

REPORT: ENVIRONMENTAL HEALTH OFFICER

This Report is to inform Council that a formal food sampling program has re-commenced for February 2009, in Robe. As part of this Food sampling Program, chicken sandwiches and ham sandwiches were purchased from six (6) food premises in Robe. The samples were then sent off for independent laboratory analysis at the Food and Environmental Laboratory IMVS in Adelaide.

The analyses undertaken on each sample are the following:

- ↓ Standard Plate Count
- ↓ Faecal Coliform
- ↓ E.coli
- ↓ Salmonella
- ↓ Thermophilic Campylobacter

FOOD SAMPLING – February 2009

Sample	Results
Ham Sandwich – 0102	SPC 7,800 org per gram PASSED
Chicken Sandwich – 0202	SPC 20 org per gram PASSED
Chicken Sandwich – 0302	SPC 36,000 org per gram PASSED
Chicken Sandwich – 0402	SPC 600,000 org per gram FAILED
Chicken Sandwich – 0502	SPC 10 org per gram PASSED
Chicken Sandwich – 0602	SPC 20 org per gram PASSED

Please note: SPC result with *greater than 100,000 organisms per gram* is a fail.

The results for the Standard Plate Count (SPC) were very pleasing. Only one (1) of the six (6) samples taken had high levels of Standard Plate Count, resulting in unsatisfactory microbiological quality. However, the other five (5) sample results had very low to three (3) samples in particularly, showing an extremely low reading of SPC. Which such test results demonstrate that food businesses are being vigilant and taking due care in following their preparation practices and procedures when handling food. These food premises need to be congratulated, in achieving such excellent results.

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It was also very pleasing to receive results that no detection was found on harmful bacterial or faecal contamination in any of the samples taken.

Standard Plate Count is a measure of all bacteria present in the sample, which can indicate the general quality of the food. The result of more than 100,000 organisms per gram, indicates a fail, and demonstrates a need for a review of procedures used in the processing, handling and storage of the ingredients, as well as the cleaning and sanitising of the equipment/utensils used.

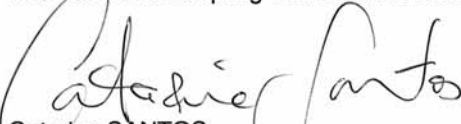
Under the Food Act 2001 provides penalties of up \$250,000 for body corporate, or \$50,000 for natural person (Expiation Fee \$2,500 for body corporate & \$500 for natural person) where a food handler must take all reasonable measures not to handle food or surfaces likely to come in contact with food in a way that is likely to compromise the safety and suitability of food.

At this time Council has not resolved to impose such a penalty on the premises with a failed result.

A letter was issued to all the premises, with a copy of the Certificate of Analysis and requesting the premises that had unsatisfactory results to exercise better care by reviewing their preparation practices and procedures, so as to ensure that the matter is rectified. For the majority of the food premises where results showed satisfactory microbiological quality, emphasises was made to encourage continuing exercise care and retain good hygiene and handling practices.

Further food sampling will be undertaken in the near future to determine whether there has been any improvement.

The next food sampling will be carried out in July 2009.


Catarina SANTOS
ENVIRONMENTAL HEALTH OFFICER