

# Food Safety Requirements For Day Care Centres

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# Overview of Presentation

- Why do we need new laws for the Aged Sector?
- What is a “vulnerable person”?
- What is happening and how will your organisation be affected?
- What will a food safety audit involve?
- What is a Food Safety Program?
- Where can I get further information?

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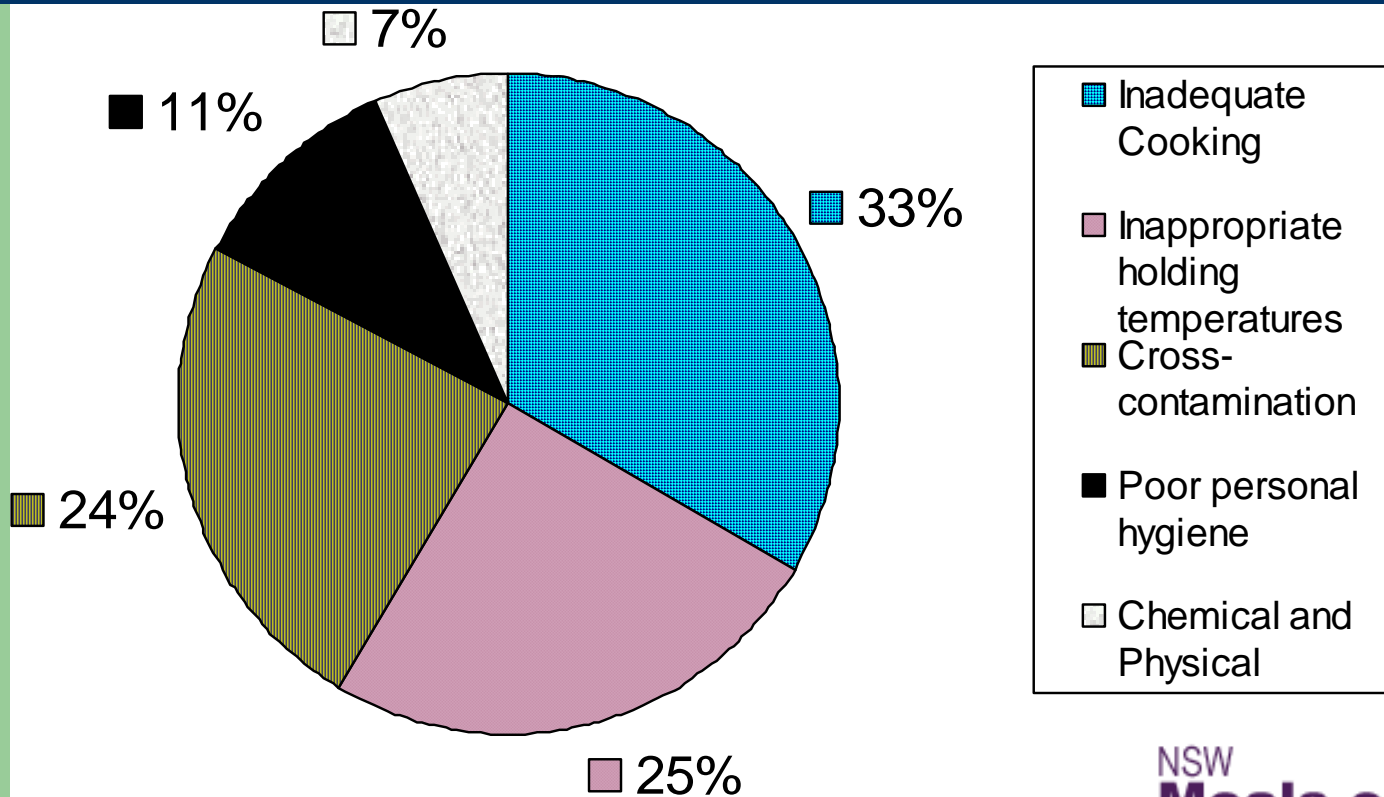


# Why do we need new food safety laws for the aged care sector?

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# What are the main causes of Food Poisoning?



Source: Food Standards Australia 2002

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# What is a “Vulnerable Person?”

- Pregnant Women
- Young Children
- Elderly
- Asthmatics
- Diabetics
- People whose immune systems have been compromised, including: HIV, Cancer, liver or kidney disease or organ transplant recipients and people taking medication to suppress their immune system function, including cortisone treatments.

Source: NSW Food Authority Fact Sheet Safe Food for Vulnerable Groups (1 February 2005)

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**What is happening  
and  
how will your organisation be  
affected?**

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# Food Safety Code Standards

- Mandatory:
  - 3.2.2 (Food Safety Practices and General Requirements)
  - 3.2.3 (Food Premises and Equipment)
- Voluntary (unless required by a Standard):
  - 3.2.1 (Food Safety Programs)
  - 3.3.1 (Food Safety Programs for Food Service to Vulnerable Persons)

# Maximum Penalties for Individuals and Food Businesses under the new Standard

\$55 000 Individual \$275 000 Business

Under the Food Standards Code:-

- Serving/ Selling food that you know is unsafe  
\$110 000 Individual \$550 000 Business
- Serving/ Selling food that you should know is unsafe  
\$82 500 Individual \$412 500

*Source: NSW Food Authority Food Amendment (Vulnerable Persons Food Safety Scheme) Regulation 2008*

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# Standard 3.3.1: Food Safety Programs for Food Service to Vulnerable Persons

- July: Letter and application form from the NSW Food Authority;
- August 1st 2008: Must be licensed with NSWFA;
- Aged Care, Hospitals, DMO's: Must have a Food Safety Program ready for audit by March 1<sup>st</sup> 2009
- Same Day Aged Care: Must comply by September 1<sup>st</sup> 2009

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# Standard 3.3.1: Which Facilities?

<b>Activity 1</b>	<b>Process or serve potentially hazardous food within a facility listed and defined in the Schedule to six or more vulnerable persons at any given time</b>
<b>Activity 2</b>	<b>The principal activity is processing food into ready to eat food for service in a facility listed and defined in the Schedule and the processed food –</b> <b>(a) is for service to six or more vulnerable persons at any given time;</b> <b>and</b> <b>(b) includes ready to eat potentially hazardous food.</b>
<b>Activity 3</b>	<b>The principal activity is processing food into ready to eat food for delivery by a delivered meal organisation and the processed food –</b> <b>(a) is for service to six or more vulnerable persons at any given time;</b> <b>and</b> <b>(b) includes ready to eat potentially hazardous food.</b>

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# What is Potentially Hazardous Food?

- Food which needs to be stored at temperature to control or minimise the growth of pathogens

# Standard 3.3.1: Which Facilities?

Column 1	Column 2
Facility	Definition
Same day establishments for chemotherapy and renal dialysis services	<p>Including both the traditional day centre/hospital that provides chemotherapy and/or renal dialysis services and also freestanding day surgery centres that provide chemotherapy and/or renal dialysis services including any:</p> <ul style="list-style-type: none"> <li>(a) Public day centre/hospital</li> <li>(b) Public freestanding day surgery centre</li> <li>(c) Private day centre/hospital</li> <li>(d) Private freestanding day surgery centre that provides those services.</li> </ul> <p>Day centres/hospitals are establishments providing a course of acute treatment on a full-day or part-day non-residential attendance basis at specified intervals over a period of time.</p> <p>Freestanding day surgery centres are hospital facilities providing investigation and treatment for acute conditions on a day-only basis.</p>
Respite care establishments for the aged	Establishments which provide short-term care including personal care and regular basic nursing care to aged persons.
Same-day aged care establishments	Establishments where aged persons attend for day or part-day rehabilitative or therapeutic treatment.
Low care aged care establishments	Establishments where aged persons live independently but on-call assistance, including the provision of meals, is provided if needed.

# Your Organisation Does Not Have to Comply if .....

- Your organisation is a social day care centre which provides meals to the elderly but which does not have any rehabilitative or therapeutic activities taking place;
- Your organisation processes or serves food for **five or less** clients/patients at any given time;
- Your organisation only process or serve non-potentially hazardous foods – eg. tea or coffee with biscuits;
- Your organisation principally prepare food for the general community (e.g. disabled clients, public restaurant facility) but which may also prepare food for vulnerable people; and
- Delivered meals organisations that only deliver food and do not alter it in any way.

Source: Food Standards Australia New Zealand:

Guidelines to Standard 3.3.1 <sup>NSW</sup> **Meals on Wheels**

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# If you don't have to comply with Standard 3.3.1:

- Duty of Care
- Food Standards Code
- Food business notification  
([www.foodnotify.nsw.gov.au](http://www.foodnotify.nsw.gov.au))
- Council based inspections

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# Respite Care Establishments

## Respite care establishments for the aged

Facility	Definition
Respite care establishments for the aged	Establishments which provide short-term care including personal care and regular basic nursing care to aged persons.

*Source: Food Standards Australia New Zealand:  
Guidelines to Standard 3.3.1*

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# What is Personal Care?

Personal care – assistance with bathing, showering, dressing, shaving, hair care, toileting, fitting and use of appliances, hearing aids etc, monitoring self medication, assistance with meals, identification of health issues etc.

Nursing care

Allied healthcare

*Source: Food Standards Australia New Zealand:  
Guidelines to Standard 3.3.1*

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# Same Day Care: Therapy Centres



Facility	Definition
Same-day aged care establishments	Establishments where aged persons attend for day or part-day rehabilitative or therapeutic treatment.

*Source: Food Standards Australia New Zealand:  
Guidelines to Standard 3.3.1*

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# What is Rehabilitative, Therapeutic Care?

- Rehabilitation and therapeutic treatments including physiotherapy, occupational therapy, speech therapy, hydrotherapy and podiatry.
- The treatments aim to help people either maintain or recover a level of independence that will allow them to remain in the community or in low level residential care

*Source: Food Standards Australia New Zealand:  
Guidelines to Standard 3.3.1*

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# Same Day Care Establishments: Social Aged Care Services

## Social aged care services

Provide social activities such as games (bingo), arts and crafts, education programs and general fitness programs. The facilities providing such activities are not providing rehabilitative or therapeutic treatment and as such are not captured by Standard 3.3.1.

*Source: Food Standards Australia New Zealand:  
Guidelines to Standard 3.3.1*

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# How to Avoid Standard 3.3.1



- Reduce food processing and food handling activities;
- Change menus;
- Purchase food from suppliers who can provide ready to consume hot/ cold meals and who have a Food Safety Program; or
- Form partnerships with other organisations to pass on responsibility eg. Meals on Wheels.

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# NSW Food Authority Fees (Draft)

Size	No. of Full Time Employed food handlers	Licence fee per annum per facility
Very small	0-3	\$239
Small	4-10	\$306
Medium	11-30	\$565
Large	31-49	\$820
Extra Large	50+	\$1077

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# What will a food safety audit involve?

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# NSWFA Audit Frequency

Facility audit rating	Frequency of audits
A rated	12 monthly
B rated	6 monthly
C rated	6 monthly
D rated	Monthly
E rated	Monthly or more frequently depending on severity of issues

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# What is a Food Safety Program?

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# Food Safety Programs:

- Systematically examine food handling operations in order to identify potential hazards
- Develop and implement a Food Safety Program (FSP) to control the hazards
- Written document
- Comply with the FSP
- Review FSP
- Audit FSP

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# What is a Food Safety Program?

- *Food Safety Team*
- *Scope and purpose*
- *Product description and intended use*
- *Process Flow Chart*
- *Hazard Control Table*
  - *Establish critical limits*
  - *Establish monitoring procedures*
  - *Establish corrective actions*
  - *Establish verification procedures*
  - *Establish documentation and record keeping*

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# Food Safety Program Support Programs

- *Maintenance program*
- *Approved supplier program*
- *Good handling practices*
- *Cleaning and sanitation program*
- *Pest control program*
- *Personal hygiene program*
- *Product recall program*
- *Staff training program*
- *Calibration program*
- *Internal audit program*
- *Document and data control*

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# Key Food Safety Practices to Protect all Vulnerable Clients

Temperature Controls

Temperature monitoring at receipt, storage, cooking, cooling, reheating, delivery/service

Personal Hygiene and Training

Washing and sanitising fresh ready to eat fruit/ vegetables

Cleaning and sanitising

Avoiding and substituting high risk foods

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# Serving High Risk Foods

- Policy will be outlined in the Vulnerable Persons Food Safety Scheme Manual
- High risk foods will need to be addressed through the businesses food safety program
- If a business wishes to serve an identified high risk food, must demonstrate appropriate control measures
- Note: control measures may not always be available – alternatives may have to be served

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High Risk Food Type	Examples
Cold meats	<ul style="list-style-type: none"> <li>•Unpackaged ready-to-eat from delicatessen counters, sandwich bars etc.</li> <li>•Packaged sliced, ready to eat</li> </ul>
Cold cooked chicken	<ul style="list-style-type: none"> <li>•Purchased (whole, portions, or diced) ready-to-eat</li> </ul>
Pate	<ul style="list-style-type: none"> <li>•Refrigerated pate or meat spreads</li> </ul>
Salads (fruit and vegetables)	<ul style="list-style-type: none"> <li>•Pre-prepared or pre-packaged salads e.g. from salad bars, smorgasbords, etc</li> </ul>
Chilled seafood	<ul style="list-style-type: none"> <li>Raw (e.g. oysters, sashimi or sushi)</li> <li>•Smoked ready-to-eat</li> <li>•Ready-to-eat peeled prawns (cooked) e.g. in prawn cocktails, sandwich fillings, and prawn salads</li> </ul>
Cheese	<ul style="list-style-type: none"> <li>•Soft, semi-soft and surface ripened cheeses (pre-packaged and delicatessen) e.g. brie, camembert, ricotta, feta and blue</li> </ul>
Ice cream	<ul style="list-style-type: none"> <li>•Soft serve</li> </ul>
Other dairy products	<ul style="list-style-type: none"> <li>•Unpasteurised dairy products (e.g. raw goat's milk).</li> </ul>
Food containing raw eggs, intending to be consumed uncooked	<ul style="list-style-type: none"> <li>•Raw egg mayonnaise, egg-non using unpasteurised eggs</li> </ul>
Lightly cooked egg products	<ul style="list-style-type: none"> <li>•Poached egg, mousse, hollandaise sauce, meringue</li> </ul>

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# Where can you get more information?

[www.foodauthority.nsw.gov.au](http://www.foodauthority.nsw.gov.au)

- Click on *For Industry*
- Click on *Industry Sector Requirements*
- Click on *Food Service to Vulnerable Persons*

**TEL : 1300 552 406**

**E-mail: [contact@foodauthority.nsw.gov.au](mailto:contact@foodauthority.nsw.gov.au)**

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

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

NSW Food Authority Help Line 1300 552 406

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