

FOOD SAFETY IS A MUST FOR ALL FOOD BUSINESSES!

- Harmful bacteria on all food must be destroyed before food is consumed
- Consumers do not get ill from the food they eat
- Allergens in food must be declared to prevent illness in allergen-sensitive consumers
- Standards are complied with to ensure consumer safety
- Food is wholesome and safe every time it is produced
- No litigation

All food is processed in some way to kill infectious organisms including bacteria, viruses and parasites that can produce harmful toxins responsible for causing foodborne illnesses. Handling of food after it has been processed is critical to its shelf life and its safety throughout the supply chain.

Processing of food may include cooking, cooling, drying, salting, washing, freezing and packing. Processed foods can be grouped into two main categories:

Ready-to-eat (RTE) foods that are not reheated or cooked prior to consumption are described as high-risk foods. These foods can become potentially hazardous if controls such as temperature or water activity are not applied to keep them safe. These foods must be served hot above 60°C or cold below 5°C; and if served ambient, must have a water activity of no more than 0.85.

Non-ready-to-eat (NRTE) foods that are reheated or cooked prior to consumption. These foods are as low to medium-risk and as they are generally not linked to serious foodborne illnesses.

Compliance with Australian Standards for food safety means you are managing the risk of food borne illness to your customers.

Your PrimeSafe Licence means your customers know you can operate safely, and you can get assistance from Information and Support Services with food safety questions and issues. Your HACCP based food safety program means your business has considered food safety risks, and when compliant you can prove to your customers that your food is safe to eat. PrimeSafe independently verifies this.

LOW RISK

Meat, poultry and seafood where a kill step for bacteria has not yet been applied and will be applied later before consumption (e.g. cooking).

Process controls include chilling & freezing e.g. frozen and chilled meat & seafood

MEDIUM RISK

Meat, poultry and seafood where a kill step has already been applied. Cooked or reheated before consumption or consumed without cooking if the water activity is low enough i.e. no more than 0.85.

Process controls include cooking, canning, drying, hot smoking and salting e.g., bacon, corned beef, and beef jerky.

HIGH RISK

Meat, poultry and seafood where a kill step has already been applied and food will be consumed with no further treatment OR a kill step will not be applied, other controls must be applied to eliminate or inhibit harmful bacteria.

Process controls include cooking, cooling, pH, water activity and fermentation e.g. salami, Chinese sausage, cooked prawns and shucked bivalve shellfish.

STARTING A NEW BUSINESS

Use the flow to assist you to become licensed with PrimeSafe

