



HUME CITY COUNCIL

# Hume Food News

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[hume.vic.gov.au/foodnews](https://hume.vic.gov.au/foodnews)



## 2023 Australian food recall statistics

**Food recalls are crucial to maintaining a safe food supply and protecting the health and safety of consumers**

On average, FSANZ coordinates more than 80 recalls across Australia each year.

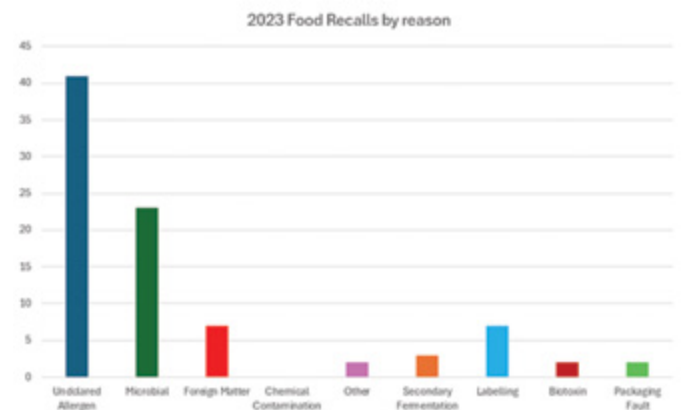
FSANZ also collect and publish the food recall data, helping food sector partners to identify food safety trends and issues and develop ways to prevent future incidents.

Data on 2023 food recalls has been released, including 5 and 10 year data.

A total of 87 recalls were conducted in 2023, with 47% of these due to undeclared allergens. Other common reasons for recalls included microbial contamination (26%), incorrect labelling (8%) and foreign matter (8%).

You can see the full statistics and find more information on the FSANZ website.

**[foodstandards.gov.au/food-recalls/recallstats](https://www.foodstandards.gov.au/food-recalls/recallstats)**



## World food safety day 2024



The theme for World Food Safety Day this year was 'Food safety: prepare for the unexpected'.

The theme underlines the importance of being ready to respond to food safety incidents, no matter how mild or severe they might be.

All food manufacturers, importers and wholesale suppliers must have a written food recall plan in place to ensure unsafe food can be quickly removed from the supply chain.

The plan should specify the procedures, staff responsibilities and records needed as part of the business's recall system. You can find guidance and resources at on the FSANZ website at **[foodstandards.gov.au/food-recalls](https://www.foodstandards.gov.au/food-recalls)**

When action is required, FSANZ works with food businesses and regulators to coordinate food recalls and incidents across Australia.



FSANZ also develop risk-based food safety management measures and food safety information to help food businesses.

Food Businesses can find food safety guidance on the FSANZ website at [foodstandards.gov.au/business](https://www.foodstandards.gov.au/business)

## Storing food safely

If you're a food business, you need to keep food protected from contamination and at the right temperature, so it stays safe to eat.

### What are the requirements?

Under Standard 3.2.2 - Food Safety Practices and General Requirements, food businesses need to store food in a way that keeps it safe and suitable.

### Reduce your risk

- keep storage areas clean, dry and free of pests
- use food-safe containers, covers and packaging to protect food
- store potentially hazardous food at 5°C or colder - check it with a thermometer
- store raw food like meat and seafood separately or below ready-to-eat foods to avoid contamination from meat juices etc
- make sure frozen food stays frozen hard
- check that food packaging is undamaged
- don't store food in warm or humid areas or in direct sunlight if this could spoil the food or make it unsafe
- store food, containers and packaging off the ground and away from chemicals like cleaners and insect sprays.

### How long can I store food?

Follow the manufacturer's storage instructions to be sure food stays safe and suitable for its expected shelf life.

Generally, unpackaged potentially hazardous ready-to-eat food should not be stored for more than 5 days. Food containing raw or low-cooked eggs should generally not be kept longer than 24 hours.

### Tips for refrigeration

- regularly maintain and service your refrigerators
- don't overstock refrigerators, so chilled air can circulate
- check food temperatures directly with a thermometer to make sure food is at the right temperature
- check date marks on stock, sell older food first and discard food that is past its 'use by' date
- don't leave food out of the refrigerator for any longer than you really need to
- don't open refrigerator doors too often or leave them open for long periods
- if opening packaged food, make sure you can still read the date marking and follow the manufacturer's instructions.

Search '**Storing food safely**' at [foodstandards.gov.au](https://www.foodstandards.gov.au) to view the factsheet.

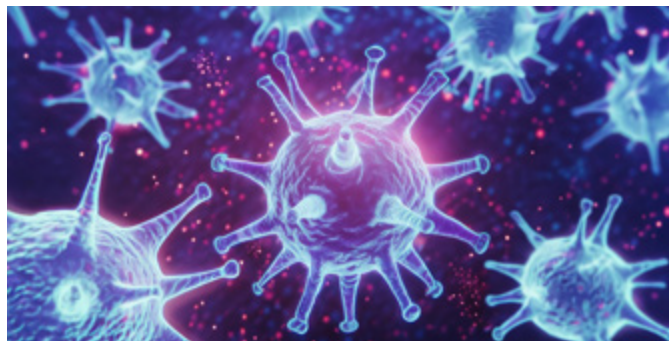
## Hepatitis A virus in food

### What is it?

- Hepatitis A virus (HAV) is a virus that can be found in the gut of people and some animals
- HAV can get into water and food from the faeces (poo) or blood of an infected person or animal, for example through poor hand washing or contact with sewerage.

### What's the risk?

- HAV can cause an infection of the gut and liver called hepatitis A
- Hepatitis A infections are contagious
- anyone who has not been vaccinated or has not had the virus before can get hepatitis A



- the elderly and those with a weakened immune system are more likely to have severe symptoms
- people traveling to countries where sanitation is poor can be at increased risk of picking up HAV

- foods with higher risk of contamination include shellfish (e.g. oysters) and fresh produce such as salads, fruit and vegetables.

### Reduce your risk

- there is a vaccine for hepatitis a virus
- wash hands thoroughly with soap and water and dry them before preparing and eating food, especially after going to the toilet and changing nappies
- avoid sharing food, cutlery and drinks with other people
- avoid eating raw or undercooked shellfish
- when traveling to places with poor sanitation, drink bottled water and avoid food that might have been prepared using contaminated water.

### Symptoms of hepatitis A

- symptoms usually start 2-4 weeks after eating contaminated food
- common symptoms range from fever, loss of appetite, nausea and diarrhoea, to abdominal pain, dark-coloured urine and jaundice (a yellowing of the skin and whites of the eyes)
- children under 6 years usually don't have noticeable symptoms
- generally, symptoms last for 1-2 weeks but can continue for several months.

## 2025 Food Act registration

The Food Act 1984 requires proprietors of food businesses to be registered and to renew their food registration every year.

Your 2025 Renewal of Registration Application was sent out in mid-November, renewal payment is due by the 31 December 2024.



Food business proprietors are required to review their renewal applications to ensure all relevant business and primary contact details are correct.

Please contact the Public Health Unit on 9205 2599 or [healthadmin@hume.vic.gov.au](mailto:healthadmin@hume.vic.gov.au) if any changes are required or you have not yet received your renewal.

## Cricket gets crunchy as Singapore approves edible insects

Singapore's food authority (SFA) has approved for human consumption 16 insect species ranging from crickets to grasshoppers, grubs and mealworms after two years of deliberation.



All insects approved for human consumption must be farmed in a controlled environment and not harvested from the wild, and cannot be fed contaminants like manure or rotten food, according to the food agency.

Read the whole article at: [reuters.com/world/asia-pacific/crickets-get-crunchy-singapore-approves-edible-insects-amid-food-security-push-2024-07-30](https://www.reuters.com/world/asia-pacific/crickets-get-crunchy-singapore-approves-edible-insects-amid-food-security-push-2024-07-30)

### Insects approved as food in Singapore



Infographic: Rupa Extrada Source: Singapore Food Agency, Jul 8, 2024



Hume City Council recognises the rich Aboriginal heritage within the municipality and acknowledges the Wurundjeri Woi-wurrung, which includes the existing family members of the Gungung-William-Balluk clan, as the Traditional Custodians of this land. Council embraces Aboriginal and Torres Strait Islander living cultures as a vital part of Australia's identity and recognises, celebrates and pays respect to Elders past, present and future.

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