

Food Safety News - Catering operations serving food to the general public

FSANZ is currently working on a standard to require businesses that engage in certain off-site and on-site catering activities to develop and implement a food safety program in accordance with Standard 3.2.1. An advisory group comprising industry, government and consumer representatives is assisting FSANZ with this proposal (P290 - Food Safety Programs for Catering Operations for the General Public). When a standard is gazetted, food businesses covered by the standard will be required to have a food safety program in place two years from the date of gazettal.

Name and Shame Laws

NSW – New laws effective 1st July 2008 will allow the government to publish food law violations on the Food Authority website – for anyone to see. Businesses that do the right thing and observe food safety laws have nothing to fear. Serious offences putting the health of consumers at risk, such as unhygienic premises, equipment and poor maintenance standards will be exposed for the whole community to see!

To be a leading advisor in financial performance - delivering quality, innovative, and client focused solutions to the hospitality industry.



Contact us



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Food Safety Management Systems



FINANCIAL PERFORMANCE ADVISORY



RT Hospitality SOLUTIONS

Food Safety Management Systems can assist organisations to manage food safety related risks. The most commonly recognised and effective foundation for building a food safety risk management system is based on HACCP (Hazard Analysis Critical Control Point), a system outlined by Codex Alimentarius Commission (meaning food code), which is an international code of food standards established in the 1960's, by the Food and Agriculture Organisation of the United Nations (FAO), and the World Health Organisation (WHO). Both organisations recognised the need for international standards to guide the world's growing food industry and to protect the health of consumers.

General Food Safety System requirements

A food business must:

- systematically examine all of its food handling operations in order to identify any hazards
- develop and implement a food safety program to control the hazards
- set out the food safety program in a written document; and
- comply with the food safety program.

HACCP is based on seven principles that can be applied to any food-related operation, including, but not limited to:

- hospital and aged care catering
- general hospitality industry including clubs, cafes, restaurants and event facilities
- airline catering
- food retailers including major supermarkets
- food preparation and food packaging manufacturers.

Building your Food Safety Management System

The success behind HACCP is its broad applicability across all types of food businesses. Below we detail the steps for success, involved in developing an effective HACCP based food safety management system, leading to assessment or certification:

Stage 1: Preliminary steps

1. Assemble a HACCP team
2. Describe the product or service provided
3. Document the intended use and target market
4. Develop a process flow chart
5. Verify the process flow chart.

Stage 2: HACCP – the seven key principles

1. Identify potential hazards relating to the food component of the business
2. Determine critical control points (CCPs) – for each identified hazard
3. Establish the critical limits
4. Establish a monitoring system for each CCP
5. Establish corrective actions
6. Establish verification and testing procedures
7. Establish documentation and record keeping procedures.

Stage 3: Assessment or certification requirements

8. Have safety management system audited by an independent verification/certification body
9. Choose a certification audit which will enable you to display certification marks
10. OR – assess your safety management system against your own criteria.

What Food Safety related benefits can RT Hospitality Solutions bring to your organisation?

We work collaboratively with our clients, providing as much or as little input as is required, to assist the organisation to manage its food-related risks with HACCP in line with the requirements of:

- State and local government legislation
- FSANZ Food Standards Code Australia and New Zealand
- The Codex Alimentarius; and
- HACCP Certification.

Providing the framework to:

- reduce risk of food contamination and related legal action
- demonstrate evidence of due diligence in the event of legal action
- increase consumer and customer confidence
- improve operational efficiency of food businesses with documented food safety policies and procedures; and
- provide a competitive marketing and promotional edge and opportunities for international recognition.

We work with you to ensure that your HACCP Plan or Food Safety Program is practical, and covers all aspects of your food service operation. Your HACCP Plan or Food Safety Program is documented in a user friendly HACCP Manual or Food Safety Manual which is tailored to the specific requirements of your business.

Other Food Safety Management options with RT Hospitality Solutions

- Gap Analysis or Desk Top Audit
- Food Safety Management System development, implementation and on-going maintenance
- Integration opportunities for a total management system
- Integration opportunities with the 'Enterprise Risk Manager' (ERM) management system
- Qualified food safety auditors
- Mentor HACCP team leader/food safety co-ordinator
- Food Safety training courses
- Conduct pre-certification audit; and
- Conduct quarterly/annual system audits.

Experience

RT Hospitality Solutions has expertise in *hotel food and beverage, catering, food service and food retail, as well as aged care*, so we are able to develop and implement a HACCP Plan/Food Safety Program across a broad range of food industry situations.