



Key Points In Ensuring Food Safety In The Bakery

Food Section of the South Australian Department of Health - February 2006

THE FOOD SAFETY STANDARDS are available on the Food Section web site:
www.health.sa.gov.au/pehs click on 'Food'.

The reference in brackets refers to the relevant section in the national Food Safety Standards 3.2.2 and 3.2.3, which are legal requirements for food businesses in South Australia under the Food Act 2001.

Skills and knowledge

[Food Safety Standard 3.2.2 - 3 (1)]

All staff must know how to handle food safely. Food safety information kits and a food safety video or DVD (loan copies) are available from local Councils.

Councils can deliver a program called 'Foodsafe' that includes a skills and knowledge component. Alternatively, a list of private training providers is available on the Food Section website.

Ingredients

[Food Safety Standard 3.2.2 - 5]

When food is delivered, check that:

- chilled food is cold and is immediately placed into cold storage;
- packaging is not damaged; and
- eggs are clean. Cracked eggs are only used in products that will be fully cooked (heating process to above 75°C). Cracked and dirty eggs often contain *Salmonella* one of the most significant food poisoning bacteria. Dirty grades of eggs pose a real risk of introducing *Salmonella* into a bakery and should not be purchased. Eggs should be purchased from established commercial suppliers as eggs from 'backyard' operators have been linked to food poisoning outbreaks.

Storage temperatures

[Food Safety Standard 3.2.2 - 6 (2)]

Keeping potentially hazardous foods, particularly cream and custard, under temperature control is important to prevent bacteria from growing and multiplying.

- Put food that needs to be chilled in the fridge straight away.
- Ensure that piping bags containing cream are stored in the fridge between uses and protected from

contamination. The bags must be empty, cleaned and sanitised at the end of each day.

- Ensure that cream and custards used in production are out of the fridge for the shortest possible time.
- Store goods containing cream or custard fillings at or below 5°C. When this is not possible, limit the time above 5°C to 2 hours if the product is to be returned to temperature control for further chilled storage. If the product is not to be returned to temperature control it can be above 5°C for a maximum of 4 hours and any product remaining after that time should be discarded.
- Check regularly that your fridge and display units are at the right temperature of 5°C or below.

Covering foods

[Food Safety Standard 3.2.2 (7 & 8)]

To protect unpackaged food from contamination:

- don't store food on the floor; and
- cover open containers of ingredients such as glazes, prepared cream and custard fillings between uses to protect against contamination.

Cross-contamination

[Food Safety Standard 3.2.2 - 7 (1)]

Cross-contamination is a common cause of food poisoning. To avoid cross contamination:

- keep raw meat and poultry and ready-to-eat foods (that require no further cooking) apart at all times;
- raw meat and poultry should be stored in suitable containers to prevent raw juices dripping on to ready-to-eat food;
- wash and dry hands thoroughly after touching raw meat;
- avoid hand contact with ready-to-eat foods where practicable;
- clean and sanitise work surfaces, chopping boards and equipment thoroughly before you start preparing food and after using them to prepare raw meat or poultry;
- preferably use different chopping boards, and knives for raw meats and ready-to-eat food;
- use disposable piping bags or wash and sanitise piping bags after each use; and

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- Ensure you use separate piping bags for raw meat (such as sausage roll mix) and creams or custards.

Don't handle food if you are sick

[Food Safety Standard 3.2.2 (14)]

If food handlers have symptoms of food poisoning, such as diarrhoea or vomiting, they must not handle food. The supervisor or manager must be notified. If you are not sure whether someone should be working with food, ask for advice from a doctor.

Hand washing

[Food Safety Standard 3.2.2 - 15 (2)]

Although most people know they should wash their hands before handling food, many people still don't do it. Bacteria can spread easily from hands to food and surfaces.

It is important to regularly wash hands, especially:

- before starting work;
- after touching raw meat or poultry;
- after a break;
- after going to the toilet; and
- after emptying a rubbish bin.

Cleaning and sanitising

[Food Safety Standard 3.2.2 - 19 & 20]

Your premises must have adequate facilities for cleaning and sanitising tools, utensils and equipment. Sanitising can be achieved by the use of heat or a food grade sanitiser.

- Clean as you go. If you spill some food, clear it up straight away and then clean the surface thoroughly.
- Clean food areas and equipment between different tasks, especially before and after handling raw food.
- If reusable piping bags are used, they must be cleaned, sanitised and dried after each use.
- Use cleaning products that are suitable for the job, and follow the manufacturer's instructions. Suppliers of suitable cleaning agents and sanitisers can be found in the yellow pages under 'Cleaning products &/or supplies'.
- Air drying is recommended. If dish cloths and tea towels are used they must be clean and replaced frequently. Otherwise they could spread bacteria.

Design and construction

[Food Safety Standard 3.2.3 - 3, 10 & 11]

Food preparation premises must be designed and built in a way that allows for them to be kept clean and hygienic.

- There must be adequate space for the activities conducted on the food premises and for the fixtures, fittings and equipment used for those activities.
- Obsolete equipment and old stock should be removed or stored away from working areas to provide enough space for all food preparation activities.
- The premises must have adequate ventilation, lighting and drainage.
- Floors, walls and ceilings and food contact surfaces must be able to be effectively cleaned, with finishes that do not absorb grease or water or collect food particles. Food contact surfaces must be able to be effectively sanitised where necessary to prevent contamination.
- The premises must have enough washbasins with warm running water, soap and single use towels.

Equipment

[Food Safety Standard 3.2.3 - 12]

All equipment that comes into contact with food including baking racks, trolleys and mixers must be kept in good repair and be made in a way that allows it to be effectively cleaned.

- In general, equipment such as a mixer that makes contact with raw meats, should not be used for ready-to-eat foods such as cream or custard. Where this is not practical the equipment must be scrupulously cleaned and sanitised before use.

Waste

[Food Safety Standard 3.2.3 - 6]

You must make adequate arrangements for food waste and other types of rubbish to be stored and removed.

Do not provide encouragement or harbourage for pests such as insects, rats or birds.

Pest control

[Food Safety Standard 3.2.2 - 24]

You must take adequate measures to prevent pests such as rodents, birds and insects from entering the premises.

- Ensure that entrances and windows are adequately sealed using fly screens, screen doors with closers or plastic strips and check that there are no holes in walls or gaps under doors that would permit entry of pests.
- Have an effective pest control program with maintained bait stations.
- To assist with pest control, remove food waste and clean premises and equipment daily.