

Food Safety

Food Standards Surveillance

Cherylyn Stevens & Alessia Centofanti



**Government
of South Australia**

SA Health



Food Safety

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- > Legislation
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The Advertiser



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Tragedy of a twin

Food poisoning claims first victim

By JILL PENGOLEY
and SHERRY-LEE KERR

One of Australia's worst food poisoning epidemics, which has claimed the life of a four-year-old twin girl, has been blamed on a virulent strain of bacteria in imported meat.

Nikki Robinson, of Lewiston, near Gawler, became the first fatality early yesterday after her condition deteriorated dramatically overnight.

Amid fears the outbreak could spread nationwide, a leading doctor said he could not rule out more deaths and a renal specialist warned young victims could face lasting kidney damage.

Nikki died in the Women's and Children's Hospital from a blood clot to the brain after eating contaminated garlic meatballs almost two weeks ago.

Her father, Mr Andy Robinson, said his family had been "robbed" by Nikki's death.

"It's not fair," he said. "I'm not going to let them get away with this."

The federal Health Department said last night it had examined the country for similar outbreaks but investigations had shown that "all roads at this stage lead to Garibaldi".

A spokesman for Garibaldi Smallgoods said the company believed the organism may have entered the contaminated products through animal carcasses from a Victorian supplier.

Twenty people - including 18 children - have been hospitalised by the outbreak of hemolytic uraemic syndrome, or HUS.

The South Australian Health Commission said the HUS originated from one

batch of Garibaldi garlic meatballs made in Adelaide.

In other developments yesterday, ELEVEN children remained in the hospital last night, seven still needing dialysis treatment.

GIANT food retailer Woolworths withdrew all Garibaldi-produced smallgoods from sale.

GARIBALDI said it believed the ramifications for Australian fresh meat exports were "vast".

Ms Kay McVieco, a spokeswoman for the Health Commissioner's communicable disease unit, said authorities were yet to fully establish how the outbreak had occurred and at what stage of Garibaldi's processing the problem had occurred.

"It is a bit hasty at this stage to suggest that it is (Garibaldi) it is the meat," she said.

Other manufacturers had been buying the same type of meat but tests had not found the same problem with their products.

Garibaldi's administration manager, Mr Neville Atad, said: "We believe that around tomorrow there may be some embargo on exports out of Australia in fresh meats - on all fresh meats."

"We believe it's an issue that needs to be taken up by the National Meat Hygiene Authority ... on a federal basis."

He said his company had lost more than \$600,000 since the health scare began, and the effect on the company was "devastating".

Mr Mead said the company extended its condolences to the victim's family and said it was "very distressed about the number of sicknesses that have occurred".

Continued Page 2



Nikki at play with the angels

By RACHEL RODDA

Nikki Robinson's six days of suffering are over.

She died in the arms of her parents yesterday morning, going to heaven to "play with the angels".

Nikki's parents, Andy and Judy, kissed her goodbye after her final breath about 5.30am.

The four-year-old will be buried in her favorite party dress - she and twin sister Kelly-Ann wore the matching outfits to a family wedding last year.

"I can't believe it. What a waste of a life. She was so beautiful," Mr Robinson said yesterday.

"It's robbed us. Why Nikki? I can't comprehend it."

"It's not fair. I'm not going to let them get away with this."

Nikki died from blood poisoning and a brain haemorrhage in the intensive care unit of the Women's and Children's Hospital after eating meatballs which contained the deadly HUS organism.

She became ill last week and was admitted to the Lyell McEwin Hospital on Saturday, then transferred

"I can't believe it. What a waste of a life. She was so beautiful"

to the WCH on Sunday suffering severe kidney failure. Her condition did not improve despite having kidney dialysis.



47 POISONED BY FOOD BUG

By R. BELINDA HUPPATZ
and STEVE MOFFAT

A **FOOD** strain of an "outbreak" of food poisoning has not yet been identified, but eight deaths and 47 infections in hospital during the past week and infected about 40 others.

Health experts believe a bacterial, possibly meat, could be responsible for the outbreak.

Communicable Disease Surveillance Centre of staff members interviewing every patient in the hospital to find out.

There are no other cases in the hospital.

Yesterday, one of the cases of the outbreak, a 40-year-old woman, was reported to the hospital.

She had been in the hospital for a week, and the outbreak, which started in the hospital, was reported to the hospital.

There had been no other cases in the hospital.

There had been no other cases in the hospital.

THE WARNING

There's a real possibility it's been caused by a batch of food on the market. There could easily be more cases.

Dr Robert Hall, Director, Communicable Disease Control, Health Service Department.



THE INFECTION

- Salmonella symptoms begin appearing from within a few hours to 10 days after infection.
- They begin with cramps and crampy abdominal pain, followed by diarrhoea which is usually watery but possibly contains blood. There is loss of appetite, fever and sometimes vomiting.
- Infants, the elderly and people with a medical condition are most at risk of complications from associated dehydration, which can cause body systems to shut down.
- Treatment involves replacing lost fluids and can include a course of antibiotics.

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COUNCILS ROUND-UP

Cockroach bread, pop rivet pie

By Local Government Reporters
EMILY OSBORNE
and ANDREW GAVIN

MORE than 40 restaurants, takeaway shops and bakeries were fined last financial year for health offences which included serving food in a Chinese meal, a cockroach baked in a biscuit and mouse faeces in fried rice.

Main complaints

- Food poisoning: 230
- Foreign matter: 247
- Contamination: 145
- Unclean premises: 114

Mice faeces found in Chinese meal

By Court Reporter
KATE UREN

A **WARRADALE** Chinese restaurant was fined \$1500 for preparing a meal containing mice faeces.

Diapa Trading Pty Ltd, which operates the Crystal Palace restaurant on Diamond Rd, pleaded guilty in the District Magistrate's Court yesterday to making food not fit for human consumption.

Kym Tredrea, prosecuting for Marion Council, said the couple who had been served the meal of chicken and fried rice complained to the council about it.

A subsequent inspection of the premises by council officers revealed

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By LAIN

WHEN P. belly seah doing a meal his own reflection the Maria Centre knew to act.

A search partner, that made—and flew in on a from the SA line Services Ursula Q. ley, an aqua



Food poisoning can be fatal to people and your business/event

- > 1995 Mettwurst (SA) – 1 dead, 23 ill
- > 1996 Peanut Butter (Vic) – 60 ill
- > 1997 Pork buns (Vic) – 2 dead, 800 ill
- > 1997 Contaminated oysters (NSW) – 1 dead, 700 ill
- > 1998 Gelati (SA) - >80 ill
- > 1999 Orange Juice (SA) – 500 ill
- > 2002 Rice (Vic) – 250 ill
- > 2003 Mayonnaise Spread (Vic) – 106 ill
- > 2005 Turkish Eateries (Vic) – 135 ill
- > 2006 Tortellini (SA) - 6 ill



Food Poisoning Statistics

OzFoodNet estimates that there are:

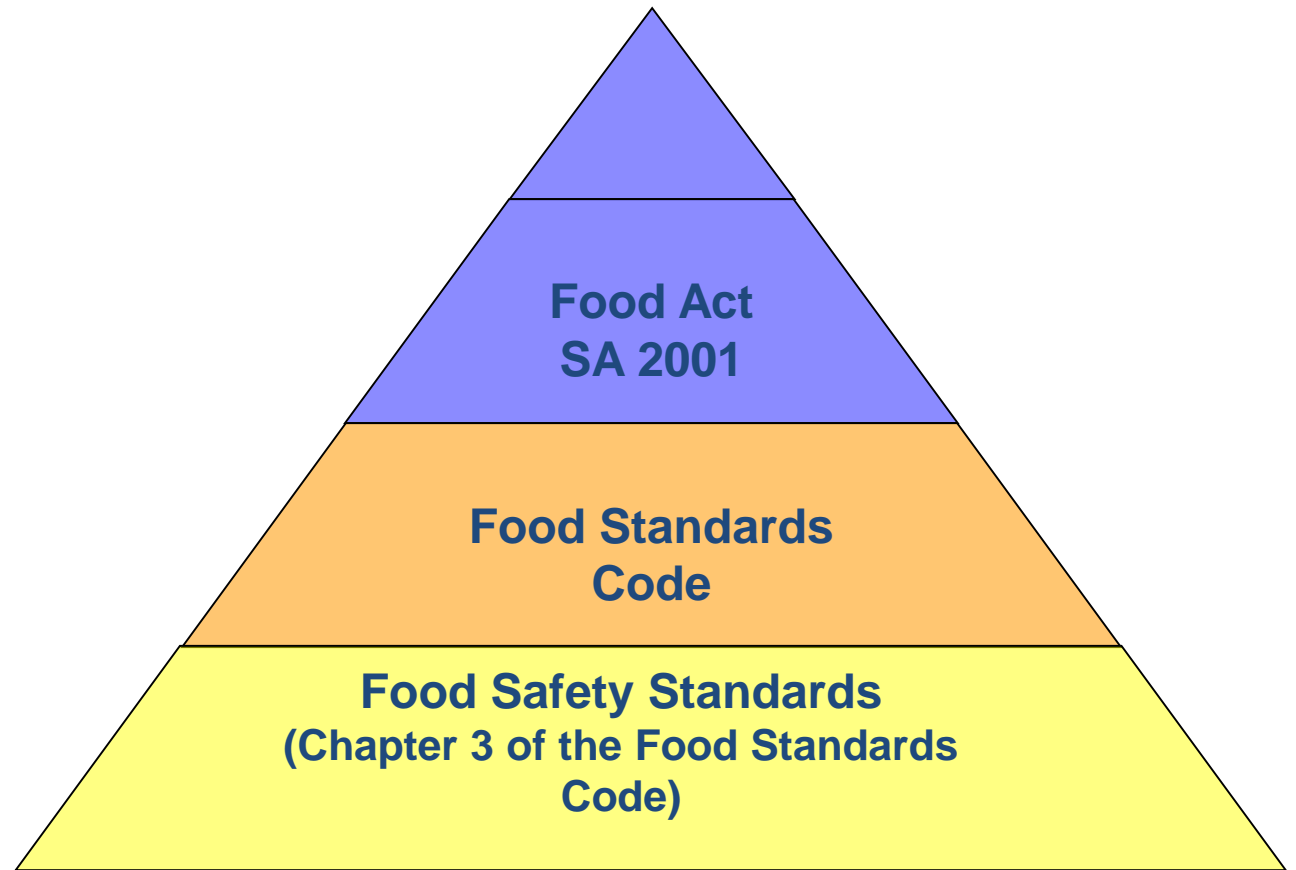
- > 5.4 million cases of foodborne disease in Australia each year
- > 2-3% of these cases cause chronic illness and some result in death
- > Costs \$1.2 billion a year

Ref: OzFoodNet, Annual Report 2005



Legislation Roles and Responsibilities

Food Legislation





What must a food business do?

- > Comply with Food legislation.
- > Notify their Council of their existence
- > Must not handle food intended for sale in manner that will render it unsafe
- > Must not sell unsafe or unsuitable food
- > Must not sell or advertise food that does not comply with the Food Standards Code
- > Must not falsely describe food
- > Must not engage in misleading or deceptive conduct



Business Owner, Event Coordinator and Food Handler

- > Safe food handling
- > Personal hygiene
- > Cleaning and sanitising
- > Identifying maintenance issues
- > Penalties apply to food handlers as well as the owner



Salmonella STm44

- > 48 people reported ill from 2 separate functions catered by one business
- > Investigation identified, poor storage & handling practices, poor cooling and lack of temperature control during transportation to venue (hot holding)
- > Business operates predominantly on Friday and Saturday. Not inspected at this time
- > Improvement notice issued
- > Trading suspended while cleaning & maintenance undertaken
- > Food safety training delivered to staff
- > Operations resumed
- > No reported incidents since



Food Hazards

Physical

> Foreign objects

- Metal
- Wood
- Glass
- Plastic
- Hair













Chemical

- > Bleach
- > Caustic Soda
- > Detergents
- > Pesticides e.g. fly spray
- > Incorrect ingredient amounts





Microbiological

- > Bacteria
- > Viruses
- > Mould
- > Parasites



Microbiological



> Bacteria

- Most common form of food poisoning
- Sources of Bacteria:
 - Food Handlers
 - All foods, especially raw foods:
 - > Vegetables
 - > Meat, Poultry, Seafood
 - Pests and Animals
 - Air, Dust and Dirt
- Will multiply if given the right conditions



Potentially Hazardous Foods (PHF)

- > Foods that are more susceptible to the risk of bacteria growing
- > To prevent the growth of food poisoning bacteria, food needs to be kept:
 - Below 5°C, or
 - Above 60°C
- > Examples of PHF...

Meat and Chicken



Eggs and Dairy



Seafood



Cooked Rice and Pasta



Gravies and Stew



Soups, Stocks and Curries



Pasta and Steak Sauces



Sandwiches and Salads



Sushi and Cold Rolls



Smallgoods



Desserts

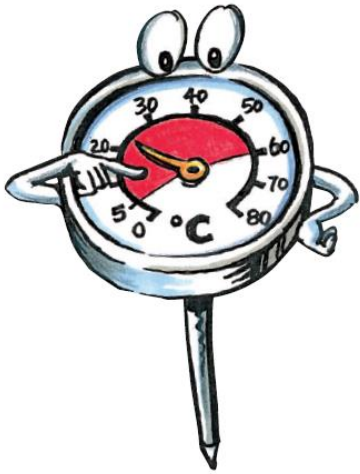




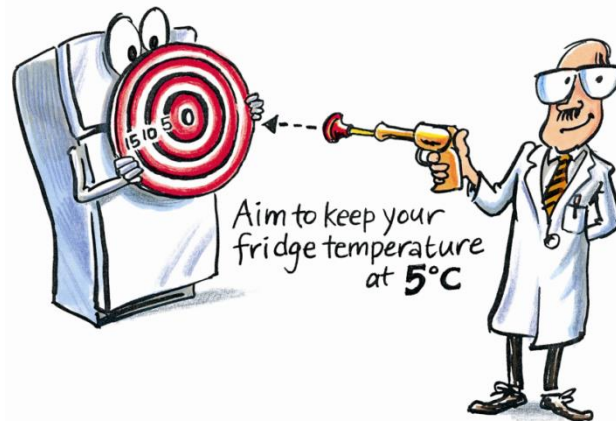
Food Safety 101 – The Golden Rules

1. Store potentially risky food at the right temperature $\leq 5^{\circ}\text{C}$ or $\geq 60^{\circ}\text{C}$

“The Temperature Danger Zone”



- > Most bacteria need warmth to grow
- > Some bacteria need to grow to large numbers to make you ill.
- > Once the temperature reaches 60°C bacteria won't grow and will start to die





2. Cook food thoroughly, and if necessary, cool it quickly.



- > Most foods should be cooked to steaming hot all the way through
- > Cooling cooked foods properly is important – this means quickly & protected from recontamination
- > Once the food has cooled to reasonably warm it can be put into the fridge
- > The food will cool faster in smaller containers

Cook food thoroughly



Cool quickly

**Do not store cooked rice
in a rice cooker over
night!**



3. Don't cross contaminate



- > This means to transfer bacteria from raw food to ready-to-eat food (i.e. by hands, utensils & surfaces)
- > After handling raw food you must wash & dry hands thoroughly
- > Use separate or clean utensils & surfaces for raw & ready-to-eat food
- > Use paper towel to dry your hands or a clean dry tea-towel. Do not use the same tea-towel to dry your hands and wipe utensils or surfaces





4. Clean up equipment



- > Wash any utensils & surfaces between uses, preferably in a dishwasher
- > This is important to ensure bacteria do not survive and contaminate food next time the equipment is used
- > If you **sell** food, the law requires such equipment to be **sanitised** in a dishwasher or by using a chemical sanitiser
- > Preferable to let equipment air-dry. If not possible, use a clean, dry tea-towel











5. Use good hygienic practices



- > Regularly **wash and dry** your hands thoroughly
- > Before starting food preparation, after handling raw foods or after using the toilet.
- > Dry your hands with a single use paper towel
- > Avoid handling food if you know you are suffering from a foodborne infection.







6. Store food safely









7. Protect food from contamination











8. Maintain Equipment









9. Pest Control







10. Thermometers





Food Labelling

Food Standards Code
– Standards 1.2.1 to 1.2.11



Labelling of food for retail sale

- > Food for retail sale must be labelled but there are some exceptions
- > Food sold at fundraising events is one exception
- > Despite this, there is certain information that must always be provided e.g. royal jelly
- > and other information that must be provided upon customer request e.g. allergens



Why label food?

- > Helps the event organiser know:
 - What food is being sold
 - What it contains
 - Where it has come from

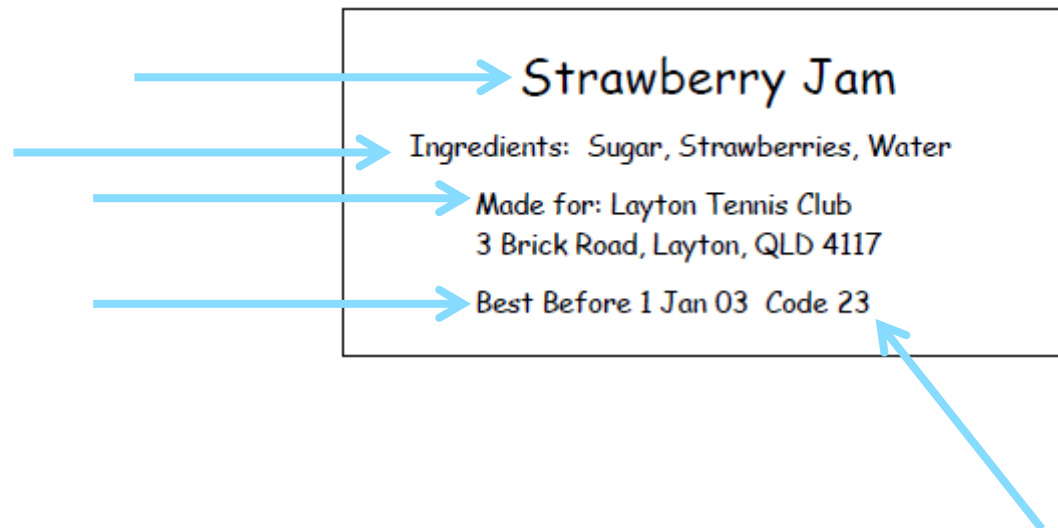
- > Food labels:
 - Identify the food
 - Inform what is in the food
 - Inform how to handle the food



Food Allergens

> Substances and their products that cause allergic reactions in some people.

- gluten – wheat, rye, barley, oats, spelt
- fish and crustacea (shellfish)
- egg
- milk
- soybeans
- peanuts and tree nuts
- sesame seeds
- added sulphites
- royal jelly, bee pollen, propolis



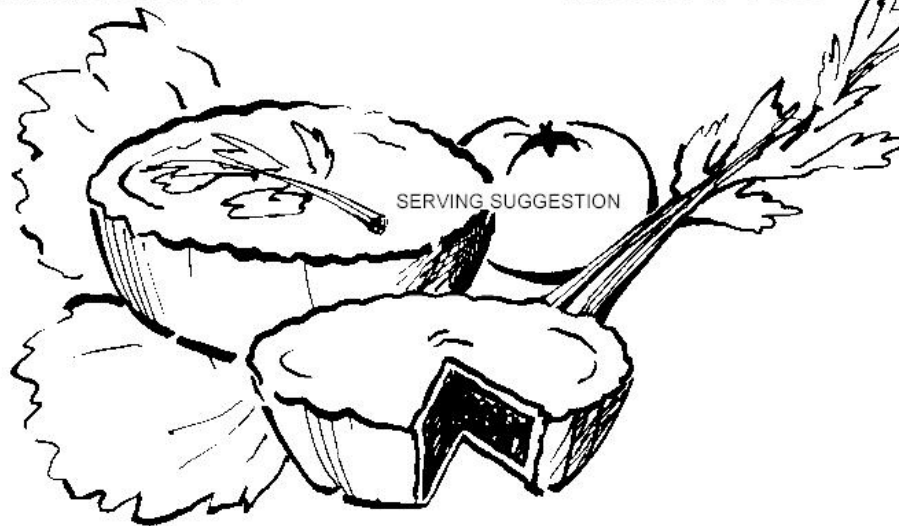
Date Mark and storage conditions

BEST BEFORE 9 DEC 07

STORE AT OR BELOW -18°C

Meat Pies

Name of the food



Where a food is packed using variable weights or volumes the number of servings per package can be replaced with servings per kilogram or other appropriate unit

The word serving may be replaced with the word *slice*, *pack*, or *package* or other common unit of measure including *metric cup* or *metric tablespoon*

NUTRITION INFORMATION

SERVINGS PER PACKAGE – 4

SERVING SIZE - 175g

	QUANTITY PER 175g SERVING	QUANTITY PER 100g
ENERGY	1615kJ	923kJ
PROTEIN	25.9g	14.8g
FAT - Total	20.6g	11.8g
- Saturated	10.0g	5.76g
CARBOHYDRATE	23.6g	13.5g
- Sugars	1.2g	0.7g
SODIUM	471mg	269mg

All values are average quantities

The nutrition information panel information must clearly indicate that the values are average quantities or if some are minimum or maximum quantities indicate those values that are minimum or maximum quantities

INGREDIENTS

WHEAT FLOUR, MEAT (MINIMUM 25%), WATER, ANIMAL AND VEGETABLE FAT, ONION POWDER, HYDROLYSED VEGETABLE PROTEIN, EGG, THICKENER (410), SUGAR, MINERAL SALT (450), SALT, COLOUR (150a), HERBS, PRESERVATIVE (223).

A statement of ingredients in descending order of ingoing weight showing the percentage of the characterising ingredient

FINEFOOD CO,
20 MAIN ST,
ADELAIDE,
SOUTH AUSTRALIA.

PRODUCT OF AUSTRALIA

Name and business address in Australia or New Zealand and a separate *Country of Origin* statement

700g

Weights and measures



Government of South Australia

SA Health