

**DIRECTOR SUSTAINABLE DEVELOPMENT
SERVICES REPORT**

14 June 2005

**DSDS8 FOOD PREMISES INSPECTION REPORT
UPDATE
FILE: 128 JGR****SUMMARY:**

Reporting on Council's recent food premises inspections.

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Background

During April and May 2005, a total of 141 food premises were inspected to ensure compliance with Standard 3.2.2 Food Safety Practices and General Requirements; Standard 3.2.3 Food Premises and Equipment of the Australian and New Zealand Food Standard Code with only four premises requiring urgent work to be carried out and re-inspected.

Compared to previous inspections, the overall standard of the premises is noticeably improving.

There is a definite need to ensure that premises categorised as high risk are visited on a more frequent basis up to three times per year, whilst less hazardous premises could be inspected annually.

Council may consider obtaining proposed works schedules from properties of some of the older establishments to refurbish the premises (kitchens and food preparation) over an agreed time. Works may include provision of stainless steel benches and preparation tables, repainting and renewal of floor services.

REPORT IMPLICATIONS:

- *Environmental*

Nil

- *Social*

The community has a perception that Council has a role in the regulation of food related matters. Council has authorised officers, have local knowledge and can utilise Council's data base in respect to the food premises.

- *Economic (Financial)*

Fees and Charges for inspections will be set by Council in their Management Plan.

- *Policy or Statutory*

Food premises inspection will remain as a function undertaken by this Department, the frequency of inspections will be reviewed.

- *Director's Review*

Nil

RECOMMENDATION:

That the report be noted.

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R B Pitt
DIRECTOR SUSTAINABLE DEVELOPMENT SERVICES