HUME CITY COUNCIL

Hume Food News

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hume.vic.gov.au/foodnews

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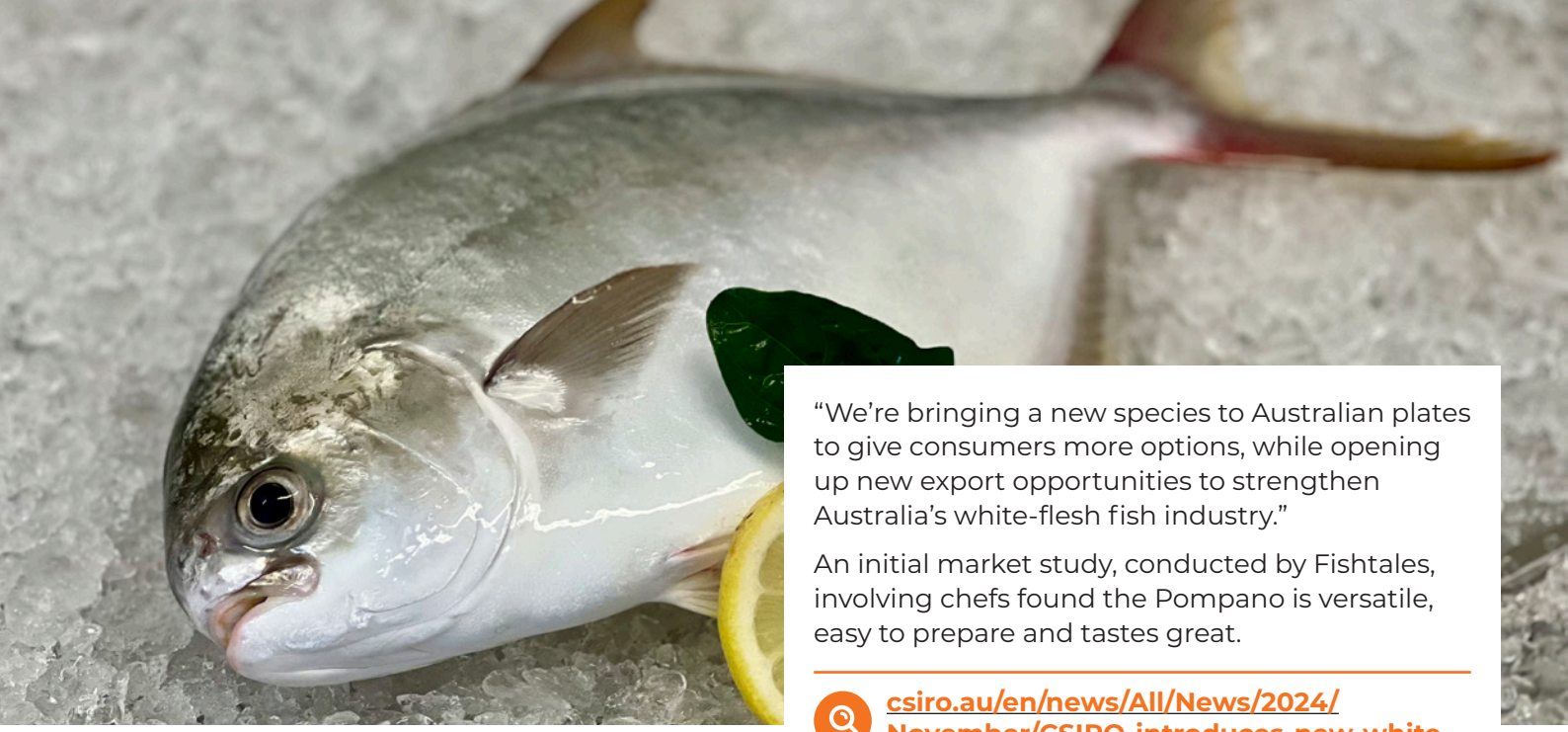


"We're bringing a new species to Australian plates to give consumers more options, while opening up new export opportunities to strengthen Australia's white-flesh fish industry."

An initial market study, conducted by Fishtales, involving chefs found the Pompano is versatile, easy to prepare and tastes great.

csiro.au/en/news/All/News/2024/November/CSIRO-introduces-new-white-fish-variety-to-Australian-aquaculture

CSIRO introduces new white fish variety

Successful breeding trials identified the Pompano (Trachinotus anak) as an ideal candidate to broaden the limited white-flesh fish options available in Australia.

A new white-flesh fish variety could be swimming onto Australian plates adding more than $1 billion to the economy, following successful breeding trials by CSIRO, Australia's national science agency, and promising initial market testing with chefs and consumers.

The Pompano (Trachinotus anak) has been identified as the ideal white-flesh fish for developing in northern Australia's tropical climate.

A new Pompano industry would help Australian aquaculture reduce its reliance on around 100,000 tonnes of white-flesh fish imports, while helping to sustainably meet growing demand for seafood.

At CSIRO's AgCatalyst2024 event, lead scientist, Dr Polly Hilder highlighted the goal to produce a highly nutritious protein source while prioritising sustainability and welfare.

"The Pompano is a robust, sociable fish endemic to northern Australia that grows really quickly and tastes great, making it an ideal candidate for adapting to our aquaculture environments," Dr Hilder said.

Controlling pests

If you're a food business, it's important that you keep food safe and protected from pests and the harmful microorganisms they can carry.

What are the requirements?

Under *Standard 3.2.2 - Food Safety Practices and General Requirements*, your business must do everything it reasonably can to prevent pest problems.

This means:

- Pests are stopped from entering or living in your food premises.
- Pests are eradicated from your premises and vehicles used to transport food.

Reduce your risk

Use a good pest management plan that covers:

- The types of pests and treatments to be used.
- Areas that need inspection and treatment (e.g. behind appliances and equipment, inside wall cavities and cupboards, under and inside boxes and packaging).
- Locations of pest control devices and pesticides. Place them where pesticides or killed pests can't come in contact with food or food contact surfaces (e.g. not above food preparation areas). Keep a site map of where devices and pesticides are located.

- How often inspections and treatments need to be done – this will depend on the location, climate, food activities, type of pests and activity. Regular inspections and treatments will ensure expired pesticides aren't used and baits are replaced or reset and dead pests are removed.

Make sure you use pesticides that are approved for use in food premises.

Should I keep records?

It's a good idea to keep reports of any pest inspections and treatments done. The report should include dates, type of pest activity, chemicals/controls used and recommended actions.

Tips

- Store and display food under covers, behind protective guards or enclosed display cabinets/ fridges.
- Keep uncovered food away from pest control devices.
- Provide and maintain mesh screens on windows, doors and other openings and install weather strips at the base of doors.
- Provide self-closing doors, double doors or air curtains at door entries.
- Keep doors closed when not in use.
- Make sure there are no holes, cracks or gaps in ceilings, walls and floors – including sealing around service pipes, wires, etc.
- Keep food and waste in sealed containers and regularly remove rubbish.
- Use pest repellent and trap devices (e.g. at entrances and exits).
- Keep food premises and transport vehicles clean and tidy.
- If your business can't manage pests properly you should call in professional help.

foodstandards.gov.au/sites/default/files/2023-10/Pests_Final_0.pdf

Thermometers

If you're a food business that handles potentially hazardous food, it's important to use a thermometer to check your food is at the right temperature to be sure it is safe to eat.

What are the requirements?

Under *Standard 3.2.2 - Food Safety Practices and General Requirements*, food businesses that handle potentially hazardous food need to have an accurate and accessible thermometer.

This means:

- There is at least one thermometer somewhere easy to get to (e.g. in an unlocked drawer in the kitchen).
- The thermometer is accurate to within 1°C.

Which thermometer is best?

- A digital probe thermometer is usually best for measuring food temperatures. They are inexpensive and are easily available.
- Infrared 'gun' thermometers are useful for quick checks and for packaged food – but only measure the surface temperature.
- Temperature gauges on equipment like bain maries and refrigerators measure the equipment's temperature – but to be sure of the actual food's temperature you should use a probe thermometer.

Check your food's temperature

- Food that is received, stored, displayed or transported should be 5°C or colder, or 60°C or hotter.
- Cooling and reheating food need to be done to certain temperatures within time limits by using the 2-hour / 4-hour rule.

Getting it right

- Clean and sanitise probe thermometers before and after use – use warm soapy water and an alcohol wipe.
- Place the probe into the thickest part of the food and wait until the temperature stabilises before reading it.
- Measure packaged chilled food by placing the thermometer lengthwise along or between packages.
- Measure the temperature of different foods in your refrigerator or display unit to check if there are spots where food is not at the right temperature.
- Don't rely only on fixed temperature gauges on equipment – measure the actual food with a probe thermometer to be sure.
- Keep your thermometer in good condition – have it calibrated regularly, replace flat batteries, repair or replace it if it breaks.

foodstandards.gov.au/sites/default/files/2023-10/Thermometers.pdf

FSANZ 2023-2024 Annual Report

Food Standards Australia New Zealand (FSANZ) has released its 2023-24 Annual Report, highlighting the agency's key achievements in maintaining the safety of the food supply across both countries.

FSANZ CEO Dr Sandra Cuthbert emphasised the year's strong performance in standards setting.

> "We delivered a 56% increase in productivity, completing 25 applications and 3 proposals that resulted in amendments to the Australia New Zealand Food Standards Code, supporting food safety, public health and industry innovation," Dr Cuthbert said.

"This included several historic milestones, such as the world-first approval of a genetically modified banana and the establishment of a new standard for Australian native bee honey.

"The caregivers for this most vulnerable population can feel assured FSANZ's review of Australia's infant formula standards ensure the safety and suitability of these products into the future.

"The review also ensured regulations align with international best practice and caregivers have access to the information they need to choose the right product for their infant."

Dr Cuthbert also noted FSANZ's role over the past year in coordinating 83 food recalls and supporting the management of 10 significant food safety issues, reflecting the agency's commitment to safeguarding the food supply.

The annual report can be viewed or downloaded at FSANZ Annual Report 2023-24.

csiro.au/en/about/Corporate-governance/annual-reports/23-24-annual-report

Yersinia in food

Yersinia is a type of bacteria that can be found in the gut of pets, livestock and wild animals. Yersinia can get into soil, water and food from the faeces (poo) of animals, for example from grazing animals or manure fertilizer.

What's the risk?

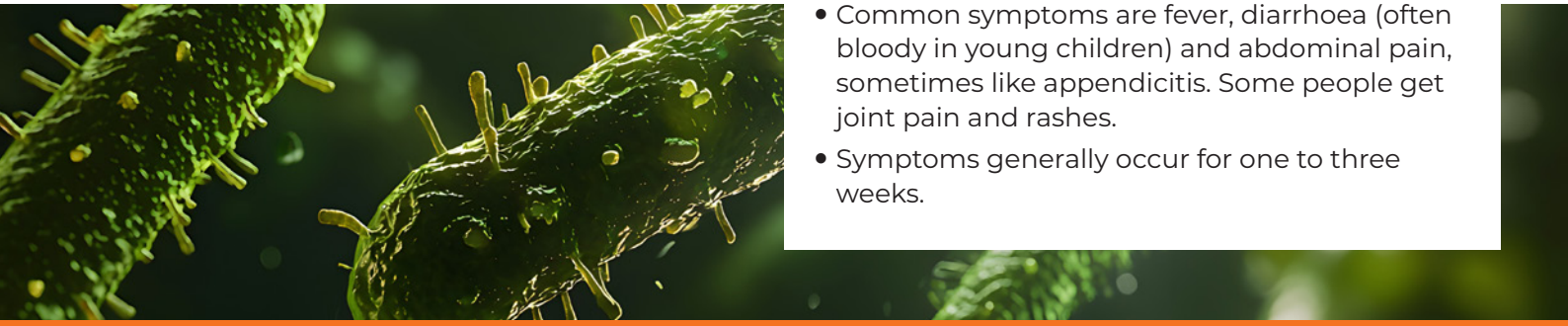
- Yersinia can cause a type of gastro called yersiniosis.
- Anyone can get yersiniosis but young children, the elderly and people with weak immune systems are at highest risk.
- Foods at higher risk of contamination are pork, unpasteurised milk and raw vegetables.

Reduce your risk

- Wash your hands thoroughly with soap and dry them before preparing or eating food.
- Cook pork thoroughly before eating, especially pork mince and sausages.
- Make sure you store meat in the fridge at 5°C or cooler.
- Wash fruit and vegetables thoroughly under running water.
- Avoid cross contamination for example, use separate cutting boards and knives for raw and ready-to-eat food, and store cooked food separately from raw foods.

Symptoms of yersiniosis

- Symptoms usually start 4–7 days after eating contaminated food.
- Common symptoms are fever, diarrhoea (often bloody in young children) and abdominal pain, sometimes like appendicitis. Some people get joint pain and rashes.
- Symptoms generally occur for one to three weeks.



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 Gunung-Willam-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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