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12<sup>th</sup> November 2012

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www.wattlerange.sa.gov.au

**PRESS RELEASE:**

**WATTLE RANGE COUNCIL**

**FOOD SAFETY WEEK 12<sup>th</sup> – 18<sup>th</sup> November 2012**  
**Cross Contamination**

The theme for the 2012 Australian Food Safety Week is on the issue of cross contamination – with hand washing, cleaning of all items involved with food preparation and storage, and the separation of foods being the focus of the week's activities.

Council's Environmental Health Officer, Ms Catarina Santos, explains that the message for the 2012 Australian Food Safety Week is for everyone to think about the following food safety tips:

- Ensure to follow the right steps on how to wash your hands thoroughly;
- Always wash your hands after handling raw foods;
- Use a separate cutting board for cooked and raw foods;
- Use different utensils for cooked and raw foods;
- Keep the raw foods stored on the bottom shelf and cooked foods on top shelf of the refrigerator;
- Make sure foods are kept covered whilst in the fridge, and;
- Ensure your home refrigerator is operating at 4C or below.

As part of Wattle Range Council's promotion of the 2012 Australian Food Safety Week there are limited numbers of free give-aways that promote the key Food Safety messages. Interest members of the community are asked to call into the Council Office to collect a promotional cooler bag with many great items inside – hand highlighter, hand sanitiser, pen and fridge clip.

For any other additional information, please log on to [www.health.sa.gov.au/pehs/food-index.htm](http://www.health.sa.gov.au/pehs/food-index.htm).

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For further information in relation to this press release, please contact Council's Millicent Office – 8733 0900.

