



**DUNEDIN CITY
COUNCIL**

Kaunihera-a-rohe o Otepoti

**ENVIRONMENTAL
HEALTH**

safe food newsletter

PROTECTING, PROMOTING & ENHANCING THE HEALTH OF THE PEOPLE OF DUNEDIN

ISSUE 38 / JUNE 07

IN THIS ISSUE

- **CONSISTENCY**
- **INTRODUCING THE 'C' GRADE**
- **GRADING CRITERIA DETAILS**
- **PERSONAL HYGIENE - Getting it Right**
- **MEET THE BUGS - Clostridium perfringens**
- **COOK - CHILL - REHEAT**



welcome!

....to issue 38 of the Safe Food Newsletter. Winter is around the corner, so the mice are thinking about moving into a cosy kitchen. Make sure they don't settle into yours! Check your premises for any holes and cracks where mice may gain entry. They can squeeze in through something as thin as a pencil, so be vigilant. It is a good idea to put out bait stations even if you don't have a problem, so that you can eliminate the occasional animal coming in. Bait stations need to be monitored regularly for activity. If you leave vermin control until you find droppings or other evidence you may end up having to deal with a major infestation.



Consistency

A survey of Dunedin food operators has shown that consistency in grading is a major concern for many of you. We are taking a number of steps such as grading exercises and joint inspections as well as discussing specific scenarios. It is however also important that the great variation in food premises is also considered. No two food premises are exactly the same –physical aspects, the number of customers, type of food and type of service all vary. This means that an apparent inconsistency between grading of two premises will be a result of such differences. If you are concerned about this issue please talk to your Environmental Health Officer.



Introducing the C grade

On 1 July 2007 the revised Food Safety Bylaw comes into force. The main change is the new C (adequate) grade. Food premises achieving 12 or 13 out of the possible 20 points would in the past have been graded a B, but will now receive a C grade. Environmental Health Officers were finding that the B grade included a too greater range in standard, as there was a big difference between a high B and a low B. The new grade will mean that the public is better informed and will increase consistency between food premises' grades.



YOUR DEFINITIVE GUIDE TO THE GRADING CRITERIA

Grading:

- 'A' Excellent Grade – Inspection rating 20 – 17
- 'B' Good Grade – Inspection rating 16 – 14
- 'C' Adequate Grade – Inspection rating 13 – 12
- 'D' Poor Grade – Inspection rating 11 – 0 (Prosecution or Closure likely)

Assessment of Conduct and Practices:	Score
Food Safety Programme or Management Systems with appropriate methods of recording in place.	5
Minimal risk of contamination, particularly as a result of human error. Conduct and practices very good.	4
Contamination unlikely, provided personnel adhere to current operating arrangements. Conduct and practices good.	3
Insufficient safeguards to be reasonably confident that contamination could not occur. Conduct and practices suspect.	2
High degree of risk of contamination. Conduct and practices not acceptable.	1
Food found to be contaminated. Serious breaches of conduct and practice requirements.	0

GOOD PRACTICES

- Wash hand basin is correctly set up and is being used
- Food is being kept at safe temperatures
- There is a written temperature monitoring protocol
- Food is covered and in food grade containers
- Stock rotation is controlled (e.g. by date marking)
- Bait stations are in place and monitored

BAD PRACTICES

- Wash hand basin is dry, has no soap/single service towels etc
- Fridges or freezers are too warm
- Bain maries are not hot enough
- Food is uncovered and exposed to contamination
- There is no sickness policy
- There is evidence of flies or mice in the premises

Assessment of Premises (Structural):	Score
Premises in all respect suitable for the purpose and able to be registered.	5
Adequate facilities with no serious deficiencies in construction, layout and repair and able to be registered.	4
Acceptable conditions with only maintenance items requiring attention but able to be registered.	3
Areas of disrepair and / or inadequate facilities preventing registration.	2
Critical work required or premises in many respects unable to be maintained.	1

GOOD PRACTICES

- All surfaces are smooth impervious and easily cleanable
- There is sufficient space
- A maintenance schedule in place
- There is sufficient ventilation

BAD PRACTICES

- Joinery is damaged
- The kitchen is too small
- There are holes and gaps that allow vermin to enter
- The floor is damaged, or coving is coming away from the walls



ERIA

To score an Excellent Grade, a premises must score at least 4 in each category.

If the **Conduct** score plus the **Cleaning and Sanitising** score is **equal to or less than four**, then the Training score is zero (0) regardless of the proportion of staff who have been trained in Food Hygiene.

Assessment of Cleaning and Sanitising:	Score
Excellent overall standard of cleanliness with an effective cleaning programme/system and an appropriate recording method.	5
Premises and appliances in a very clean and tidy condition with an effective written cleaning plan in use.	4
No written cleaning plan but premises and appliances maintained to an acceptable standard with effective use of sanitisers.	3
General standard of cleanliness and tidiness satisfactory but improvement needed in some areas.	2
Evidence of lack of effective cleaning. Unacceptable	1
Premises in a contaminated condition. (Temporary closure or prosecution required.)	0

GOOD PRACTICES

- The premises are very clean
- Effective cleaning and sanitizing products are being used
- Cleaning equipment is clean and stored away from food areas
- There is a detailed cleaning schedule (What, How, When, Who)

BAD PRACTICES

- Dirty floor corners, ovens, fridges
- Areas under appliances not cleaned
- Inadequate cleaning materials
- Redundant items preventing cleaning

Assessment Of Training:	Score
100% of staff trained to NZQA level 167. Food Manager / Supervisor trained to level 168	5
80% of staff trained to NZQA level 167. Food Manager / Supervisor trained to level 168	4
60% of staff trained to NZQA level 167	3
40% of staff trained to NZQA level 167	2
20% of staff trained to NZQA level 167	1
0% of staff trained to NZQA level 167	0

GOOD PRACTICES

- All food handlers are trained to unit standard 167
- Supervisor trained to unit standard 168

BAD PRACTICES

- Food handlers are not trained
- There is no evidence of training on site

A Reminder From



Do you allow 21st birthday parties on your premises?
 There's nothing wrong with celebrating a birthday on a licensed premises but we will not be celebrating with you should you allow anyone to participate in 21 shots or provide a Yard of Ale.

These are inappropriate drinking practices that could see you up before the Beak as well as having to get the mop out to clean your floor.
 If you take a booking for a party then explain that such activity is not allowed. Blame it on me if you wish.



