



AUSTRALIAN FOOD HYGIENE SERVICES PTY LTD

Food Safety

As you all know, when purchasing property we are advised to consider the 3 most important things: "LOCATION, LOCATION, LOCATION!"

To emphasise the importance of Food Safety, I often adapt those 3 principles to: WASH YOUR HANDS, WASH YOUR HANDS, WASH YOUR HANDS!

I have now added another 3 important comments to consider: READ YOUR LABELS, READ YOUR LABELS, READ YOUR LABELS!



In the past few years the labeling laws have changed and we can now expect to have more detailed information of the contents of the product. You may have already noted that in some products, flavour additives & preservatives have been removed or reduced, resulting in some products such as Tomato sauce, Soy sauce and Worstershire sauce, *depending on the brands*, now requiring "refrigeration after opening". This year, during my audits, I have noticed some specialised sauces coming into the catering facilities showing a 12 months or more shelf life on the container. When reading the smaller print, it may read to refrigerate and "USE WITHIN 2 OR 3 DAYS" ONCE OPENED. This negates the original use by date to a shorter shelf life. Long life products, such as Custards, Soymilk and Philadelphia cream cheese have a changed shelf life once opened as well. This information can be in very small writing and if not strictly adhered to, could not only make a client sick, it would be regarded as "a non compliance to the storage condition on the label".

I strongly recommend that you read the labels correctly, and add the new used by date to the opened product.

A handwritten signature in blue ink that reads "Marjorie Harvey".

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