

Bibliography

Standard 3.2.2

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Clause 3 General requirements

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- Australian Institute of Environmental Health, 1991, *National Code for Food Vending Vehicles and Temporary Food Premises*, Australian Institute of Environmental Health, Canberra.
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Chadwick House Group Ltd, *Industry guide to good hygiene practice*, (Guides to the UK Food Safety (General Food Hygiene) Regulations 1995 and Food Safety (Temperature Control) Regulations 1995). Chadwick House Group Ltd, trading subsidiary of the UK Chartered Institute of Environmental Health. Guides are available by food sectors: *Baking* (1997), *Catering* (1997), *Fresh produce* (1999), *Markets and fairs* (1998), *Retail* (1997), *Wholesale distributors* (1998).

Food and Agriculture Organization & World Health Organization, 1997, *Codex Alimentarius food hygiene basic texts: Recommended international code of practice — General principles of food hygiene*, CAC/RCP 1–1969, Food and Agriculture Organization & World Health Organization, Rome.

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Guidelines and regulations:

Guidelines and regulations made under State and Territory occupational health and safety legislation (space requirements in workplaces). For example, *Workplace Amenities Advisory Standard 2000*, Department of Employment, Training and Industrial Relations, Brisbane, Queensland.

NSW Meat Industry Authority, 1999, *New South Wales standard for construction and hygienic operation of retail meat premises*, NSW Meat Industry Authority, Chatswood, New South Wales.

Shapton, DA & Shapton, NF (editors), 1991, *Principles and practices for the safe processing of foods*, Woodhead Publishing Ltd, Cambridge.

Victorian Meat Authority, 1998, *Victorian standard for hygienic production of meat at retail premises*, Victorian Meat Authority, Abbotsford, Victoria.

Clause 4 Water supply

Australian Standards:

AS 3500.1.1–1998 *National plumbing and drainage: Water supply — Performance requirements*.

AS/NZS 35001.2–1998 *National plumbing and drainage: Water supply — Acceptable solutions*.

AS 3500 4.1–1997 *National plumbing and drainage: Hot water supply systems — Performance requirements*.

AS/ANZ 4.2–1997 *National plumbing and drainage: Hot water supply systems — Acceptable solutions*.

Guidelines and regulations:

State and Territory occupational health and safety legislation and guidelines. For example, *Regulations made under the Queensland Workplace Health and Safety Act 1995*, *Workplace Amenities Advisory Standard 2000*, Department of Employment, Training and Industrial Relations, Brisbane, Queensland (water temperatures).

National Environmental Health Forum, 1998, *Guidance on the use of rainwater tanks*, National Environmental Health Forum Monographs, Water Series 3, National Environmental Health Forum, Canberra.

National Health and Medical Research Council & Agriculture and Resource Management Council of Australia and New Zealand, 1996, *The Australian drinking water guidelines 1996* (as amended), Commonwealth of Australia, Canberra.

The guidelines are subject to ongoing review.

These guidelines are available on the website of the Commonwealth Department of Health and Aged Care www.health.gov.au/nhmrc/publicat/contents.htm in PDF format and can be downloaded at no charge. A summary of the full guidelines is also available.

The guidelines include detailed information on:

- each group of water quality characteristics: microorganisms, physical and chemical characteristics and radiological characteristics, including guideline values and a discussion of how the guideline values have been determined;
- guidance on developing monitoring programs including sampling; and
- special problems associated with the supply of water to small communities.

United States Food and Drug Administration and Conference for Food Protection, 1997, *Food establishment plan review guide*, FDA, <http://vm.cfsan.fda.gov/~dms/prev-3rf.html> (accessed 14 January 1999).

World Health Organization, 1997, *Guidelines for drinking-water quality: Volume 3 Surveillance and control of community water supplies*, WHO, Rome.

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World Health Organization, 1998, *Guidelines for drinking-water quality: Volume 2 Health criteria and other supporting information*, 2nd edn 1996, addendum to Volume 2 1998, WHO, Rome.

Clause 5 Sewage and waste water disposal

Australian Institute of Environmental Health, 1991, *National Code for Food Vending Vehicles and Temporary Food Premises*, Australian Institute of Environmental Health, Canberra.

Australian Standards:

AS/NZS 3500 *National plumbing and drainage Part 2.1 Sanitary plumbing and drainage — Performance requirements*.

AS/NZS 3500 *National plumbing and drainage Part 2.2 Sanitary plumbing and drainage — Acceptable solutions*.

Clause 7 Ventilation

Australian Standard:

AS 1668.2 *The use of mechanical ventilation and air-conditioning in buildings Part 2 Mechanical ventilation for acceptable indoor-air quality*.

Clause 8 Lighting

Australian Standards:

AS 1680 Part 1–1990 *Interior lighting: General principles and recommendations.*

AS/NZ 1680.2.4 1997 *Industrial tasks and processes.*

Note that there are other parts to this Australian Standard which may be relevant in particular circumstances:

Part 2.1 Circulation spaces and other general areas.

Part 2.2 Office and screen based tasks.

These Australian Standards replace AS 1680 *Interior lighting: Recommendations for specific tasks and interiors.*

Chadwick House Group Ltd *Industry guide to good hygiene practice — retail guide*, Chadwick House Group Ltd, London. (Note that this is one of a series of guides. Guides are also available for baking, catering, fresh produce markets and fairs, and wholesale distributors.)

Health Canada, 1999, *Proposed Food Retail and Food Services Code, January 1999*, Health Canada, <http://www.hc-sc.gc.ca> (accessed March 1999).

Clause 12 Fixtures, fittings and equipment

Australian Standards:

AS 1731 1983 *Frozen food retail cabinets.*

AS/NZS 4020 1999 *Products for use in contact with drinking water.*

Shapton, DA & Shapton, NF (editors), 1991, *Principles and practices for the safe processing of foods*, Woodhead Publishing Ltd, Cambridge.

Clause 16 Food transport vehicles

Australian Food & Grocery Council, Australian Supermarket Institute and Refrigerated Warehouse & Transport Association of Australia, 1999, *The Australian cold chain guidelines 1999*, Australian Food & Grocery Council, Australian Supermarket Institute and Refrigerated Warehouse & Transport Association of Australia, Australia.

Agriculture and Resource Management Council of Australia and New Zealand, 1995, *Australian Standard for Transportation of Meat for Human Consumption*, SCARM Report no. 56, CSIRO Publishing, Collingwood, Vic. (Note that SCARM Reports are also available for *Construction of Premises Processing Meats for Human Consumption*, *Construction of Premises Processing Animals for Human Consumption* and *Hygienic Production of Meat for Human Consumption*.)

Glossary of definitions

This glossary is an alphabetical listing of all the definitions included in Standards 3.1.1, 3.2.2 and 3.2.3. The applicable standard is referenced in the brackets that follow each definition.

adequate supply of water

potable water that is available at a volume, pressure and temperature that is adequate for the purposes for which the water is used. (Standard 3.2.3)

appropriate enforcement agency

an enforcement agency prescribed by the regulations under the Act for the purposes of enforcement of the Act or similar purposes. (Standard 3.1.1)

authorised officer

a person authorised or appointed under the Act or other legislation for the purposes of enforcement of the Act, or similar purposes, such as an 'authorised officer', 'environmental health officer' or 'inspector'. (Standard 3.1.1)

carrier of a food-borne disease

does not include a person who is a carrier of *Staphylococcus aureus*. (Standard 3.2.2)

clean

clean to touch and free of extraneous visible matter and objectionable odour. (Standard 3.1.1)

condition

an infected skin lesion or discharges from the ear, nose or eye. (Standard 3.2.2)

contaminant

any biological or chemical agent, foreign matter, or other substances that may compromise food safety or suitability. (Standard 3.1.1)

contamination

the introduction or occurrence of a contaminant in food. (Standard 3.1.1)

environmental conditions

conditions under which certain food may be required to be stored including temperature, humidity, lighting conditions and atmosphere. (Standard 3.2.2)

equipment

a machine, instrument, apparatus, utensil or appliance, other than a single-use item, used or intended to be used in or in connection with food handling and includes any equipment used or intended to be used to clean food premises or equipment. (Standard 3.1.1)

food-borne disease

a disease that is likely to be transmitted through consumption of contaminated food. (Standard 3.2.2)

food business

a business, enterprise or activity (other than primary food production) that involves:

- (a) the handling of food intended for sale; or
- (b) the sale of food;

regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only. (Standard 3.1.1)

food handler

a person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food, for a food business. (Standard 3.1.1)

food handling operation

any activity involving the handling of food. (Standard 3.1.1)

food premises

any premises including land, vehicles, parts of structures, tents, stalls and other temporary structures, boats, pontoons and any other place declared by the relevant authority to be premises under the Food Act kept or used for the handling of food for sale, regardless of whether those premises are owned by the proprietor, including premises used principally as a private dwelling, but does not mean food vending machines or vehicles used only to transport food. (Standard 3.1.1)

food safety program

a program set out in a written document retained at the food premises of the food business, including records of compliance and other related action, that:

- (a) systematically identifies the potential hazards that may be reasonably expected to occur in all food handling operations of the food business;
- (b) identifies where, in a food handling operation, each hazard identified under paragraph (a) can be controlled and the means of control;
- (c) provides for the systematic monitoring of those controls;
- (d) provides for appropriate corrective action when that hazard, or each of those hazards, is found not to be under control;
- (e) provides for the regular review of the program by the food business to ensure its adequacy; and
- (f) provides for appropriate records to be made and kept by the food business demonstrating action taken in relation to, or in compliance with, the food safety program. (Standard 3.2.2)

food safety standards

standards contained in Chapter 3 of the *Australia New Zealand Food Standards Code*. (Standard 3.1.1)

frozen

does not include partly thawed. (Standard 3.2.2)

handling of food

includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food. (Standard 3.1.1)

hazard

a biological, chemical or physical agent in, or condition of, food that has the potential to cause an adverse health effect in humans. (Standard 3.1.1)

pests

include birds, rodents, insects and arachnids. (Standard 3.1.1)

potable water

water that is acceptable for human consumption. (Standard 3.2.3)

potentially hazardous food

food that has to be kept at certain temperatures to minimise the growth of any pathogenic microorganisms that may be present in the food or to prevent the formation of toxins in the food. (Standard 3.2.2)

primary food production

the growing, cultivation, picking, harvesting, collection or catching of food, and includes the following:

- (a) the transportation or delivery of food on, from or between the premises on which it was grown, cultivated, picked, harvested, collected or caught,
- (b) the packing, treating (for example, washing) or storing of food on the premises on which it was grown, cultivated, picked, harvested, collected or caught,
- (c) any other food production activity that is regulated by or under an Act prescribed by the regulations for the purposes of this definition.

However, primary food production does not include:

- (a) any process involving the substantial transformation of food (for example, manufacturing or canning), regardless of whether the process is carried out on the premises in which the food was grown, cultivated, picked, harvested, collected or caught; or
- (b) the sale or service of food directly to the public, or
- (c) any other food production activity prescribed by the regulations under the Act for the purposes of this definition. (Standard 3.1.1)

process, in relation to food

activity conducted to prepare food for sale including chopping, cooking, drying, fermenting, heating, pasteurising, thawing and washing, or a combination of these activities. (Standard 3.2.2)

proprietor of a food business

- (a) the person carrying on the food business, or
- (b) if that person cannot be identified — the person in charge of the food business. (Standard 3.1.1)

ready-to-eat food

food that is ordinarily consumed in the same state as that in which it is sold and does not include nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling or washing by the consumer. (Standard 3.2.2)

sanitise

to apply heat or chemicals, heat and chemicals, or other processes, to a surface so that the number of micro-organisms on the surface is reduced to a level that:

- (a) does not compromise the safety of food with which it may come into contact; and
- (b) does not permit the transmission of infectious disease. (Standard 3.2.3)

sell

- (a) barter, offer or attempt to sell, or
- (b) receive for sale, or
- (c) have in possession for sale, or
- (d) display for sale, or
- (e) cause or permit to be sold or offered for sale, or
- (f) send, forward or deliver for sale, or
- (g) dispose of by any method for valuable consideration, or
- (h) dispose of to an agent for sale on consignment, or
- (i) provide under a contract of service, or
- (j) supply food as a meal or part of a meal to an employee, in accordance with a term of an award governing the employment of the employee or a term of the employee's contract of service, for consumption by the employee at the employee's place of work, or
- (k) dispose of by way of raffle, lottery or other game of chance, or
- (l) offer as a prize or reward, or
- (m) give away for the purpose of advertisement or in furtherance of trade or business, or
- (n) supply food under a contract (whether or not the contract is made with the consumer of the food), together with accommodation, service or entertainment, in consideration of an inclusive charge for the food supplied and the accommodation, service or entertainment, or
- (o) supply food (whether or not for consideration) in the course of providing services to patients or inmates in public institutions, where 'public institution' means 'public institution' as defined in the Act, if it is so defined; or
- (p) sell for the purpose of resale. (Standard 3.1.1)

sewage

includes the discharge from toilets, urinals, basins, showers, sinks and dishwashers, whether discharged through sewers or by other means. (Standard 3.2.3)

single-use item

an instrument, apparatus, utensil or other thing intended by the manufacturer to only be used once in connection with food handling, and includes disposable gloves. (Standard 3.1.1)

symptom

diarrhoea, vomiting, sore throat with fever, fever or jaundice. (Standard 3.2.2)

temperature control

maintaining food at a temperature of:

- (a) 5°C, or below if this is necessary to minimise the growth of infectious or toxigenic microorganisms in the food so that the microbiological safety of the food will not be adversely affected for the time the food is at that temperature; or
- (b) 60°C or above; or
- (c) another temperature — if the food business demonstrates that maintenance of the food at this temperature for the period of time for which it will be so maintained will not adversely affect the microbiological safety of the food. (Standard 3.2.2)