

Food Safety Management Consultation

This is an opportunity to have your say on the future of food safety management in the food service and closely related retail sectors, and support a positive change to protect the community from unsafe food.

Unsafe food is still a problem in Australia. This is despite there being legislation, standards and various programs and systems in place to support food safety. It is estimated that more than 4.1 million cases of gastroenteritis are caused by contaminated food each year in Australia. Foodborne illness outbreaks in the food service and closely related retail sectors account for around 63 per cent of all reported foodborne illness outbreaks in Australia.

Inadequate temperature control, improper handling processes, inadequate cleaning and sanitising of equipment and containers, cross-contamination, and inappropriate cooking and cooling procedures remain common causes of foodborne illness outbreaks in the food service and closely related retail sectors.

To help increase food safety, the joint Australia and New Zealand food regulation system is consulting on future options to improve food safety outcomes in the food service and closely related retail sectors.

The *Ministerial Policy Guideline on Food Safety Management for General Food Service and Closely Related Retail Sectors* provides a framework for the development of nationally consistent food safety arrangements for the food service and closely related retail sectors. This includes:

- caterers (on and off site)
- takeaway stores
- restaurants
- cafes, and
- retailers who sell bakery products (with potentially hazardous fillings), seafood, delicatessen products and perishable, ready-to-eat packaged foods.

ACT Health is responsible for facilitating this consultation in the ACT. The consultation looks at current food safety measures in the ACT for food service and closely related retail sectors, how they work and what can be implemented nationally to improve food safety outcomes and protect the community. The consultation is an opportunity for food businesses, industry groups, and government and non-government agencies to have their say on potential future regulatory and non-regulatory measures for the food service and closely related retail sectors. Food safety culture is seen as an influencing factor in poor food safety and the sale of unsafe food. As such, ways to improve food safety culture in the food service and closely related retail sectors will also be explored as part of the consultation.

No personal information will be collected as part of this consultation. You will be asked to identify the sector you work in. You do not have to provide your name or a business name. This will allow you to provide candid advice to support improved food safety outcomes in the ACT.

The consultation will run from Monday 6 March 2017 until midnight 26 March 2017 and the survey can be accessed by the following link - www.surveymonkey.com/r/ACTfoodsafetyconsultation.