, abattoirs and wineries where hygiene is obviously a key concern.**

COLORBOND® Permagard® steel combines the proven strength of COLORBOND® steel with leading Microban® antibacterial technology to inhibit the growth of harmful bacteria, which can lead to cross-contamination and food poisoning.

The material helps protect areas that are difficult to clean, offers enhanced protection between cleaning and doesn't wash off. It has been independently tested in accordance with strict Japanese Industrial standards against *Staphylococcus aureus* and *Escherichia coli* 0157.

COLORBOND® Permagard® steel comes with a 10 year warranty\* and is available in the colour Permagard® White.

For more information please contact BlueScope Steel Direct on 1800 022 999 and quote reference 2222 or visit [www.colorbond.com/permagard](http://www.colorbond.com/permagard).

\*Warranty subject to terms and conditions.

**Colorbond®**  
**Permagard®**



COLORBOND®, Permagard® and BlueScope are registered trademarks of BlueScope Steel Limited.

# Understanding Infrared Measurement

Fluke Australia has appointed Triplepoint Calibrations as a distributor for its Food Safety range of products.

This includes the FoodPro and FoodPro Plus thermometers which have been specifically designed for temperature measurement in the food industry.

The FoodPro is an infrared non-contact unit while the FoodPro Plus includes an insertion probe, an extended temperature range for infrared measurements, a dual reading display and a built in timer function.

Both units are IP54 rated for cleaning and are covered by a 2 year limited warranty.

When using an Infrared Thermometer it is critical that you have a good understanding of the technology being used to ensure meaningful results.

Factors that can dramatically affect the accuracy of your results include Optical Resolution, Spot Size and Emissivity.

For a detailed explanation of these issues please visit our website at [www.triplepoint.com.au](http://www.triplepoint.com.au) and view or download the attached Fluke IR Training Power Point presentation. ■



## The Ultimate Environmental Friendly Multi-purpose Cleaner

Electrolyzed water cleaner AQUA MAGIC

# AQUA MAGIC

Made of Pure Water and Negative Electron Ions

**New technology from Japan, popular in the USA**  
**Available in Australia for the first time**

We can do something about our environment. Clean your world with AQUA MAGIC

**World's Safest Cleaner**

- ✓ Colourless
- ✓ odourless
- ✓ non-irritant

Made in Australia

**Aqua Magic Contains**

No Chemicals, No Surfactants, No Alcohol, No Fruit oil!  
 Just 100% Electrolyzed water.

- ✓ Real Eco-cleaner
- ✓ No Residue
- ✓ No Soap Bubbles
- ✓ No Pollution

Spray & wipe or quick rinsing helps conserve water.  
 Excellent product for waterless car wash.

**A Truly Different Cleaner**

Removes stains and cleans as well as conventional cleaners, leaves no residue. Totally safe and gentle.

- ✓ Disinfects & Deodorises
- ✓ Prevents oxidation

Non-toxic, ideal for food preparation areas. Safe for baby's, pets and chemically sensitive people.

**Retail: The Water Shop** 425 Miller Street Cammeray NSW 2062 02 99565677

**Distributor and Retailers Wanted**

**WONDER TECH** - 7/410 Pittwater Road North Manly  
 Wholesale enquiries: Neo Kuroda M: 0418 621 629  
 Tel: 02 9453 4800 / E-mail: [info@wonder-tech.com](mailto:info@wonder-tech.com)

**Commercial Quantity Available**

[www.wonder-tech.com](http://www.wonder-tech.com)





A Range of personal hygiene products specifically developed for food handling and manufacturing environments. The Range is designed to:

- Raise the level of employee compliance with skin hygiene protocols
- Improve skin condition
- Reduce the potential for cross-contamination to safe-levels.

What's more, all products in the Florafree range offer excellent cost-in-use, exceptional performance and are backed-up by an unrivalled package of extensive testing, support, awareness and training manuals.

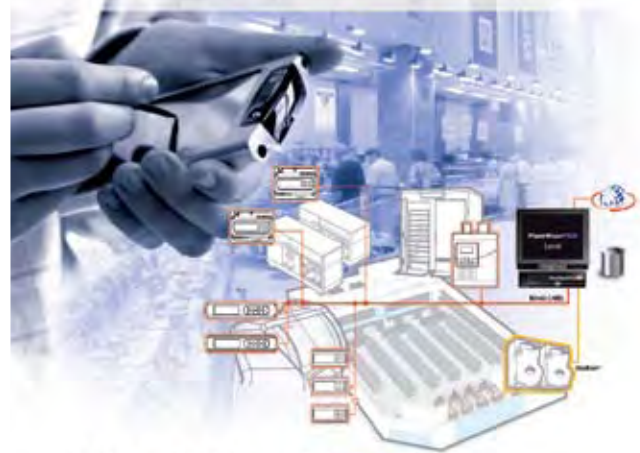
For more information on how to become part of the Florafree Experience contact: Deb Australia  
Tollfree 1800 090 330 or visit [www.deb.com.au](http://www.deb.com.au)



Experts in Cleaning and Hygiene

## Supervisory and Control System for Refrigeration and Air-Conditioning Installations

CAREL



### PlantVisorPRO

All you need where you need it

PlantVisorPRO is the new generation CAREL supervisory and control system for the HVAC/R market.

PlantVisorPRO offers a series of functions that ensure energy savings and reduce the running costs of the installation:

- Monitoring of energy consumption;
- Light ON/OFF times;
- Night-time set point variation;
- Floating pressure control;
- HACCP compliance.



INTEGRATED SOLUTIONS  
& ENERGY SAVING

CAREL Australia PTY LTD  
Tel: (+61) 2 8762 9200 e-mail: [sales@carel.com.au](mailto:sales@carel.com.au)

Does  
your bait station  
look like  
**THIS?**



Or



**THIS?**

We offer a complete range  
of products and services,  
including—

- # Pest control to HACCP and AQIS standards
- # Bar coding to show proof of service
- # An on site or web based reporting program
- # A variety of flying insect control systems
- # Bird control programs
- # Termites, including the Sentricon Monitoring System
- # Hygiene services to washrooms including Sanitary Bins



Contact Us on (02) 96745499  
or  
[mail@cpmservices.com.au](mailto:mail@cpmservices.com.au)  
or visit us at  
[www.cpmservices.com.au](http://www.cpmservices.com.au)



CPM Pest Services uses BAR CODES  
so you can be sure the service is done.

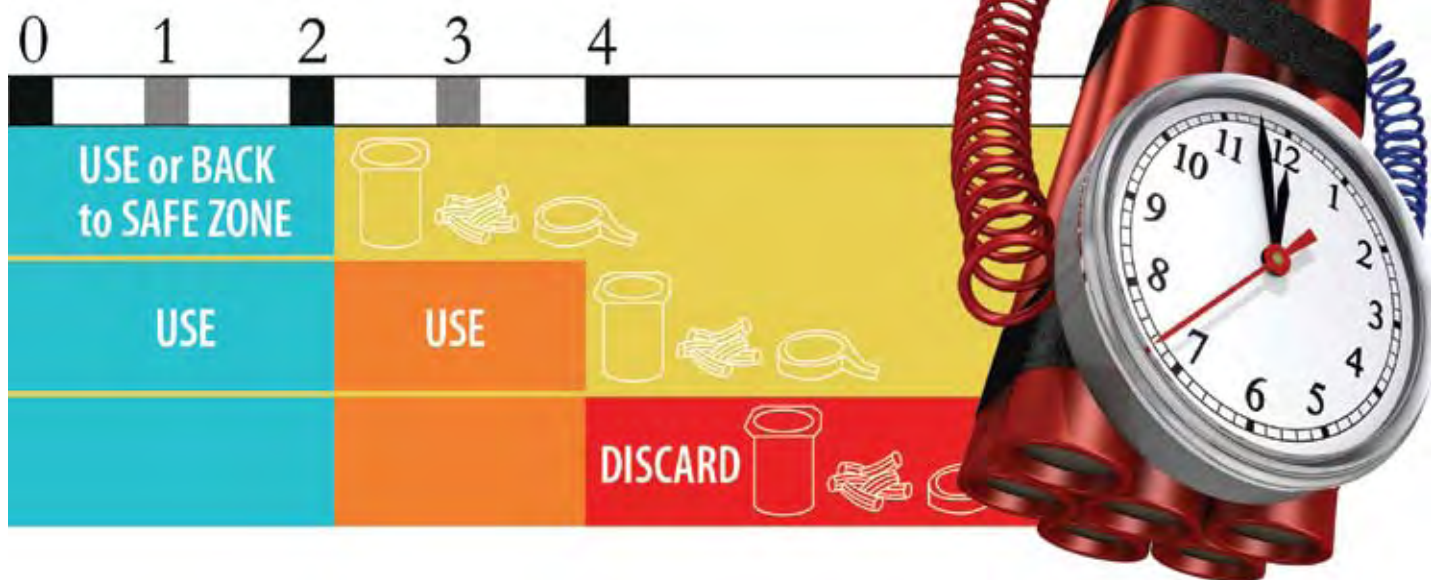


# CPM PEST SERVICES

Providing QUALITY service to Sydney's Leading companies  
since 1994 with ACCOUNTABILITY, TRUST & INTEGRITY



# The 2 Hour-4 Hour Rule EXPLAINED



## You may ask, "What is the 2 hour-4 hour rule and how has it come about?"

Well, firstly the rationale; The rule is all about potentially hazardous foods, bacteria, temperature and time.

In a worst case scenario, food which will support the growth of bacteria, when held at the 'wrong' temperature for a period of time, will allow dangerous pathogens to grow and multiply causing food poisoning when the food is consumed.

Let's briefly look at each of these factors;

Foods which will support the growth of bacteria are considered to be potentially hazardous. They are the ones which you would normally store in a refrigerator including meats, dairy, cooked rice and pasta etc etc. They support the growth of bacteria because their composition is 'friendly' to these micro-organisms in terms of moisture, nutrients and other environmental conditions such as acidity.

Bacteria are single-celled micro-organisms and different species can survive in a variety of extreme conditions. They are literally everywhere. Most are harmless, but some cause food poisoning if allowed to grow and multiply. These are called pathogens.

Temperature is important to the growth of bacteria and although some extreme species can live and grow at temperatures below freezing and above boiling, most pathogens growth is slowed or stopped at temperatures below 5 deg C and above 60 deg C...between these two temperatures is what is known as 'the danger zone'.

Time is the final factor. When bacteria enter a temperature zone which is favorable to them (the danger zone), they actually take

a little time before they start to grow and multiply. They enter what is called a 'lag phase' where they start to get ready to multiply. This lag phase is the basis of the 2 hour-4 hour rule. After the lag phase is completed, the bacteria will then multiply rapidly to a point where food poisoning can occur.

So putting all this together and introducing the 2 hour-4 hour rule, there are three key stages or time periods;

Below 2 hours in the danger zone for potentially hazardous foods; Most bacteria remain in the lag phase and are not really growing rapidly. Therefore, the food is safe to consume/use or return the food to the 'safe zone' (below 5 or above 60).

Above 2 hours but less than 4 hours in the danger zone for potentially hazardous foods; Bacteria are now starting to grow and multiply....whilst yet not at dangerous levels, the food cannot be returned to the safe zone and must be used/ consumed from this point.

Above 4 hours in the danger zone for potentially hazardous foods; At this stage, bacteria may have multiplied to dangerous levels and there is no alternative but to discard the food. It should not be returned to the safe zone or consumed.

Now there are a couple of exceptions and issues with cumulative time etc, but let's keep it simple;

**Less than 2 hours; Use or return to safe zone**

**2 – 4 hours; Use**

**More than 4 hours; Discard.**

Use the 2 hour-4 hour rule, where appropriate, to ensure potentially hazardous foods are safe to consume.

# NEWSSTAND

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

### Would you like Fries and 'WiFi' with that?

(from [www.retail.bizcommunity.com](http://www.retail.bizcommunity.com))

McDonald's in the United Kingdom has announced that it will offer high speed wireless Internet services to customers for free in 1,200 of its UK fast food outlets.



The move, aimed at attracting consumers away from rival food chains and coffee shops, such as Starbucks and Coffee Republic, could save regular public wireless Internet users £260 (US\$530) a year, based on them paying to use other so-called WiFi services for an hour a week, McDonald's said.

McDonald's, which claims to own about 10% of the UK's WiFi hotspots, will work with wireless company Cloud Networks to roll out the free service across its retail estate by the end of the year.

Cloud recently struck a deal with mobile phone operator O2, a subsidiary of Telefonica, and Apple to provide WiFi connectivity for owners of Apple's iPhone in the UK, when the device goes on sale in the country in 2008.



## From the USA

### A watermelon is a vegetable!!?

Guardian.com – [www.buzzle.com](http://www.buzzle.com)

Its wrong and contrary to scientific definitions but it now official.

Everywhere else, it is considered a fruit, but in Oklahoma the watermelon has been officially declared a vegetable.

And not just any vegetable, Oklahoma's house of representatives yesterday voted to award the watermelon the honour of official state vegetable. The official state fruit is the strawberry.

A bill on the proposal was passed yesterday by 78 votes to 19.

A triumphant senator Don Barrington, who sponsored the bill, said after the vote: "The controversy on whether watermelon is a fruit or vegetable has been officially decided by the Oklahoma legislature."



He told Oklahoma's Lawton constitution before the vote that the watermelon was a fruit, "but it's also a vegetable because it's a member of the cucumber family".

The Republican, who in 1994 won a local contest for spitting watermelon seeds the farthest, said the state vegetable status would be a boost for his watermelon-growing Rush Springs constituency.

Asked whether people shared his conviction that the watermelon was a vegetable, he replied: "It depends on who you ask."

Others were not convinced. Senator Nancy Riley said her dictionary referred to the watermelon as a fruit.

"I guess it can be both," Mr Barrington conceded.

However, The Oklahoma governor, Brad Henry, has yet to decide whether to approve the bill.



## From Japan

Michelin's recent announcement that it would publish its first guide in Japan met with mixed reactions from the country's chefs. Some greeted the news with shoulders colder than a sushi case, while others were a little more open-minded about the arrival of the Michelin Guide Tokyo.

Among the naysayers was Yoshikazu Ono, head chef at Tokyo's Sukiyabashi Jiro who made his point clear: "The French do not understand anything about sushi and are so far behind in handling fresh fish." Other chefs feel





that since sushi is so popular all over the world Michelin's review team should know the difference between top-notch sushi and bait.

Incidentally, the news of Michelin's new guide comes on the heels of the Japanese government's move to certify Japanese restaurants abroad as authentic. Becoming a sushi chef is a big deal in Japan. It takes many years of apprenticeship. First a few years learning how to make rice before you are even allowed to touch it, then learning about fish, types, slicing, arrangement, tastes, preparation, etc. Chefs of this quality are lacking in many Japanese and sushi restaurants abroad, leading to poor quality and "inauthentic" sushi.



## From Sweden

[www.foodqualitynews.com](http://www.foodqualitynews.com)

A cold pasteurisation technique that uses ozone gas allows processors to create food without damaging healthy components, according to its developer.

Pastair, a Swedish company, said the newly developed process would also cut also down on energy costs compared to other sterilisation methods.

"The great advantage with the new technique is that it opens up possibilities to create food without damaging important active biological and healthy components. In other words, the consumer will get a healthier milk or juice," the company stated in a press release.

The Pastair technique begins with the extraction of ozone from air. The gas kills pathogens but does not impact the active and healthy components, the company claimed.

"The process is also more environmentally friendly than regular pasteurising techniques," Pastair stated. "The exclusion of heat treatment lowers the energy cost a great deal."

In September, Skane Dairy started a full scale testing of the Pastair technique, according to the company.



Ola Erics, Skane Dairy's chief executive officer, said the company has always considered using cold pasteurising for its operations, but until now the process has been too expensive or too difficult to put into production.

According to Pastair, the process doesn't cost more than any pasteurising technique and it is also more environmentally friendly.

### Phasefale's JouleTemp - browser based access to your Cool & Freezer Rooms

JouleTemp is a revolutionary new control complete with ethernet connectivity, integrated HACCP Data logging and graphing, real time clock, buzzer and much more. Based on TACm - Australia's favorite cool room control you will be amazed at the power and simplicity offered by this brand new control!

**PHASEFALE**  
Quality Engineering  
Web-based

[www.phasefale.com.au](http://www.phasefale.com.au)  
03 9553 0800

**NEW**

**INSECT-O-MATIC**

## CRYONITE

Non-Toxic Pest Control

**Cryonite is a unique & patented system that uses carbon dioxide to literally freeze crawling insects to death.**

**ADVANTAGES:**

1. Preserves a completely pesticide-free environment.
2. Enables production to be continued during treatment, minimising production downtime.
3. Dry treatment with no liquid residuals.
4. Allows direct contact with foodstuffs.
5. Kills all life-stages of insects - adult, larvae, pupae & eggs, breaking the breeding cycle.

**Contact INSECT - O - MATIC**  
Phone (02) 9999 5201  
Email: [info@insectomatic.com.au](mailto:info@insectomatic.com.au)  
[www.insectomatic.com.au](http://www.insectomatic.com.au)



# HACCP unlocks SMEs



and delivers so much more than 'food safe products and services

by Clive Withinshaw from HACCP Australia

The product is well received, the business is growing and large, more lucrative markets beckon. This not an uncommon scenario for many SME enterprises that have developed well-made products and offer a first class service.

One of the key issues that such businesses face in the food industry is the requirement to meet the demanding standards of their larger customers. These customers are often custodians of valuable brands themselves and need defined and measurable quality and food safety assurances most usually in the form of HACCP based food safety programmes, compliance and certification. Furthermore, the growing SME also requires the discipline and efficiencies in its own business as it controls the cost of expansion and development.

This can be a daunting prospect for some small businesses. It is often the first time they have had to confront the need for self-imposed discipline, systems, measurement and review by external parties.

**All growing SMEs have to undergo the rigours of process improvement but the implementation of a HACCP based food safety programme is often the most significant step.**

HACCP Australia meets these issues all the time. As Australia's leading providers of food safety services, the company has implemented programmes at thousands of sites throughout the country. There could not be many products or processes that their technologists and facilitators haven't encountered and since they have addressed the processes of companies handling

products from abalone to zucchini, they could well have covered the whole alphabet of Australia's food business!

Says Martin Stone, technical director of HACCP Australia, "All growing SMEs have to undergo the rigours of process improvement but the implementation of a HACCP based food safety programme is often one of the most significant steps with its accompanying commitments to product safety, quality and to the expectations of ones customers".

The implementation of a HACCP programme is often a significant milestone in a company's growth history. It brings with it systems, record keeping, and quality standards that govern safety and ensure the integrity of finished and delivered goods. It also delivers many significant side effects and benefits with the additional delivery of process improvements, reliability and efficiencies. "In fact," says Martin, "many businesses can pay for the cost of the implementation from the efficiencies that the process delivers. It often acts as a catalyst to many business improvements as well as opening up many more sales opportunities".

There is no doubt the implementation of a HACCP programme is challenging. This is not something that can be ordered and just happens by itself – like the installation of software through the insertion of disc in computer drive. It does require involvement, behavioural changes and commitment. However, HACCP programmes are risk based, logical, and business process specific and therefore are easy to follow once developed. They are designed so all staff can understand them, the reasons for them and see the results. Good consultants and facilitators take on the technical work, drafting and training, allowing the business operators to concentrate on the day-to-day 'doing'.

Many SMEs manage the process exceptionally well and consequently can offer a serious challenge to their big brand international competitors in their ability to offer outstanding

I would challenge any QA department or 3rd party food safety auditor to deny that their products were not the equal of any in Australia or indeed further afield.

Damien Penny, who with his wife Judy, owns **Decadence Cakes** said “Our intention at the commencement was, as it is now, to create a boutique business that is always ‘under’ and not ‘out of’ control and HACCP has provided us with the necessary framework. To be honest, the general feedback about voluntarily entering into a HACCP programme, and not doing so because of pressure from large business, was very much one of ‘why would you do that to yourself!’, yet the more we looked into it the more we found that this was basically a way of operating our facility with a common sense approach.” Damien goes on to say, “Simple routines of checking and documenting processes and tasks such as temperatures are something that fall very easily into daily work.

ISSUE 7 2007

Says Laurence Hopkins, of **Mitchell & Hopkins**. "Our programme is operating well and has not proved a burden to the company. Far from it. It doesn't dominate our routine, it merely safeguards the processes. It gives us peace of mind too. I am now

**CONTINUED ON PAGE 20**

HACCP AUSTRALIA | 19





Sam Mitchell and Laurence Hopkins have successfully implemented an excellent HACCP programme, and are delighted with the benefits

very confident in our ability to meet all our customers' needs in terms of quality, safety and reliability. Coupled with the awards our products have won recently at 'Fine Food', we are looking forward to more customers enjoying our biscuits."

HACCP does sound daunting to many, but in actual fact, it is a highly effective system based on excellent principles, recognised and followed all over the world. It would not be so if it did not offer the most effective food safety solution available today. That it results in so much more makes it a 'real deal' that SMEs cannot afford to ignore – regardless of the demands of their customers.

For more information on food safety programmes, please call HACCP Australia on 02 9956 6911 or visit [www.haccp.com.au](http://www.haccp.com.au)

**Decadence Cakes** can be contacted on 08 8269 6556 or 60 North East Rd Walkerville SA 5081

**Mitchell & Hopkins** can be contacted on 02 9549 2299 – ask for Laurence Hopkins or visit [www.mitchellhopkins.com.au](http://www.mitchellhopkins.com.au) ■

**TOUGH & TESTED**

That's the ProChoice Food Handling Glove Range!

- Disposable VINYL - Clear or Blue
- Disposable LATEX - White
- Disposable NITRILE - Blue
- Silverlined LATEX with NITRILE Blend - Yellow or Blue
- Flocklined NITRILE CHEMICAL Gloves - Green

To see the full range visit us online

**PRO** SAFETY GEAR  
[prochoice.com.au](http://prochoice.com.au)  
 The Professional's Choice in Safety Gear

# WHO UPDATE



We have reprinted below this year's food safety fact sheet as issued by The World Health Organisation (FS No 237). The WHO fact sheets are useful scientific references and available at their web site. Reprinted below is a distinct assessment of food safety issues from a world perspective and of some of the challenges facing the food industry.

## Food safety and foodborne illness

Food safety is an increasingly important public health issue. Governments all over the world are intensifying their efforts to improve food safety. These efforts are in response to an increasing number of food safety problems and rising consumer concerns.

**Definition of foodborne illness:** Foodborne illnesses are defined as diseases, usually either infectious or toxic in nature, caused by agents that enter the body through the ingestion of food. Every person is at risk of foodborne illness.

**Magnitude of foodborne illness:** Foodborne diseases are a widespread and growing public health problem, both in developed and developing countries.

- The global incidence of foodborne disease is difficult to estimate, but it has been reported that in 2005 alone 1.8 million people died from diarrhoeal diseases. A great proportion of these cases can be attributed to contamination of food and drinking water. Additionally, diarrhoea is a major cause of malnutrition in infants and young children.
- In industrialized countries, the percentage of the population suffering from foodborne diseases each year has been reported to be up to 30%. In the United States of America (USA), for example, around 76 million cases of foodborne diseases, resulting in 325,000 hospitalizations and 5,000 deaths, are estimated to occur each year.
- While less well documented, developing countries bear the brunt of the problem due to the presence of a wide range of foodborne diseases, including those caused by parasites. The high prevalence of diarrhoeal diseases in many developing countries suggests major underlying food safety problems.
- While most foodborne diseases are sporadic and often not reported, foodborne disease outbreaks may take on massive proportions. For example, in 1994, an outbreak of salmonellosis due to contaminated ice cream occurred in the USA, affecting an estimated 224,000 persons. In 1988, an outbreak of hepatitis A, resulting from the consumption of contaminated clams, affected some 300,000 individuals in China. ■



# Clean enough to eat off

Cleanliness may be next to godliness, but it's also the key ingredient in the success of any operation with a focus on the food industry. Steamaster has dedicated over 40 years to keeping businesses clean. And with the advent of improved pressure cleaning systems that use less water, no chemicals the environment is also a winner.

The team at Steamaster recommends their HACCP approved hot or cold water pressure cleaners to keep food premises sanitized efficiently. Designed and developed in Australia, the technology is effective, safe, ecologically friendly, and increasingly popular among food processing companies seeking to address many of the challenges facing the industry today. These include a growing emphasis on food safety, higher sanitation standards which are verified through third-party audits, and demands for improved shelf life of products.

Then there's the rapidly increasing costs associated with water and waste-water treatment, pressures to extend production schedules, and a constant and unrelenting focus on profit margins and cost-effectiveness.

Steamaster has the perfect solution when it comes to the cleaning demands of processing and packaging equipment, and can contribute to bottom-line value in a very real and tangible way. Steamaster's pressure cleaners are:

- easy to use with low maintenance
- Low noise level operation
- Powdercoated heavy duty metal body frame ensure hygiene is optimal, with no risk of corrosion
- Durable and efficient triplex ceramic plunger pump – ensures the long life of the machine
- Safe for all food industry environments

Suitable for many sectors of the food industry including bakeries, to beverage, confectionary, dairy and egg, fresh meat, produce (packaging), ready-to-eat producers, and supermarkets and delicatessens.

So why don't you take the pressure off your cleaning needs and visit [www.steamaster.com.au](http://www.steamaster.com.au) today.

## UNDER PRESSURE

## to keep things clean?



Cleaning machinery, floors and equipment is an important part of your business. Take the pressure off by turning the pressure up! For great service and advice, terrific value for money, and the best high-pressure cleaning solutions in Australia, think Steamaster.

From food manufacturing to abattoirs, to processing plants, catering companies, wholesale bakeries, and beverage factories, Steamaster pressure cleaners are your first choice for quality.

Find out more at

[www.steamaster.com.au](http://www.steamaster.com.au)  
or contact us on 02 9796 3433

**Steamaster**   
CLEANER. BETTER. SMARTER.



### The Heart Foundation Tick

Despite the mark occasionally being wrongly associated with a certain HACCP certification company, theirs is one of the most recognised ticks in Australia. The Heart Foundation has been challenging food companies for nearly 20 years now to improve nutritional content of foodstuffs. It has also been of significant influence in the food label debate and standards formation in recent times. Find out more at

[www.heartfoundation.org.au](http://www.heartfoundation.org.au)

### BBC Science

The BBC's website is one of the most visited news and information sites in the world and with good reason too. It has a wealth of information, facts and figures and a great science section. Try the 'cooking' section or put 'food safety' into their internal search engine for some excellent articles.

[www.bbc.co.uk](http://www.bbc.co.uk) or [www.bbc.com](http://www.bbc.com)

### World Health Organisation

Where all food safety roads eventually lead!! – Take a short cut – a wealth of data in their fact sheets and Codex updates.

[www.who.int](http://www.who.int)

### Product Recalls in Australia

Many of you will be familiar with this site but for those who are not, it is a very valuable contact and should be listed in many readers' 'favourites'. Keep up to date with products that are subject to a recall. The site has a section devoted specifically to 'food' so it is easy to keep a look out for products you might buy or sell.

[www.recalls.gov.au](http://www.recalls.gov.au)

### The Ethicureans!!!

The new 21st century Epicureans. Not quite an "eat drink and be merry for tomorrow we die" ethos but more one devoted to correct food and material. They will espouse you to 'chew the right thing'. Ethicureans are devotees of SOLE food - Sustainable, Organic, Local and Ethical. Have a look, get informed and join the debate.

[www.ethicurean.com](http://www.ethicurean.com)

### Production Managers and Engineers Heaven - not to be missed!

Production Team Members, Plant Designers, Process Engineers and Food Techs in the food and beverage industry cannot afford to miss this site. Excellent and detailed articles on a variety of food engineering issues and introductions to new products in the USA and international markets. Get inspired – you'll probably end up subscribing.

[www.foodengineeringmag.com](http://www.foodengineeringmag.com)



Trading as: Ant-Eater Pest Control

**Effective pest management with skill and care from people you can trust.**

- Trading for 40+ years.
- Customer service and satisfaction assured.
- HACCP endorsed Pest Management.

Contact us at  
**(02) 9939 8208**  
or visit our website  
[www.anteater.com.au](http://www.anteater.com.au)  
for more details.



**Traps Pest Control Pty Ltd (03) 9390 6998**

## The Ultimate in Pest Prevention

Traps Pest Control has one of the most effective, safe and reliable pest management programmes. Giving maximum protection and long term prevention, by using our integrated Pest Management systems to control pests with minimum pesticide usage.

At Traps we provide a pro-active approach, not only in identifying pests but also potential pest problems. Comprehensive food safety management programs can be tailor made to suit your facility.



We provide a web based 'Pest-Online' service, utilising Electronic Site Management Systems, to provide you with the most efficient, effective and up to date reporting systems.

- ✓ HACCP Endorsed
- ✓ AGIS Expertise
- ✓ OH&S Standard Reporting Systems
- ✓ Food Safe Management Programs
- ✓ Government Licensed Technicians
- ✓ Web-based reporting systems



**Traps**  
Pest Control Pty Ltd  
*A Customer Focussed Company*



[www.trapspestcontrol.com.au](http://www.trapspestcontrol.com.au)





## 100% Clean

### Clean Design by Festo: Always a clean solution

The IP67 Clean Design valve terminal CDVI offers a 100% clean solenoid valve solution for your control needs. Without the need for a control cabinet, the ease of installation and maintenance will save you both time and money.

To find out more about this product or to view the full range of Festo's Food Industry and HACCP approved products, phone **1300 88 96 96** or visit the website at [www.festo.com.au](http://www.festo.com.au)



# FESTO

**Festo Pty Ltd**  
Australia Head Office  
179-187 Browns Road  
Noble Park Nth, Vic 3174

Phone: 1300 88 96 96  
Fax : 1300 88 95 95

[www.festo.com.au](http://www.festo.com.au)



Albany Door Systems manufacture a range of High Speed Rapid Roll Doors. These products efficiently control temperature, dust, noise, wind and improve productivity.

Sales and Service across Australia

**Call toll free 1300 666 232**



**ESTABLISHED 1969**

A DIVISION OF E.B. HOLLAWAY PTY LTD ABN 18 008 770 974

**Australia's largest electric fly killers and insect trap manufacturers**

### FLY TRAP 80 PATENT PENDING



### DECORE



### SHATTERPROOF TUBES



Why take the risk with your reputation, your food quality and your customers safety?



46 Achievement Way "Enterprise Park"  
Wangara Western Australia 6065  
Telephone: 61 8 9302 2088  
Facsimile: 61 8 9302 2138  
Email: [Starkey@iinet.net.au](mailto:Starkey@iinet.net.au)  
Website: [www.starkey.iinet.net.au](http://www.starkey.iinet.net.au)



**DON'T LET  
THIS BE  
YOUR ONLY  
CUSTOMER  
THIS SUMMER**



Are Flies Affecting Your Business?  
Webcot Can Help.

Brandenburg is a world leader in the production of Ultra-Violet Fly Traps, for the Hospitality and Food Production industry, which utilise efficient methods to attract flies and Glue-Board technology to safely trap the flying insects and contain their disease carrying bio-hazards.



COBRA

LIBERATOR

DISCREET

ILLUME

Recent research has proven that the older "Zapper" type fly traps actually spread more fly-borne pathogens than they actually contain, and many global companies concerned with Public Health, have already made moves to install non-zapper UV light traps in all food production, food preparation and food handling areas.

**BRANDENBURG**  
Research Driven

WORLD LEADING  
FLYING INSECT  
CONTROL

Australian Master Distributor:  
+61 2 9984 2255

**webcot**  
in control



Available From: Victoria – Rudducks Pty Ltd (03) 9676 4444  
New South Wales – Agserv Pty Ltd (02) 9647 2111  
South Australia – Ultra Violet Products (08) 8369 2864  
Western Australia – HISCO Hospitality Supplies (08) 9388 3400  
New Zealand – Electro-Engineering Ltd +64 9 837 2100  
Garrards Pty Ltd – Australia & New Zealand Wide (07) 3881 1693

**Armcel**  
HACCP Approved Food Handling  
and Preservation Products



#### Mobile Refrigeration



Returnable

Stackable

#### Pallets and Returnable Bins



#### Armcel Advantage

- No nails or splinters
- Waterproof, washable and reusable
- Plastic Surface is FDA approved
- Excellent shock absorption qualities
- Securely encapsulates RFID
- Sealed against contamination
- Outstanding Insulation properties
- Superior load protection features

**Armcel Technology Group**  
6/22 Narabang Way, Belrose  
Ph: (02) 9450 0900  
[www.armcel.com](http://www.armcel.com)

**AQS** Aaclaim Quality Sales

**MIRANDA PLASTICS CO** ABN 61 057 242 540

#### TRAYS

- BURLODGE ALPHAGEN
- BURLODGE COMPACT
- GP TRAY 550x400mm
- GP TRAY 430x325mm
- ASSORTED COLOURS AS REQUIRED



#### PLATE COVERS

LOW PROFILE  
CLEAR AND COLOURED  
SUIT 235mm Ø



#### BOWLS

BURLODGE BOWLS HI-TEMP  
CLEAR FLAT LID or CLEAR DOME LID  
200ml & 300ml



#### TUMBLER

ALADDIN STACKING DRINKING TUMBLER  
LID DISPOSABLE OR REUSABLE DROP IN  
LID 80mm Ø x 80mm HIGH



#### BURLODGE DIVIDERS

1 PIECE MOULDING



CRATES (COLOUR CODED) FROM 13L TO 68L



**AQS** PO Box 2034 Taren Point 2229  
Phone: (02) 9525 1049 Fax: (02) 9525 9114  
[www.aaclaim.com.au](http://www.aaclaim.com.au) [info@aaclaim.com.au](mailto:info@aaclaim.com.au)

**Melbourne**  
**Refrigeration**  
services

All Aspects of  
Refrigeration Including  
**SALES**  
**SERVICE & INSTALLATION**

**Commercial**  
**Refrigeration**

**1800 44 17 18**





# 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 05005HACCP or 02 9956 6911

## The name for hygiene in industrial cylinders – CRHD from Festo

Festo's CRHD repairable round cylinder series to DIN ISO 6431 is the company's new core product for the food and packaging industry, pharmacy and all other industries that demand the highest standards of hygiene and corrosion resistance. The hygienic design of this product cuts cleaning requirements to an absolute minimum with the CRHD being compatible with cleaning agents made by all leading manufacturers.

Stainless steel cylinders used in the food and pharmaceutical industries must meet stringent requirements. Festo's hygienic design products are particularly intended to reduce the times required for CIP (Cleaning in Place) and SIP (Sterilisation in Place). The CRHD series features minimal gaps and high surface quality with a peak-to-valley height Ra of 0.5 - 0.6 µm, which ensures rapid draining of liquids.

### The new standard in logical design. CRHD

The transition from the CRHD's cylinder barrel to its bearing and end caps is positive locking, and mounting components are integrated into the cylinders. Even the adjusting screw of the end-position cushioning has been designed in accordance with hygiene regulations. The rod wiper seal terminates with its end face flush with the bearing cap. These stainless steel round cylinders not only have an easy-to-clean design, with smooth surfaces free of corners,



recesses and sharp edges, but are also resistant to aggressive environmental conditions such as cleaning agents, foodstuffs and vapours. This is thanks to the materials used (AISI 306 for the caps and barrel, AISI 316 for the piston rod). CRHDs are lubricated by an H1 food-industry grease with USDA certification and meet the highest corrosion-resistance. CRHDs offer a new standard for economy with a highly

attractive price/performance ratio and, later, if the worst comes to the worst, low-cost repairs which can fully restore functionality.

For more information phone 1300 88 96 96 or [www.festo.com.au](http://www.festo.com.au)

## Aeris Hygiene Services introduce coolroom solutions that combine sanitation and economic benefits

Typical refrigeration systems continuously recirculate unfiltered air through the FDC (Forced Draft Cooler). This exposes the coil of the FDC to high levels of contamination. When combined with the natural condensation that forms on the FDC the system becomes contaminated. Because this contamination builds up gradually and is deep inside the unit it goes un-noticed. From the

moment a system without AerisGuard is turned on it is starting to build up contamination.



Aeris Hygiene Services use AerisGuard™ cold storage products in their cleaning programme. They are a patented suite of products for the treatment of cool room heat exchange and other surfaces that protect the customers' assets from microbial degradation. The AerisGuard™ products are a combination of multi-enzyme cleaners for the removal of biofilm and biocides impregnated into slow release polymers that provide 6 month residual protection from continuous microbial growth.

The process delivers some very impressive results with very significant improvements in airflow and surface microbial contamination.

For more information or to find out about their special offers, [www.aeristechnologies.com/coldstorage](http://www.aeristechnologies.com/coldstorage) or ring 1300 790 895.

## Starkeys insect control equipment meets all food safety requirements

HACCP based food safety programmes require the food industry to move away from the traditional insect killing units to more effective and hygienic trapping products.

All of Starkeys' insects trapping units utilize a sticky pad arrangement that



is not directly visible and can easily be changed once the pad is filled. There are no portions of post-electrocution

flying debris such as body parts or eggs to contaminate food products or the environment. The sticky pads retain all the fragments on a yellow attractant adhesive degradable pad.

Some of the trapping units double as a decorative light, disguising the fact that they are actually an insect trap. Furthermore, the ultraviolet strip lights used to attract the insects are all sheathed, making them non-shatter in the event of breakage – another important food safe characteristic

These units are available in 240 volts 50hz and 110 volts 60hz.

For more information phone 08 9302 2088 or [www.starkey.iinet.net.au](http://www.starkey.iinet.net.au)

## COOL ROOM PERFORMANCE SOLUTIONS

### RESULTS WHICH SPEAK FOR THEMSELVES

Up to 15% reduction  
in Cool Room electricity

Up to 250%  
improvement in airflow



#### Benefits of Aeris Hygiene Services

A complete remediation and preventative treatment by Aeris Hygiene Services can:

1. Reduce electricity usage by up to 15%
2. Improve shelf life of produce and reduce spoilage
3. Improve airflow by up to 250%, resulting in improved temperature control and consistent temperature throughout room
4. Restore the indoor air quality of the refrigerated space

**Call 1300 790 895 for a quotation**

## METROPOLITAN Filter & Kitchen Services



### The commercial kitchen cleaning experts

Professional, cost effective service for all commercial kitchens for

- Rangehood filter exchange service and cleaning
- Rangehood cleaning
- Exhaust fan and duct cleaning
- Full kitchen cleaning

Cleaning programs are tailored to suit the size and opening hours of your business.

Manufacturer and retailer of premium quality honeycomb rangehood filters with delivery Australia wide and overseas.

Fully insured and ready to provide a total solution for your business.

All this in compliance with the high standards of HACCP.

For more information please contact us

Phone: 1300 653 536

Email: [mfs@mfsaust.com.au](mailto:mfs@mfsaust.com.au)

[www.mfsaust.com.au](http://www.mfsaust.com.au)

Goldstein  **ESWOOD**

**We are proud to announce  
that all Eswood Glass and  
Dish Washing machines are  
HACCP accredited.  
Certificate N° PE-388-GE-01**

**ESWOOD**

PROUDLY AUSTRALIAN MADE



**NSW: (02) 9604 7333  
Vic: (03) 9553 1355  
Qld: (07) 3891 1466  
SA: (08) 8238 3423  
WA: (08) 9456 0559**

### Are you serious about rodent control?

Ekorodent - the complete system for monitoring, catching & controlling rodents.  
Completely hygienic and ecological!

**CAPTURES  
CONTINUOUSLY  
& CONTAINS**

- all types of rats & mice!
- up to 80 rodents!
- and preserves until disposed!

 **eko**  
The innovative eco-friendly  
pest management system for rodents.

- Does not use poisons and is harmless to children and non-target animals
- Completely ecological
- Easy to use in any environment
- Ensures hygiene, HACCP and peace of mind
- Uses natural feed

HACCP Australia  
Pty Ltd has  
certified that  
the Ekorodent  
system is food  
safe and suitable  
for monitoring and  
control of  
rodent faeces.



For brochures, pricing & sales call

**FREE CALL 1800 612 212**

Fax: 07 4154 2933 - Email: [sales@ekosolutions.com.au](mailto:sales@ekosolutions.com.au)

**RJ**

## THE REJUVENATORS HEALTH PROGRAMS

• Restaurants • Hotels • Clubs

If your business has refrigerated equipment  
our health cleaning programs save you  
money.

**FREE QUOTES - PHONE 0407 292 826**

[www.rejuvenators.com.au](http://www.rejuvenators.com.au)



## WJB Engineering

MAGNETIC SEPARATION DEVELOPMENTS

- **PRODUCT SECURITY**
- **CRITICAL CONTROL POINTS**

### ENDORSED MAGNET AUDITS

Show viability of existing magnets.

### RE80 10-12,000 GAUSS, RARE EARTH MAGNETS

To extract what metal detectors may miss!

RE80 Magnets are available for all ingredients and blends. WJB specialises in CCP last magnets before packing applications. Magnets to standards supplied under trademark MAGNATTACK.

**FREE CALL 1800 835 858**



**High anti-slip surface**  
**Burstproof welds**  
**Microwavable to 110°C**  
**Freezable to -30°C**  
**Available in three sizes**

For your **FREE** sample register at  
[www.keeseal.com.au](http://www.keeseal.com.au)  
 and for your nearest distributor call  
**07 3273 8111**

**Danfoss**



### Danfoss temperature Monitoring and Alarm Unit

The HACCP Australia endorsed Danfoss m2 and Micromon has been designed for small "stand alone, monitoring only" applications, meets health and food safety requirements, reduces food loss and has a simple and quick menu-driven setup.

The Micromon is a monitoring unit that receives signals from temperature sensors and also from contact functions. If the measured values exceed the programmed limit values, an alarm will be given.

Danfoss (Australia) Pty. Ltd.

Vic. (03) 9703 5100 NSW. (02) 8845 1800 Qld. (07) 3630 1899  
 WA. (08) 9333 3800 SA. (08) 8150 7400

REFRIGERATION &  
 AIR CONDITIONING DIVISION

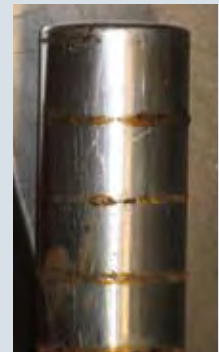
## WJB ENGINEERING – Leaders in Magnet Technology

*Separation Equipment and Control Services*

WJB Engineering, a NSW based specialist magnetic separation company, now markets 10,000 gauss magnets for sale or hire and also offers magnet Audits, Risk Assessment and technical advice on Magnets and metal detection to many companies across Australia.



Typical installation of pressure pipeline magnet



Magnet easily removed for cleaning

A WJB Engineering spokesman says "There is still a lack of guidelines on effective use of magnets which in many situations are more critical to the product security process than metal detectors. Concerned sectors of Australian Food Industry have begun to adopt significant measures that include Critical Control Point Magnets with the particular abilities to cleanse ingredients and to back up last point CCP Metal Detectors and X Ray. Limitations of Metal Detectors are acknowledged. For example, a fine wire not entering transverse to the search area, less than 2mm Stainless Steel fragments or magnetic stones are likely to be undetected or result in counter preventive adjustments to sensitivity. This would be avoided if 10,000 gauss magnets were in place up stream of Detectors. The last four years has seen dramatic changes in the design and usefulness of magnets and those of 10,000 gauss are now an essential product security tool for extracting what metal detectors can miss".

Stainless Steel (the major metal contaminant in the food industry today) is extractable by 10,000 gauss magnets due to work hardening which occurs in the formation of such contaminants - even though virgin 316 or 304 Stainless Steel is inherently non magnetic.

A division of WJB Engineering carries out Magnet Audits using currently calibrated instruments confirming that CCP Magnets are functioning within tolerance of 10,000 gauss.

Guideline papers authorized by WJB Engineering discuss use of magnets for metal and stone fragment control. These are substantially related to current and proven good practice in Australia and cover the important aspects of metal fragment control in liquids, powders and grain.

WJB Engineering has 40 years experience in Magnetic Separation and Rare Earth Magnet Technology and is a recognised authority in metal fragment control. Call them on 1800 835 858 or email: [magnets@yourtility.com.au](mailto:magnets@yourtility.com.au)

# “These products are food safe”

[www.haccp.com.au](http://www.haccp.com.au)



The HACCP Australia 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 in this section carry a range of excellent and food safe products or services endorsed by HACCP Australia. Call on 02 9956 6911 for more details.

<b>CATERING EQUIPMENT (HEAVY)</b>	CARTS AUSTRALIA SEMAK W AND P REEDY	Coffee and food carts for mobile sales Manufacturers of chicken rotisseries Suppliers of ovens and provers to the baking industry	02 9888 5200 03 9796 4583 02 9533 9522
<b>CLEANING EQUIPMENT</b>	ADVANCED CARTS JUG WASH AUSSIE RED EQUIPMENT GOLDSTEIN ESWOOD OATES CLEAN STEAMASTER AUSTRALIA PTY LTD	Automatic jug cleaning and sanitising system Aquafortis hot water high pressure clean and capture equip. Manufacturers of industrial dish and glass washers Full range of food grade cleaning equipment Hot and cold water pressure cleaners	02 8868 8999 1800 804 878 02 9604 7333 1800 791 099 02 9796 3433
<b>CLEANING CHEMICALS</b>	AVANTI CHEMICALS BIOTECH AUSTRALASIA PTY LTD DEB AUSTRALIA GREEN MOUNTAIN SOLUTIONS HYGIENESIS PASCOES WONDER TECH	Cleaning chemicals for food and agri. businesses Broad spectrum disinfectant Skin care and hand cleaning soaps for food handlers All purpose cleaning and disinfectant products Anti-bacterial hand sanitises Cleaning chemicals for the food industry High alkaline water for general cleaning	07 5549 3666 02 9603 4499 1800 090 330 07 5599 8410 07 3202 9457 08 9353 3900 0418 621 629
<b>CLEANING AND MAINTENANCE SERVICES TO THE FOOD INDUSTRY</b>	ACE FILTERS AERIS HYGIENE SERVICES PTY LTD BORG CLEANING INITIAL BATHROOM SERVICES METROPOLITAN FILTERS OZ TANK	Food grade cooking oil filters Specialist cool room and cool room motor cleaning services Specialist contract cleaning services for food premises Bathroom services for the food industry and premises Filters and filter services for range hoods and food facilities SS deep cleaning tanks and systems for pans and trays	1300 555 204 1300 790 895 03 9463 1300 1800 007 794 1300 653 536 1300 66 88 66
<b>CLEANING MATERIALS</b>	3M CLOROX AUSTRALIA CONCEPT LABORATORIES PTY LTD DEB AUSTRALIA MERINO PTY LTD OATES CLEANING SABCO SUNNYWIPES PTY LTD	Scotchbrite™, cleaning chemicals, scourers and sponges Chux™, Oso™ and Glad™ range of materials Suppliers of sanitising hand gel and sanitising wipes Disposable cleaning wipes Swipes™ disposable and anti-bacterial paper cloths Full range of kitchen cleaning materials Scourers, sponges, clothes and cleaning aids Disposable cleaning wipes for the food industry	136 136 02 9794 9500 07 5493 8433 1800 090 330 1800 622 018 1800 791 099 02 9642 6411 03 5436 1100
<b>CLEANING SYSTEMS FOR CUTLERY AND UTENSILS</b>	ICE CLEAN INDUSTRIES	Residual free dry ice cleaning	0403 044 162
<b>FACILITY FIXTURES AND FIT OUT</b>	ALBANY DOORS DMF INTERNATIONAL PTY LTD COLDSHIELD FLEXIBLE DOORS PHILIPS ELECTRONICS AUSTRALIA LTD THORN LIGHTING	Automatic rapid close doors Flexible PVC strip door/curtain material PVC flexible doors for food premises Food safe light fittings for food handling facilities Food safe lighting solutions for food handling facilities	1300 666 232 02 9636 5466 1800 462 233 02 9947 0000 1300 139 965
<b>FLOORING, WALLS, AND MATTING</b>	3M AERODYNAMIC DEVELOPMENTS ALTRO SAFETY FLOORING BLUESCOPE STEEL ECO SURFACES GENERAL MAT COMPANY (THE)	Specialist safety matting for food and beverage areas Glasbord coolroom and food transport panelling products Specialist food premises flooring Colorbond® anti-bacterial coolroom panelling products (quote 2222) Anti-bacterial flooring product and services Specialist safety matting for food and beverage areas	136 136 1800 051 100 1800 673 441 1800 022 999 1300 853 990 1800 625 388
<b>FOOD SERVICE EQUIPMENT AND UTENSILS</b>	AACCLAIM ADVANCED CARTS AUSTRALIA CARTS AUSTRALIA FOOD SERVICE EQUIPMENT (FSE) KENCAN LTD MONO & BEYOND P/L TOMKIN AUSTRALIA PTY LTD	Food service and food storage light equipment Automatic jug cleaning and sanitising system Coffee carts and pre-packaged food carts. Juice dispensers and other buffet equipment Kee-seal™ disposable piping bags Food grade trays Providers of colour coded catering utensils	02 9525 1049 02 8868 8999 02 9888 5200 1800 673 153 07 3273 8111 02 9690 0900 02 9319 2993
<b>FOREIGN BODY IDENTIFICATION</b>	SMITH HEIMANN AUSTRALIA WJB ENGINEERING	X-ray inspection and foreign object detection equipment Magnetic separation technology and services	1800 559 729 1800 835 858
<b>HAND SOAPS AND BARRIER CREAM</b>	CONCEPT LABORATORIES DEB AUSTRALIA PROARMA	Food grade hand soaps Food grade hand soaps Antibacterial protection hand cream	07 5493 8433 1800 090 330 1300 889 280
<b>ICE MACHINES</b>	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	03 9455 2300 08 8268 1388



KITCHEN CONSUMABLES	3M CLOROX LALAN GLOVES SAFETYCARE MERINO OATES CLEANING PARAMOUNT SAFETY PRODUCTS	Scotchbrite™, cleaning chemicals, scourers Glad™, Chux™ and Oso™ range of materials Disposable gloves for the food industry Swipes™ disposable and anti-bacterial paper cloths Full range of kitchen consumables Disposable gloves for the food industry	136 136 02 9794 9500 03 9706 5609 1800 622 018 1800 791 099 03 9762 2500
LABELS - FOOD GRADE	PURBRICK HEALTHPRINT W W WEDDERBURN	Labels for the food and pharmaceutical industries Food safe labels for food products and food retail	03 9751 7100 02 9797 0111
LUBRICANTS - FOOD GRADE	LANOTEC AUSTRALIA	Suppliers of food grade lubricants	07 3373 3700
MANUFACTURING EQUIPMENT AND COMPONENTS	ENMIN PTY LTD FCR MOTION FESTO PTY LTD HARRINGTON ELECTRICAL MOTORS NORGREN PTY LTD SMC PNEUMATICS	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 Suppliers of pneumatics and valves for food manufacturing Suppliers of pneumatics and valves for food manufacturing	03 9753 3633 03 9362 6800 1300 889 696 03 9546 7515 02 9582 8000 02 9354 8222
PACKAGING MATERIAL AND EQUIPMENT	CONFOIL PTY LTD CROWLE INDUSTRIES DALTON PACKAGING MICROPAK PTY LTD NETPAK	Suppliers of food grade foil containers Repacking of consumables and food products 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	02 8825 8800 02 9809 0254 02 9774 3233 02 9646 3666 02 9604 4950
PEST CONTROL EQUIPMENT AND MATERIALS	BASF AUSTRALIA LTD BELL LABORATORIES INC EKO SOLUTIONS INSECT-O-MATIC PEST FREE AUSTRALIA PTY LTD STARKEY PRODUCTS PTY LTD WEBCOT PTY LTD WEEPA PRODUCTS PTY LTD	Suppliers of rodent and cockroach control materials Suppliers of rodent control materials and stations Distributors of the 'ecomille rodent eradication equipment Suppliers of insect eradication systems and 'cryonite' Specialist electronic vermin elimination devices Range of insect control devices Suppliers of "Brandenburg" flying insect control Weep hole protection devices for new or retro application	02 9150 7449 0427 802 844 1800 612 212 1800 244 300 02 4969 5515 08 9302 2088 03 9832 0770 07 3844 3744
PEST CONTROLLERS (ALL STATES)	RENTOKIL	National pest control services for the food industry	1300 736 865
PEST CONTROLLERS (NSW)	AEROBEAM PROFESSIONAL PEST MGNT. ANT-EATER ENVIRONMENTAL SERVICES CPM PEST & HYGIENE SERVICES COPEP PEST CONTROL CORPORATE PEST MANAGEMENT HACCP PEST MANAGEMENT RENTOKIL SCIENTIFIC PEST MANAGEMENT STOP CREEP PEST CONTROL	Specialist food premises pest management Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist food premises pest management services National pest control services for the food industry Regional pest control services for the food industry Regional pest control services for the food industry	02 9636 5840 02 9939 8208 02 9674 5499 1800 13 13 15 02 9311 1234 02 9922 3743 1300 736 865 1300 139 840 02 9371 3911
PEST CONTROLLERS (QLD)	ARREST-A-PEST GOODE PEST CONTROL RENTOKIL SCIENTIFIC PEST MANAGEMENT	Specialist pest control services for the food industry Specialist pest control services for the food industry National pest control services for the food industry Regional pest control services for the food industry	07 3279 1199 1300 13 12 14 1300 736 865 1300 139 840
PEST CONTROLLERS (VIC)	COPEP PEST CONTROL DAWSON'S WEED AND PEST CONTROL PESTAWAY AUSTRALIA PTY LTD RENTOKIL SCIENTIFIC PEST MANAGEMENT TRAPS PEST CONTROL PTY LTD	Specialist pest control services for the food the industry Specialist pest control services for the food the industry Specialist pest control services for the food industry National pest control services for the food industry Regional pest control services for the food industry Specialist pest control services for the food industry	1800 13 13 15 03 9222 2222 03 9850 3777 1300 736 865 1300 139 840 03 9390 6998
PEST CONTROLLERS (WA/SA)	RENTOKIL	National pest control services for the food industry	1300 736 865
REFRIGERATION MATERIALS AND EQUIPMENT	CAREL DANFOSS HEATCRAFT AUSTRALIA PTY LTD PHASEFALE	Temperature controllers and supervisors for refrigeration M2 alarm and monitoring system HACCP specification cool room thermostats and alarms Temperature controllers for refrigerated storage	02 8762 9200 02 8845 1813 13 23 50 03 9553 0800
REFRIGERATION	FROSTLINE REFRIGERATION SERVICES MELBOURNE REFRIGERATION SERVICES	Cold room services Refrigeration installation and repair	1300 550 502 03 8761 6395
REFRIGERATION GOVERNORS	CAREL CHILLZONE DANFOSS HEATCRAFT AUSTRALIA PTY LTD PHASEFALE	Temperature controllers and supervisors for refrigeration Construction of food grade cool rooms M2 alarm and monitoring system HACCP specification cool room thermostats and alarms Temperature controllers for refrigerated storage	02 8762 9200 02 9823 9398 02 8845 1813 13 23 50 03 9553 0800
REFRIGERATOR SERVICE	AERIS HYGIENE SERVICES PTY LTD FROSTLINE REFRIGERATION MELBOURNE REFRIGERATION SERVICES REJUVENATORS (THE)	Specialist cool room and cool room motor cleaning services Cold room services Refrigeration installation and repair Specialist cool room cleaning and rejuvenation services	1300 790 895 1300 550 502 03 8761 6395 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 MONO & BEYOND PTY LTD	Food storage containers, food grade shelving Distributors of food grade shelving	02 9450 0900 02 9690 0900
SYSTEMS AND REPORTING	SHADOW ORGANISATION PTY LTD	Audit, compliance and monitoring systems	02 8448 2090
THERMOMETERS, PH METERS AND DATA LOGGERS	3M TESTO PTY LTD TRIPLE POINT CALIBRATION	TL 20 Temperature logger for logistics Specialist thermometers for use in the food industry Thermometer calibration services	136 136 03 9800 4677 08 8172 2233
TRANSPORT CONTAINERS AND PALLETS	ARMACEL TECHNOLOGY GROUP MONET INDUSTRIES SCHUETZ DSL (AUSTRALIA) PTY LTD	Manufacturers of food grade pallets and storage solutions Manufacturers of food grade pallets and storage solutions Food safe storage and transportation palletcons	02 9450 0900 09 9793 5355 1800 336 228

# FoodQuality news.com

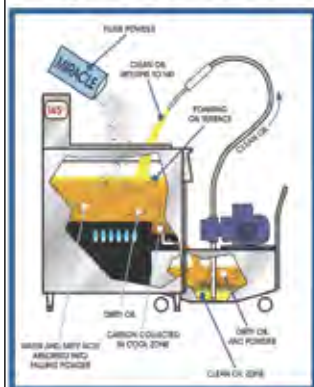
FoodQualityNews.com is a leading daily B2B news online service Food Safety and Quality Control. The site focuses on the areas of HACCP, Food Safety, Food Quality, Food Microbiology and Hygiene, providing professionals every day with the latest breaking news and its implications for the industry. Joining the subscriber base entitles one to the free newsletter.

[www.foodqualitynews.com](http://www.foodqualitynews.com) for more details.

FoodQualityNews.com is published by Decision News Media, an international online business-to-business news publisher. The company runs market leading science and business news services in the food, pharmaceuticals, science and cosmetics industries. From its newsrooms in Europe, the USA, Russia and Asia Pacific, Decision News Media serves decision makers in large international companies worldwide. Decision News Media has its head office in Montpellier - France and offices in London and Hoboken - New Jersey.

[www.decisionnewsmedia.com](http://www.decisionnewsmedia.com)

## Fry oil: total management



ACE/Miracle manufacture a range of HACCP approved filter papers and powder to add life, clean and purify your fry oil and save you dollars

Contact us on 1300 555 204  
or visit our website  
[www.acefilters.com.au](http://www.acefilters.com.au)



The ultimate cleaning system removes carbon build-up, grease, fats and oils in a simple non-caustic, user friendly soak tank system that is changing the face of commercial kitchen and bakery cleaning.

Contact Colin Bortz for more information

**1300 66 88 66**

[oztank@bigpond.com](mailto:oztank@bigpond.com)  
[www.oztank.com](http://www.oztank.com) <<http://www.oztank.com>>

# SAVE TIME, MONEY & CHEMICALS

## High Pressure Clean & Capture Systems



Speak to us about  
our Fixed Term  
Rental Opportunities

- Specifically designed for internal use in commercial kitchens, takeaways and food production areas.
- The clean & capture tool accesses tight areas around sealing and machinery.
- Drain cleaning attachments and other accessories available.
- Captures up to 98% of the water being used with no run-off or damage to surrounding areas.
- Ease of use assures 100% result 100% of the time.

**AQUA FORTIS**

Phone: 1800 804 878

Head Office: 02 9899 1156

Mfg. by Aussie Red Equipment P/L

[www.aquafortisaustralia.com](http://www.aquafortisaustralia.com)

# STOP CREEP PEST CONTROL PTY LTD

The world's safest method in cockroach control since 1991 - HACCP ENDORSED

- NO SPRAY, NO DUST, NO FUMES, NO MESS
- NO NEED TO EMPTY CUPBOARDS
- NO-NONSENSE 1 YEAR WRITTEN WARRANTY



PHONE 02 9371 3911 MOBILE 0411 749 316

[stopcreep@acon.com.au](mailto:stopcreep@acon.com.au)



# This elbow grease is HACCP approved



We've done the work

Trust 3M to offer not just faster, easier and safer products ... these food service cleaning solutions are HACCP approved.

This means that they adhere to the rigorous twelve-step Hazard Analysis & Critical Control Point food safety process approved by each state Food Authority.

The unique uniform mineral abrasive coating on Scotch-Brite™ hand pads and scourer fibres continually renew during use ensuring optimum cleaning performance and long life. With no rust or potentially dangerous metal shivers, Scotch-Brite™ hand pads and scourers are a perfect replacement for stainless steel wool.

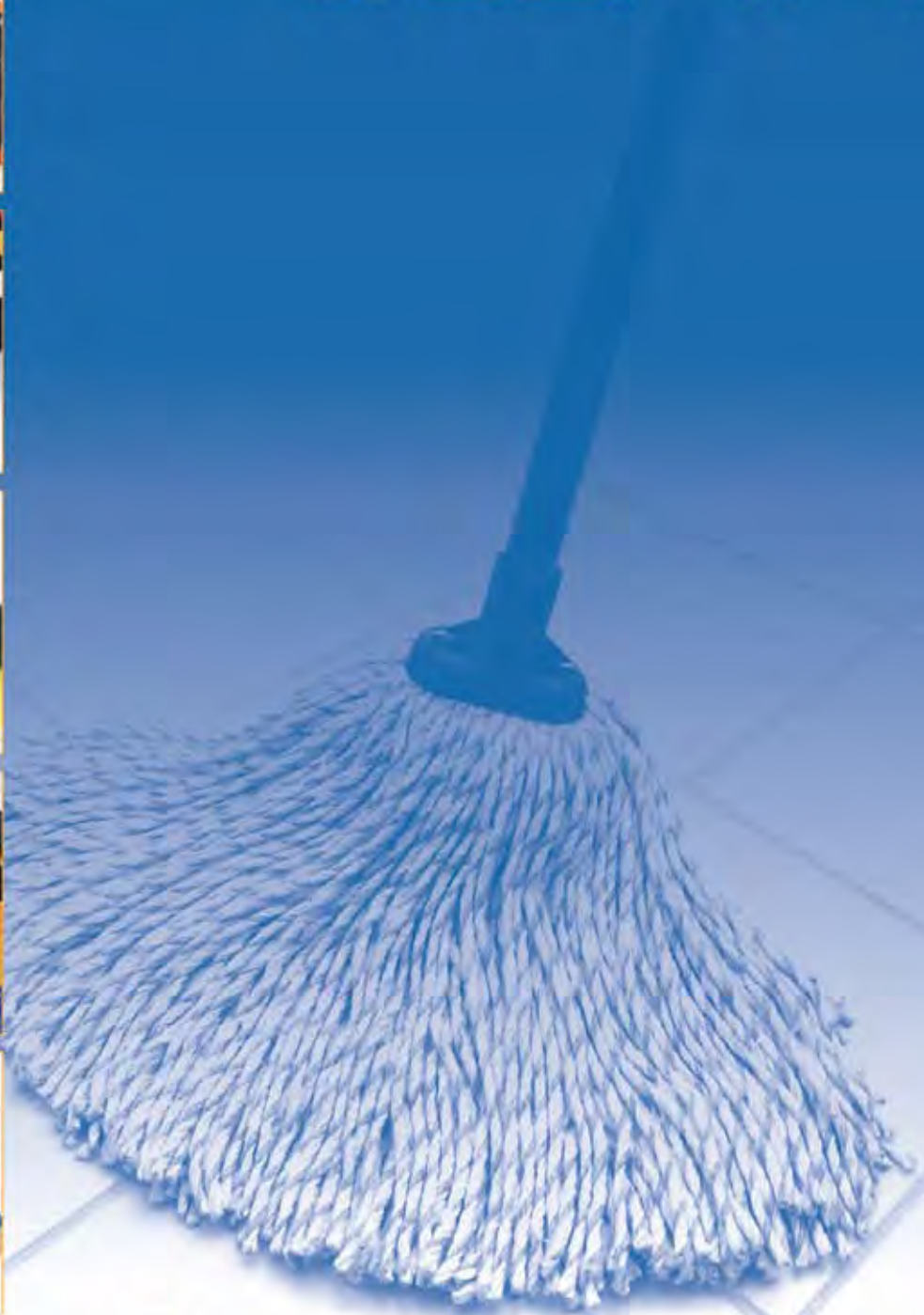
For more information, a visit or demonstration please call 136 136 or contact one of our Strategic National Brokers;

NSW	Ann Hewitt	ph. 0412 411 285
QLD	Matthew Rose	ph: 0410 430 977
VIC	Gary Allen	ph: 0401 728 822
SA	John Lueders	ph: 0418 815 212
WA	Patrene Elsbury	ph: 0413078 958
TAS	Andrew Hennessy	ph: (03) 6234 7300

or visit us online at [www.3m.com.au](http://www.3m.com.au)



# OATES CLEAN<sup>®</sup>



*The  
Professional's Choice!*

[www.oatesclean.com.au](http://www.oatesclean.com.au)