



Environmental Health - Food Hygiene Inspections

Council staff endeavour to inspect all food premises annually, or more frequently, to ensure that they comply with food hygiene legislation.

Why is an inspection made?

Officers are basically concerned with ensuring that your business premises, and food handling practices, conform to food legislation. The legislation is concerned with protecting the members of the public from illness resulting from food contaminated by bacteria or other foreign matter.

What can I expect from the Officer?

You can expect –

- To be treated in a courteous manner
- To be shown identification, if you request to see it.
- To be given feed back on any non-compliances and hazards noted during the inspection

What will the Officer be looking for in particular?

The Officer will check to see -

Food Safety Practices

1. Is food being stored, handled and prepared in a manner which reduces to a minimum the risk of contamination of the food
2. Are raw and cooked foods kept separate
3. Is food stored at the correct temperature
4. Is handling of food kept to a minimum
5. Is there a Food Safety Programme in place

Structure and Layout of Premises

1. Are the walls, floors, ceilings, equipment in good repair and easily cleaned
2. Are they constructed of materials to meet the requirements of the legislation
3. Are the premises designed to reduce the risk of cross contamination
4. Are the premises sufficiently ventilated to remove odours, fumes and prevent excessive condensation and maintain comfortable working conditions for employees.

Facilities within the food area

1. Are there sufficient sinks, wash hand basins, dishwasher, running hot and cold water
2. Are staff facilities provided
3. Are storage facilities for raw and cooked product adequate, and that they meet and maintain the required temperatures.

Staff Personal Hygiene

1. Are food handlers provided with protective clothing
2. Have staff undertaken any food hygiene training.

Officers are concerned with reducing the risk of contaminated food and ensuring that the facilities within the food premises are of an acceptable level.

Don't forget.....

Officers are more than willing to meet with you and give advice at any time, especially before you make changes to your premises or business.

If you would like information in respect of Food Safety / Food Hygiene please contact the:

ENVIRONMENTAL HEALTH OFFICER

WAIMATE DISTRICT COUNCIL

(03) 689 8079

