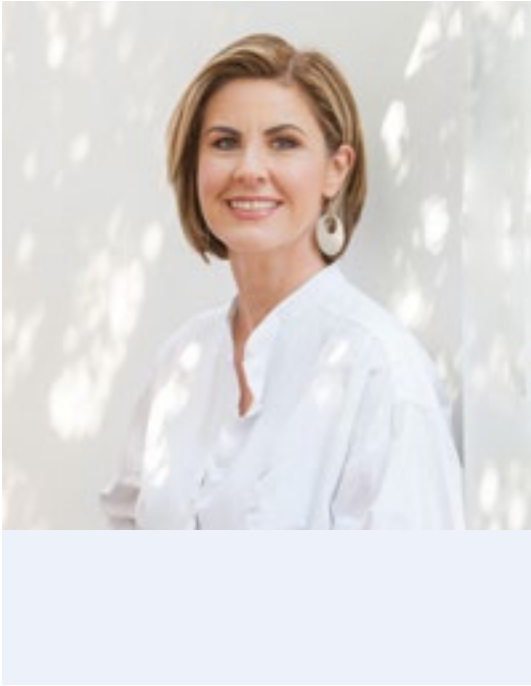




Food Safety

**Food Safety
is everyone's
business**





Chelsea Ford
Founder
www.femalesinfood.com

“Adhering to and adopting good food safety and quality systems are part of an essential hygiene practice for food and drink businesses.

Most importantly, however, they can be a requirement of the Food Standards Code and the law of your State. For businesses such as restaurants, manufacturers and catering companies, hygiene is only one part of running multifaceted operations, but an essential part.

Any practice that is foolproof and is easy to implement is vitally important because it will help you and your workforce stay on the right side of the law.”



The high cost of food poisoning

5.4 million cases in Australia each year

- 120 deaths
- 1.2 million doctor visits
- 300,000 prescriptions for antibiotics
- 2.1 million days of lost work.

[Source: Australian Institute of Food Safety]



The impact of poor food hygiene can be devastating – for commercial restaurants, catering companies and, of course, their customers.

With the Australian Institute of Food Safety estimating that, on average, 120 people die each year in Australia as a result of foodborne diseases; it is an issue that food businesses ignore at their peril. Environmental Health officers audit every food-related outlet in Australia annually and those that are in breach of the Food Safety Act face possible closure or significant financial penalties. So it is incumbent upon all commercial food operators to educate their employees about hygiene dangers and put in place measures to avoid risks.

Fortunately, there are simple and effective safeguards, including the use of commercial shelf-life, use-by and food-rotation labels that let food handlers accurately track the freshness of ingredients used during food preparation. Not only do these labels record valuable information about the food, but they visually identify the date on which prepared food should be discarded. This takes the guesswork out of food distribution and storage.



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A fresh start

Avery offers a range of pre-printed shelf-life, use-by and food-rotation labels that should become part of your food-safety routine. Ideal for use with foods being stored in pantries or refrigerators, they streamline food preparation and help you rotate food supplies to ensure you are serving the right foods first.

How they work

- Each label has a specific application and provides space, if required, to record important information on food preparation.
- Simply apply the label to your container once you have filled in the pertinent details.
- Day-of-the-week labels have each day printed on them and are colour coded so that it is easy to monitor the freshness of food.
- Combining a shelf-life label with a day-of-the-week label provides a clear visual as to when the food item should be thrown out and details of the contents.
- The removable labels adhere to a variety of surfaces, including glass and plastic containers.
- A handy dispenser is available which houses 24mm round day labels and comes with fixing tools for benchtop mounting.

In addition to reducing the risk of food poisoning, shelf-life, use-by and food-rotation labels improve inventory management and can cut the amount of food waste from spoilage.

So play it safe and enquire about these important food-safety items today.



5 tips for good food hygiene

1. **Cooking temperature-sensitive foods such as meat and poultry to an internal temperature of 75°C.**
2. **Setting refrigerators to 5°C or lower for cold foods.**
3. **Avoiding foods reaching the temperature danger zone of 5°C to 60°C, at which bacteria can grow quickly in some foods.**
4. **Storing food promptly after cooking and not leaving temperature-sensitive food out for more than two hours.**
5. **Adopting a first-in, first-out system with foodstuffs as part of inventory management.**





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