

Environmental Health Australia SA Branch

Food Special Interest Group

Minutes

Location: The City of Tea Tree Gully – 571 Montague Road, Modbury, SA 5092
Date: Tuesday 2 April 2013 at 10:00AM

Convener: A Hill Minute Taker: D Hemmes

1. **Welcome**
2. **Present:** Adrian Hill, Deb Hemmes, Carolyn Maciunas, Phillip Simone, Susan Bourne, Steve Sowter, Kerry Keley, Paula Matters, Donna Capurso, Karen Ferres.
3. **Apology:** H Johansen, K Prince, C McCarthy, J Traljic, C. Burke, G. Martin, D. Mazzachi.
4. **Confirmation of previous minutes:**

Amendment: Heading of Minutes currently is Agenda, needs to be changed to Minutes.

Moved: C. Maciunas Seconded: K.Ferres

5. **Guest Speaker - Open Office - Phillip Simone- Open Office (talking about Health Manager)**
 - The Health Manager system is web based, no software required and can be used during off site inspections.
 - SA Health now has a contract with Open Office and will be using Health Manager. The project is to replace FAIS.
 - Phillip demonstrated how the system worked. The main page for each food business has a summary of the business and any relevant info.
 - The program allows the EHO to complete inspection reports electronically whilst out in the field by either generating an AFSA or letter which can be emailed to the business at the time of the inspection. EHO's can add non-conformances (NC's) by making a selection from a list that automatically populates into an electronic AFSA inspection report or alternatively and additionally, a letter.
 - Photos can also be added to the database.
 - Businesses can be sorted in a number of different ways including suburbs, not inspected or inspections due.
 - Phillip advised that approximately 70% of Councils in SA are currently using Health Manager.
6. **Questions for Cimon Burke- Kelledy Jones Lawyers / Dale Mazzachi- Norman Waterhouse**

Apologies from Cimon Burke and Dale Mazzachi.
7. **Business arising from previous minutes**
 - 7.1 **SAFHU- update-** SA Health to advise SA Health representative.

Awaiting to hear from Board on where to from here. A lot of interest has been received from Councils. Karen suggested that the person most appropriate to the subject required would likely be the person assigned to contribute and may vary depending on the article required.

8. Standing Items

8.1 Food Safety Programs and Auditing – K Ferres

8.1.1 Auditor Training

Approximately 15 on training list and they have been emailed to see if they are still interested. There are still 6 spots available. The cost has increased to \$750 from \$550 (normal cost is \$2500 so it is still a significant reduction). Morning and afternoon tea is provided but no lunch (in order to reduce costs). The date for the **next training is 27-31 May** and will be held at the Hotel Richmond, Rundle Mall. **Please email Karen Ferres or Eleanor Schmedemann if interested.**

The course has changed slightly so that the amount of work to be completed after the course has significantly reduced however it still meets the same competencies. The next course after the May course may not be for another 18 months or so.

8.1.2 New FS&A Team Member

Karin Prince from Onkaparinga Council has commenced her employment in the full-time contract position at SA. You may receive an email from her if she has been allocated to audit businesses in your Council area. Her contract is until Mid-December 2013.

8.1.3 Country of origin labeling amendments

Country of origin labeling has been extended to unpackaged beef, chicken and lamb as agreed nationally in December 2012. All beef chicken and lamb will be required to comply by 18 July 2013. Where these products are only sourced from Australia, a single statement to that effect will be deemed to comply. EHOs are encouraged to contact SA Health if they observe non-conformances..

8.2 SA Health Updates- G Martin

8.2.1 Egg Update

Solar eggs are now compliant with the Standards and have begun stamping their eggs. SA Health would like notification if EHO's observed otherwise.

Vanessa McEvoy has currently been working on a roadshow to provide info on eggs, the ready- to- eat meat Standards and the Primary Production Seafood Standard. Sessions will be held for Metro Councils in May.

S.Bourne asked about eggs used at a childcare centre which are sourced from a home grown supplier. Glen will respond to the PIRSA requirements of this query at the next meeting. Karen mentioned that some childcare centres have chickens as pets. These centres have been asked to consider the risks and be vigilant checking if the eggs are cracked and dirty.

8.2.2 EHO communication systems

In Glen's absence, this item has been deferred until next meeting.

8.2.3 Enforcement Policy update

The Enforcement Policy being developed by Food Policy & Programs branch as part of the DHA/LGA MOU Work Program has now merged into a joint policy under the Public Health Act. A draft version is being prepared by Ian Hawkins..

8.3 **Meat Food Safety Advisory Committee Member Update – S Bourne**

The next meeting is being held 16 April 2013.

Members are asked if they have any issues or questions that they would like Susan to raise at this meeting? It would be great to contribute something to the meeting so please let Susan know if there is anything you can add.

Karen raised an issue that Vanessa was asked during a PPP info session recently regarding confusion by EHO's with what parts of a business are captured by councils when connected to a supermarket i.e. Butcher vs Service Deli. Vanessa will email Susan so it can be raised at the meeting. . It was also discussed that some EHO's are unaware of the division of responsibility of PIRSA/Council when it relates to a business that is both audited by PIRSA and inspected by EHO's and it shares joint work areas or cool rooms.

Steve asked for more information between PIRSA and Council's in regards to performance of businesses within our Council areas. Adrian and Steve mentioned that when complaints are passed onto PIRSA, no feedback is received therefore; customers/complainants cannot be updated

8.4 **LGA and SA Health MOU Working Group –Priority Classification System**

Currently preparing report from the Pilot. The next pilot working group meeting will be held on Wednesday. The MOU working group meeting is in a couple of weeks. Karen will be discussing at EHA conference. Feedback was received during pilot regarding modification to documents and these still require updating.

8.5 **Start Right Eat Right Reference Committee**

Start Right Eat Right committee is still trying hard to continue program but it looks unlikely to continue. It is likely that the committee will finish and therefore, this can be removed from the next agenda.

8.6 **SIG Info Sessions/Training**

8.6.1 Update on training – C Maciunas

Tentative meeting is 2 May at Mitcham Council chambers. The training will be skills and knowledge and how to assess this during a food inspection. A breakfast meeting has been suggested to commence around 8ish and finish mid -morning. Advertisements will be distributed once dates/times/locations are confirmed.

9. New Business

9.1 Hobby vs Business - FBN Requirements – A Hill

Adrian has a hobby business that is selling food at a market and they are not registered. Another council was contacted and they said if their business does not have an ABN they are not considered a food business. It was agreed that a food business does not have to have an ABN to be considered a food business, as long as they meet the definition of a food business under the legislation.

10. Other Business

Adrian – provided clarification on the family trust issue and who to serve an expiation on in these circumstances. A family trust can be either part of a company or a mum and dad operation that is not a company. In a family trust situation, the beneficiaries are not liable, however the directors will be. If an expiation is issued to a sole proprietor, a representative from the family trust (e.g. mum or dad) needs to nominate themselves and they would receive the expiation. However, if it is part of a company, all the directors receive the expiation but not the beneficiaries.

Adrian raised a concern with restaurants wanting to sell their food packaged and labeled in supermarkets. He questioned about the use of the best- before or use -by dates and how do we know if this is an issue and whether the process has been done adequately. Karen suggested contacting SA Health on any issues with labeling to ensure that the shelf life has been validated. Steve suggested that we should be asking for the validation evidence during our inspections.

Glen Martin has a document on how to validate shelf life and may be able to provide this to EHO's.

Donna – charitable café that prepares meals for homeless is this considered to be a food business, do they have to inspect or label? It was agreed that this is captured under the Food Act and is a food business. Note from Glen if the business only prepares meals to give to people, they are not a food business. If they carry out other activities that include sale of food they would be captured by the Food Act

Kerry – had an issue with a restaurant that had olive dip that had a use by date of December 2012 and where would this be captured under the Food Act. It was considered that this would be considered unsuitable food. Karen said you would need to demonstrate that the food has been used after the use-by date if you were looking at taking legal action (i.e. can they prove sale). Ask if this is for sale or being used and why it is still in cool room.

Susan – What are council's tolerance on failure to notify? Are other councils expiating? The general stance of Councils was that we do not expiate for failure to notify providing they provide it once requested.

Carolyn – has an issue with a food business that was cooking in her Council area but operating in another Council area and only notify where the actual business was located. It was agreed that the notification should be received where food is prepared and where food is sold, therefore two notifications and two inspection fees. Steve asked can EHO conduct inspections outside our Council areas. It was agreed that authorised officers are only authorised to inspect food businesses in their council area.

Carolyn also asked about the email from SA Health regarding Citra Star sanitizer. Karen advised that she has contacted the manufacturer and requested validation evidence and then provided the data to EHO's who had requested her assistance. The data shows that this is considered an adequate sanitiser, however, SA Health do not approve sanitisers as such. If EHO's have a



sanitizer with unknown active ingredients, the business is required to provide the evidence that the sanitizer will be effective and what the method of use is i.e. Contact times etc.

Karen – Food Recall has been emailed to everyone this morning regarding Alexandrina Cheese Company, but mostly not affecting metro councils.

June Food SIG- 4 June 2013 - Haighs Chocolate Tour (154 Greenhill Road, Parkside) – 10.15am-11.00am followed by the meeting at Mitcham Council- please RSVP to F Papillo by 27 May 2013- Maximum of 20 – first in first served – F Papillo

Meeting Closed:

NEXT MEETING: **PLEASE NOTE TIME CHANGE- 4 June 2013- City of Mitcham (131 Belair Road Torrens Park SA 5062) @ 11.00am – 1.00pm followed by the Disease SIG @ 1.30pm-3.30pm.