

# Food Safety Standard of Practice and Australian Food Safety Assessment (AFSA)



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# Food Safety Standard of Practice - Overview



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# Food Safety Standard of Practice Background

- An initiative of the South Australian and Victorian Divisional Food Safety SIGs
- Project idea approved by the AIEH Board of Directors at October 2002 meeting
- Funded by DHS (SA)



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# Food Safety Standard of Practice Background

Aim:

*To develop an approach for the assessment of food safety that is nationally uniform and consistent with legislative standards.*



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# Food Safety Standard of Practice Research

- Survey of each State and Territory – status of food law reform process
- States and Territories at different stages of implementation and requirements / processes varied
- The Standard of Practice and AFSA needed to be flexible to take into account these differences



# Food Safety Standard of Practice Consultation

- **Trialed in SA, Tasmania and Victoria**
  - 93% found AFSA suitable for assessing all types of food premises
  - 100% found AFSA to be clear and easy to follow
  - 100% considered the policy to be reflective of their professional views
  - 100% envisaged that their organisation will use the SoP & AFSA when available



# Food Safety Standard of Practice Consultation

- Additional consultation with:
  - Professional Practice Standard Working Group (Tas, NSW & Qld).
  - FSANZ, DoHA, ALGA and DHS (SA)
- Support in principal expressed and technical comment offered.



# Food Safety Standard of Practice Consultation

“...the SoP should be very useful in assisting Environmental Health Practitioners to fulfil their role in assessing and enforcing the national food safety standards in a consistent manner...”

*FSANZ*



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# Food Safety Standard of Practice Consultation

“I particularly commend the straightforward nature of the document and I’m sure it will assist Environmental Health Practitioners in undertaking a complete and thorough inspection of food businesses.”

*DHS(SA)*



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# Food Safety Standard of Practice Consultation

“Overall, my impression is that the AFSA is a useful tool that will assist EHPs assess food businesses against the FSS consistently.”

*DoHA*



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# Food Safety Standard of Practice Outcome

## ➤ Food Safety Standard of Practice

- Professional guidance document
- Has no legal standing
- Addresses food safety from a National perspective
- Will be subject to regular review
- Freely available from the AIEH website
  - » [www.aieh.org.au](http://www.aieh.org.au)



# Food Safety Standard of Practice Outcome

## ➤ Australian Food Safety Assessment (AFSA)

- Nationally consistent food safety checklist covering all food handling processes
- AFSA tool available in 3 formats:
  - Standard AFSA pad
  - Designer AFSA pad
  - eAFSA
- Information on purchasing all AFSA products available from » [www.aieh.org.au](http://www.aieh.org.au)



# AFSA Products



**Standard AFSA Pad**



**Designer AFSA Pad**



**eAFSA**



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# Food Safety Standard of Practice - Policy and Aims



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# Food Safety Standard of Practice Promoting Professionalism

- Achieving a professional status
- Consistency in quality of work
- Accountability in the work force



# Food Safety Standard of Practice

## Purpose

- To Guide EHPs
  - In assessing against outcome based standards (structural issues should not be the focus of assessment)
- To Promote Consistency
  - In the assessment of all food handling activities by EHPs against the Food Safety Standards





# Food Safety Standard of Practice

## Purpose

- To Provide a Tool
  - For comprehensive assessment of all food handling activities
- To Inform the Food Industry
  - Of the minimum standards against which food handling activities are assessed.



# Food Safety Standard of Practice Policy

## Environmental Health Practitioners

- Focus on food safety outcomes
- Compliance with prescriptive structural requirements should not be the focus
- Provide guidance and assistance as to how compliance may be achieved
- Avoid mandating any one particular option



# Food Safety Standard of Practice Policy

## Enforcement Agencies

- Legal Responsibility
  - To administer and implement the legislation and ensure that food businesses are meeting their obligations



# Food Safety Standard of Practice Policy

## Food Business

- Responsibility to ensure safe and suitable food
- Should demonstrate they are effectively managing food safety risks
- There is no “one way” to demonstrate compliance.



# Food Safety Standard of Practice Policy

## Food Safety Programs

- A documented way the business can demonstrate compliance with the Food Safety Standards.
- The AFSA can still be carried out as it looks at outcomes to be achieved not the way that they are to be achieved.



# Australian Food Safety Assessment (AFSA)

## - Assessment Form Overview



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# AFSA

## Assessment Form Overview

### Part 3 of Standard of Practice

#### *What is AFSA/How to use it*

- Tool for the assessment of compliance with the FSSs by food businesses & food handlers
- Provides national uniformity & consistency
- Allows prompt communication with food business & food handlers



# AFSA

## Assessment Form Overview

- Assesses all food handling processes
- Is designed to follow the 'workflow' of the business:
  - ✓ Receiving
  - ✓ Processing
  - ✓ Display/Serving
  - ✓ Packaging
  - ✓ Transporting
  - ✓ Food Recalls/Disposal





# AFSA

## Assessment Form Overview

- Also assesses activities that support food safety:
  - ✓ Health, Hygiene and Knowledge of food handlers and business
  - ✓ Premises and Hygiene
    - incl. suitability & maintenance of premises, fittings and equipment.



Complies?

Serious N/C

**Receiving**

1 Protection from contamination (5(1) of 3.2.2)

2 Identification/traceability of food (5(2) of 3.2.2)

3 Temperature control of PHF (5(3) and (4) of 3.2.2)

**Storage**

4 Protection from contamination (6(1) (a) of 3.2.2)

5 Appropriate environmental conditions (6(1)(b) of 3.2.2)

6 Temperature control of PHF inc frozen (6(2) of 3.2.2)



Complies?	Serious N/C
-----------	-------------

Processing		Complies?	Serious N/C
7	Safe and suitable food (7(1)(a) of 3.2.2)		
8	Protection from contamination (7(1)(b)(i) of 3.2.2)		
9	Adequate cooking/processing (7(1)(b)(ii) of 3.2.2)		
10	PHF out of temp. control for min. time (7(2) of 3.2.2)		
11	Cooling of PHF (7(3) of 3.2.2)		
12	Reheating of PHF (7 (4) of 3.2.2)		
Display		Complies?	Serious N/C
13	Protection from contamination (8(1),(2),(3) & (4) of 3.2.2)		
14	Temperature control of PHF incl. frozen (8(5) of 3.2.2)		



Complies?	Serious N/C
-----------	-------------

Packaging			
15	Appropriate materials and process (9 of 3.2.2)		
Transportation and Distribution			
16	Protection from contamination (10(a) of 3.2.2)		
17	Temperature control of PHF (10(b) & (c) of 3.2.2)		
Recalls/Food Disposal			
18	Food for disposal not sold/recall process (11,12 of 3.2.2)		



Complies?	Serious N/C
-----------	-------------

**Health, Hygiene & Knowledge**

19	Health of food handlers – responsibilities (14 of 3.2.2)		
20	Hygiene of food handlers - responsibilities (13, 15 of 3.2.2)		
21	Food business – responsibilities (16,18 of 3.2.2)		
22	Adequate hand washing facilities (17 of 3.2.2)		
23	Food handling – skills & knowledge (3 of 3.2.2)		



		Complies?	Serious N/C
<b>Premises and Hygiene</b>			
24	Cleanliness of premises, fittings, equipment (19 of 3.2.2)		
25	Cleaning/sanitising of food contact surfaces (20 of 3.2.2)		
26	Suitability and maintenance of premises, fittings and equipment (21 of 3.2.2 and 3,10,11 & 12 of 3.2.3)		
27	Temperature measuring device (22 of 3.2.2)		
28	Use of "single use" items (23 of 3.2.2)		
29	Control of animal and pests (24 of 3.2.2)		
30	Water supply adequate and potable (4 of 3.2.3)		
31	Disposal of sewage and waste water (5 of 3.2.3)		
32	Storage of refuse & recyclable matter (6 of 3.2.3)		
33	Adequate ventilation and lighting (7 & 8 of 3.2.3)		
34	Storage of personal effects/chemicals (15 of 3.2.3)		
35	Adequate toilet facilities (16 of 3.2.3)		



# AFSA

## Explanatory Guide

- AFSA comes with an Explanatory Guide (Appendix D of the Standard of Practice)
  - Aimed at business and food handlers.
  - Indicates options or methods for how compliance can be demonstrated.
  - May be used by EHPs as a prompt only, but should refer to FSSs for detail.  
ie: not to be used as detailed checklist





# Australian Food Safety Assessment (AFSA) - Non-Compliances



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# AFSA

## Non-Compliances

Section 5 & Appendix B of Standard of Practice Definitions also included with AFSA

- ✘ Defined as: *A failure to comply with a requirement of the Food Safety Standards*
- ✘ It is the food businesses responsibility to determine the corrective action
- ✘ Not all non compliances pose the same risk



# AFSA

## Serious Non-Compliances

- ✘ Non compliance that poses an *immediate risk* of *unsafe food* being sold or if allowed to continue will result in unsafe food being sold

### Unsafe Food

- ✘ Food that is likely to cause physical harm or injury to a person who may later consume it
  - Appendix B - Examples of serious non-compliances
  - **EHP must act immediately**
  - May need to stop AFSA



# Australian Food Safety Assessment (AFSA)

## - Determining Assessment Frequency



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# AFSA

## Assessment Frequency

Section 3 of Standard of Practice  
Also included with AFSA

- Assessment frequency may be set by law
- SoP promotes risk based determination
  - Nature of the business
  - Level of compliance
- Reference and built upon FSANZ Priority Classification System



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# AFSA

## Assessment Frequency

### FSANZ 'Priority Classification System for Food Businesses'

<u>Classification</u>	<i>Frequencies (every x months)</i>		
	<i>Starting point</i>	<i>Maximum</i>	<i>Minimum</i>
<i>Low</i>	18	12	24
<i>Medium</i>	12	6	18
<i>High</i>	6	3	12

Provides a starting point



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# AFSA

## Assessment Frequency

### Assessment Frequency Adjustment Model

<i>Adjustment</i>	<i>Non Compliance – number and type</i>
Increase if	<ul style="list-style-type: none"><li>➤ Ten (10) or more non compliances</li><li>➤ Two (2) or more serious non compliances</li><li>➤ Combination of eight (8) or more non compliances</li></ul>
Decrease if	<ul style="list-style-type: none"><li>➤ Not more than one (1) non compliance</li></ul>

The model enables objective adjustment of assessment frequency within the PCS system in an open and transparent manner.



# AFSA

## Assessment Frequency

- Will be reviewed and modified if necessary
- Acknowledges existing programs (FSANZ)
- Provides a sound basis for assessment frequency
- Based on mathematical foundation





# Australian Food Safety Assessment (AFSA) - Using the AFSA Form



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# AFSA

## Using the AFSA Form

AFSA form is divided into 4 sections:

1. Business and inspection details
2. Assessment checklist
3. Comments/Action to be taken
4. Administration
  - Further action
  - Assessment frequency
  - Signatures



# AFSA

## Using the AFSA Form

- Assessment form can be used for any premises type.
  - Some items may not be applicable to that premises – note N/A
  - More than one form can be used for the same premises, eg: supermarket.



# Space for Corporate Stamp.

Business Name		Ref No		Scheduled	
Manager/ Proprietor		Date	/ /	Follow Up	
Premises Address		Time		Complaint	
Business Phone		Officer		Other	

Business Name			Ref No		Scheduled	
Manager/ Proprietor			Date	/ /	Follow Up	
Premises Address			Time		Complaint	
Business Phone			Officer		Other	

**Continuation of address, or postal address**



Business Name			Ref No		Scheduled	
Manager/ Proprietor			Date	/ /	Follow Up	
Premises Address			Time		Complaint	
Business Phone			Officer		Other	

**mobile phone numbers, or email address**



Business Name		Ref No		Scheduled	
Manager/ Proprietor		Date	/ /	Follow Up	
Premises Address		Time		Complaint	
Business Phone		Officer		Other	

**Page number, file number, \*photos taken**



Business Name		Ref No		Scheduled	
Manager/ Proprietor		Date	/ /	Follow Up	
Premises Address		Time		Complaint	
Business Phone		Officer		Other	

## Premises refit, food recall



# AFSA

## Using the AFSA Form

- The ASFA form is versatile and adaptable to many situations and is more than just a check list.
- An example of how the form can be used:





Business Name	Food Shoppe Supermarket		Ref No	Pg 1 of 2	Scheduled	✓
Manager/ Proprietor	Joe Smith		Date	12/ 9 /03	Follow Up	
Premises Address	Shop 13 / 177 High Street Shopping Ctre,		Time	11.30 am	Complaint	
Business Phone	55527555	Mace's St, Forestville	Officer	Joanne Bloggs	Other	



Indicate compliance using ✓/✗ in "Complies?" column. If non-compliance is *serious* indicate by also inserting a ✗ in the "Serious N/C" column.

		Complies ?	Serious N/C			Complies ?	Serious N/C
<b>Receiving</b>				<b>Recalls/Food Disposal</b>			
1	Protection from contamination (5(1) of 3.2.2)			18	Food for disposal not sold/recall process (11,12 of 3.2.2)		
2	Identification/traceability of food (5(2) of 3.2.2)			<b>Health, Hygiene &amp; Knowledge</b>			
3	Temperature control of PHF (5(3) and (4) of 3.2.2)			19	Health of food handlers – responsibilities (14 of 3.2.2)		
<b>Storage</b>				20	Hygiene of food handlers - responsibilities (13, 15 of 3.2.2)		
4	Protection from contamination (6(1) (a) of 3.2.2)			21	Food business – responsibilities (16,18 of 3.2.2)		
5	Appropriate environmental conditions (6(1)(b) of 3.2.2)			22	Adequate handwashing facilities (17 of 3.2.2)	✗	
6	Temperature control of PHF inc frozen (6(2) of 3.2.2)			23	Food handling – skills & knowledge (3 of 3.2.2)		
<b>Processing</b>				<b>Premises and Hygiene</b>			
7	Safe and suitable food (7(1)(a) of 3.2.2)			24	Cleanliness of premises, fittings, equipment (19 of 3.2.2)		
8	Protection from contamination (7(1)(b)(i) of 3.2.2)			25	Cleaning/sanitising of food contact surfaces (20 of 3.2.2)		
9	Adequate cooking/processing (7(1)(b)(ii) of 3.2.2)			26	Suitability and maintenance of premises, fittings and equipment (21 of 3.2.2 and 3,10,11 & 12 of 3.2.3)	✗	
10	PHF out of temp. control for min. time (7(2) of 3.2.2)						
11	Cooling of PHF (7(3) of 3.2.2)			27	Temperature measuring device (22 of 3.2.2)	✓	
12	Reheating of PHF (7 (4) of 3.2.2)			28	Use of "single use" items (23 of 3.2.2)		
<b>Display</b>				29	Control of animal and pests (24 of 3.2.2)		
13	Protection from contamination (8(1),(2),(3) & (4) of 3.2.2)			30	Water supply adequate and potable (4 of 3.2.3)		
14	Temperature control of PHF incl. frozen (8(5) of 3.2.2)	✗		31	Disposal of sewage and waste water (5 of 3.2.3)		
<b>Packaging</b>				32	Storage of refuse & recyclable matter (6 of 3.2.3)		
15	Appropriate materials and process (9 of 3.2.2)			33	Adequate ventilation and lighting (7 & 8 of 3.2.3)		
<b>Transportation and Distribution</b>				34	Storage of personal effects/chemicals (15 of 3.2.3)		
16	Protection from contamination (10(a) of 3.2.2)			35	Adequate toilet facilities (16 of 3.2.3)		
17	Temperature control of PHF (10(b) & (c) of 3.2.2)			PHF means Potentially Hazardous Food. See over for definition			



#	COMMENTS/ACTION TO BE TAKEN
	<b>BAKERY DEPT</b>
*22	Single use towels required at hand basin – immediately
*26	Repair or replace cracked glass door of display unit - immediately
27	Probe thermometer - temperatures are being regularly monitored ✓
	<b>Grocery Section</b>
*14	Packaged meat pies, pasties, sausage rolls displayed out of refrigeration – ensure foods are stored/displayed in accordance with manufacturers instructions - immediately
	<b>Meat Dept</b>
*22	Single use towels required at hand basin – immediately
26	Flooring is worn and difficult to clean - will need to be resurfaced / replaced (one year)
27	Probe thermometer - temperatures are being regularly monitored ✓



Business Name	Food Shoppe Supermarket		Ref No	Pg 2 of 2	Scheduled	✓
Manager/ Proprietor	Joe Smith		Date	12/ 9 /03	Follow Up	
Premises Address	Shop 13 / 177 High Street Shopping Ctre,		Time	11.30 am	Complaint	
Business Phone	55527555	Mace's St, Forestville	Officer	Joanne Bloggs	Other	



#	COMMENTS/ACTION TO BE TAKEN
	<b>Rear storage area - canned foods, dry goods</b>
24	Area clean and well maintained – cleaning schedule ✓
29	Pest control program in place monitored by Bugs aren't Us ✓
	<b>Rear storage area – Cool room 1</b>
5	Probe thermometer - temperatures are being regularly monitored ✓
*4	All food containers need to be stored off the floor – ASAP
	<b>Rear storage area – Cool room 2</b>
5	Probe thermometer - temperatures are being regularly monitored ✓
*4	Uncovered food, food needs to be stored in food grade containers with tight fitting lids or covered with food grade wrap - immediately
	<b>Rear storage area – Freezer</b>
5	Probe thermometer - temperatures are being regularly monitored ✓
	<b>Information kit provided ✓ Discussed - staff skills and knowledge requirement.</b>



Further Action?	Nil	Re-inspection <input checked="" type="checkbox"/>	Letter	Order/ Notice	Expiation Notice
Please attend to any outstanding items by the due date. For enquiries contact the officer on the number below.					Re-inspection date: * 19/9/03
I have read and I understand the contents of this assessment.			Officer signature:		Officer contact No:
Signature of proprietor/staff:	<i>Sarah Jones</i>		<i>J Bloggs</i>		81230000

*Sarah Jones*  
(Assistant Store Manager)



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Australian food safety assessment

# Office Copy

<b>Further Action?</b>	Nil		Re-inspection		Letter		Order/ Notice		Expiation Notice	
Serious N/C	Other N/C	Total N/C	Priority Classification			Circle:- Increase/ Retain/ Decrease		Assessment Frequency		Re-inspection date:
										/ /
I have read and I understand the contents of this assessment.							Officer signature:			Officer contact No:
Signature of proprietor/staff:										

# AFSA

## - Food Safety Information

### ➤ Food Safety Fundamentals

- Information on food safety is provided for proprietors on the back of their copy of the AFSA form.



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# AFSA

## - Definitions & Assessment Frequency

- Definitions for non-compliances, unsafe and unsuitable food are provided on the divider sheet of the pad as a quick reference for EHPs.
- Guidelines for setting and adjusting assessment frequency for the business are also provided on the divider sheet.



# AFSA

## - Additional comments/notes

- Additional page (green) after assessment forms with prompts for Food Safety Programs
- Can also be used for drawing up plans, noting questions to ask the proprietor, details of photographs or samples taken, etc.





# Australian Food Safety Assessment (AFSA) - Mock Scenarios



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# A Virtual Food Safety Assessment – How do we use AFSA?

Look at the following photographs and consider;

1. To which AFSA item do the following issues correspond?
2. Are the non-compliances observed of a serious nature?
3. What action does the business need to take?



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<b>Business Name</b>	<b>Greasy Joe's Fish and Chippery</b>		<b>Ref No</b>	<b>F738</b>	<b>Scheduled</b>	✓
<b>Manager/Proprietor</b>	<b>Joe Sheen</b>		<b>Date</b>	<b>6/9/04</b>	<b>Follow Up</b>	
<b>Premises Address</b>	<b>Shop 12, The Boulevard Sunshine Bay</b>		<b>Time</b>	<b>9.30am</b>	<b>Complaint</b>	
<b>Business Phone</b>	<b>9876 6283</b>	<b>(a/h)9876 2384</b>	<b>Officer</b>	<b>Sam Scrutiny</b>	<b>Other</b>	



# Food delivery left unattended



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		Complies?	Serious N/C
<b>Receiving</b>			
1	Protection from contamination (5(1) of 3.2.2)	X	
2	Identification/traceability of food (5(2) of 3.2.2)		
3	Temperature control of PHF (5(3) and (4) of 3.2.2)	X	
<b>Storage</b>			
4	Protection from contamination (6(1) (a) of 3.2.2)		
5	Appropriate environmental conditions (6(1)(b) of 3.2.2)		
6	Temperature control of PHF inc frozen (6(2) of 3.2.2)		







# Accumulation of grease on canopy



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**AFSA**  
Australian food safety assessment

		Complies?	Serious N/C
<b>Premises and Hygiene</b>			
24	Cleanliness of premises, fittings, equipment (19 of 3.2.2)	X	
25	Cleaning/sanitising of food contact surfaces (20 of 3.2.2)		
26	Suitability and maintenance of premises, fittings and equipment (21 of 3.2.2 and 3,10,11 & 12 of 3.2.3)		
27	Temperature measuring device (22 of 3.2.2)		
28	Use of "single use" items (23 of 3.2.2)		
29	Control of animal and pests (24 of 3.2.2)		
30	Water supply adequate and potable (4 of 3.2.3)		
31	Disposal of sewage and waste water (5 of 3.2.3)		
32	Storage of refuse & recyclable matter (6 of 3.2.3)		
33	Adequate ventilation and lighting (7 & 8 of 3.2.3)		
34	Storage of personal effects/chemicals (15 of 3.2.3)		
35	Adequate toilet facilities (16 of 3.2.3)		



#	COMMENTS/ACTION TO BE TAKEN
1 & 3	A delivery of potentially hazardous food was left in an unsecured part of the premises. Ensure that food deliveries are not left at the rear of the premises. Potentially hazardous food must be kept under temperature control. Out of hours deliveries should be placed into a secure area (and into a refrigerator where necessary) and then checked by staff.
24	The canopy and filters of the extraction unit have a significant accumulation of grease. Clean the canopy and filters and maintain in a clean and sanitary condition.



# Accumulation of grime at floor-wall junction



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		Complies?	Serious N/C
<b>Premises and Hygiene</b>			
24	Cleanliness of premises, fittings, equipment (19 of 3.2.2)	X	
25	Cleaning/sanitising of food contact surfaces (20 of 3.2.2)		
26	Suitability and maintenance of premises, fittings and equipment (21 of 3.2.2 and 3,10,11 & 12 of 3.2.3)		
27	Temperature measuring device (22 of 3.2.2)		
28	Use of "single use" items (23 of 3.2.2)		
29	Control of animal and pests (24 of 3.2.2)		
30	Water supply adequate and potable (4 of 3.2.3)		
31	Disposal of sewage and waste water (5 of 3.2.3)		
32	Storage of refuse & recyclable matter (6 of 3.2.3)		
33	Adequate ventilation and lighting (7 & 8 of 3.2.3)		
34	Storage of personal effects/chemicals (15 of 3.2.3)		
35	Adequate toilet facilities (16 of 3.2.3)		



#	COMMENTS/ACTION TO BE TAKEN
1 & 3	A delivery of potentially hazardous food was left in an unsecured part of the premises. Ensure that food deliveries are not left at the rear of the premises. Potentially hazardous food must be kept under temperature control. Out of hours deliveries should be placed into a secure area (and into a refrigerator where necessary) and then checked by staff.
24	The canopy and filters of the extraction unit have a significant accumulation of grease. Clean the canopy and filters and maintain in a clean and sanitary condition.
24	There is an accumulation of food particles and grime at the floor wall junction adjacent the dishwasher. Clean the floor and maintain in a clean and sanitary condition. Is there sufficient access for cleaning between the dishwasher and the skirting board?



# Defective refrigerator seals



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		Complies?	Serious N/C
<b>Premises and Hygiene</b>			
24	Cleanliness of premises, fittings, equipment (19 of 3.2.2)		
25	Cleaning/sanitising of food contact surfaces (20 of 3.2.2)		
26	Suitability and maintenance of premises, fittings and equipment (21 of 3.2.2 and 3,10,11 & 12 of 3.2.3)	X	
27	Temperature measuring device (22 of 3.2.2)		
28	Use of "single use" items (23 of 3.2.2)		
29	Control of animal and pests (24 of 3.2.2)		
30	Water supply adequate and potable (4 of 3.2.3)		
31	Disposal of sewage and waste water (5 of 3.2.3)		
32	Storage of refuse & recyclable matter (6 of 3.2.3)		
33	Adequate ventilation and lighting (7 & 8 of 3.2.3)		
34	Storage of personal effects/chemicals (15 of 3.2.3)		
35	Adequate toilet facilities (16 of 3.2.3)		





#	COMMENTS/ACTION TO BE TAKEN
1 & 3	A delivery of potentially hazardous food was left in an unsecured part of the premises. Ensure that food deliveries are not left at the rear of the premises. Potentially hazardous food must be kept under temperature control. Out of hours deliveries should be placed into a secure area (and into a refrigerator where necessary) and then checked by staff.
24	The canopy and filters of the extraction unit have a significant accumulation of grease. Clean the canopy and filters and maintain in a clean and sanitary condition.
24	There is an accumulation of food particles and grime at the floor wall junction adjacent the dishwasher. Clean the floor and maintain in a clean and sanitary condition. Is there sufficient access for cleaning between the dishwasher and the skirting board?
26	The refrigerator seal of the under bench refrigerator is in a poor state of repair. Repair or replace.



# Inappropriate refuse storage



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		Complies?	Serious N/C
<b>Premises and Hygiene</b>			
24	Cleanliness of premises, fittings, equipment (19 of 3.2.2)		
25	Cleaning/sanitising of food contact surfaces (20 of 3.2.2)		
26	Suitability and maintenance of premises, fittings and equipment (21 of 3.2.2 and 3,10,11 & 12 of 3.2.3)		
27	Temperature measuring device (22 of 3.2.2)		
28	Use of "single use" items (23 of 3.2.2)		
29	Control of animal and pests (24 of 3.2.2)		
30	Water supply adequate and potable (4 of 3.2.3)		
31	Disposal of sewage and waste water (5 of 3.2.3)		
32	<b>Storage of refuse &amp; recyclable matter (6 of 3.2.3)</b>	<b>X</b>	
33	Adequate ventilation and lighting (7 & 8 of 3.2.3)		
34	Storage of personal effects/chemicals (15 of 3.2.3)		
35	Adequate toilet facilities (16 of 3.2.3)		





# Cross Contamination



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		Complies	Serious
<b>Processing</b>			
7	Safe and suitable food (7(1)(a) of 3.2.2)		
8	Protection from contamination (7(1)(b)(i) of 3.2.2)	X	X
9	Adequate cooking/processing (7(1)(b)(ii) of 3.2.2)		
10	PHF out of temp. control for min. time (7(2) of 3.2.2)		
11	Cooling of PHF (7(3) of 3.2.2)		
12	Reheating of PHF (7 (4) of 3.2.2)		
<b>Display</b>			
13	Protection from contamination (8(1),(2),(3) & (4) of 3.2.2)		
14	Temperature control of PHF incl. frozen (8(5) of 3.2.2)		



		Complies?	Serious N/C
<b>Health, Hygiene &amp; Knowledge</b>			
19	Health of food handlers – responsibilities (14 of 3.2.2)		
20	Hygiene of food handlers - responsibilities (13, 15 of 3.2.2)		
21	Food business – responsibilities (16,18 of 3.2.2)		
22	Adequate handwashing facilities (17 of 3.2.2)		
23	<b>Food handling – skills &amp; knowledge (3 of 3.2.2)</b>	<b>X</b>	



#	COMMENTS/ACTION TO BE TAKEN
32	Refuse is being inappropriately stored at the rear of the premises.
	Obtain appropriate facilities for the storage of garbage and recyclable material.
8	Raw chicken is being cut on the same board and with the same utensils as ready to eat food. Immediately discard any ready to eat food that has been prepared using utensils contaminated by raw chicken.
	Sanitise utensils and ensure that separate utensils are used for preparing raw and ready to eat foods
23	It appears that food handlers have skill knowledge deficiencies with regard to food hygiene and safety matters. Take measures to address this issue.





Further Action?	Nil	Re-inspection	<input checked="" type="checkbox"/>	Letter	<input checked="" type="checkbox"/>	Order/ Notice	Expiation Notice	
Please attend to any outstanding items by the due date. For enquiries contact the officer on the number below.								Re-inspection date: 9 / 9 / 04
I have read and I understand the contents of this assessment.						Officer signature:		Officer contact No:
Signature of proprietor/staff:		<i>J D Sheen</i>				<i>Sam Scrutiny</i>		9384 3223



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<b>Further Action?</b>	Nil		Re-inspection	X	Letter	X	Order/Notice		Expiation Notice		
Serious N/C	Other N/C	Total N/C	Priority Classification			Circle: Increase/ Retain/ Decrease	Assessment Frequency	Re-inspection date:			
1	6	7	Medium				6 months	9/9/04			
I have read and I understand the contents of this assessment.						Officer signature:			Officer contact No:		
Signature of proprietor/staff:		<i>J D Sheen</i>				<i>Sam Scrutiny</i>			93843223		



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# Summary

- The AIEH Food Safety Standard of Practice is a professional guidance document which addresses food safety from a National perspective.
- The AIEH Australian Food Safety Assessment (AFSA) tool is a nationally consistent food safety checklist covering all food handling processes.
- Both documents promote uniformity, consistency & professionalism in the field of food safety assessment.

