

# Handling and Display of Delicatessen Products

## Food Act 2008

Display cabinets for deli products and smallgoods may contain food such as cooked and uncooked meat, cheese, olives and pre-cooked pasta products. As most of these products are ready to eat and are usually kept in one area, there is a high risk of cross-contamination. This in turn can lead to a spread of foodborne infectious diseases such as listeriosis, salmonellosis and E. coli infection. Consequently, it is important that food handlers follow appropriate food handling and display techniques when working with smallgoods.

### Temperature

Cabinets should not be overloaded with stock as good airflow around the products is essential. Please observe the following:

- All potentially hazardous food is to be kept below 6 °C.
- The temperature of food should be checked at least twice daily with a hand-held thermometer.
- Refrigerated displays should be checked periodically by a refrigeration specialist.

### Labelling

Both packaged and unpackaged food information should be readily available to consumers. Food must be correctly labeled in accordance with Chapter 1 of the Australia New Zealand Food Standards Code.

### Display and cabinet layout

The following precautions must be taken with displayed food:

- Food should be kept in containers or trays.
- Containers should be cleaned between replacing old stock with new stock.
- Display cabinets should be cleaned and sanitised daily.
- Display decorations should not be used as they can harbour bacteria.

- The following products should be kept separate using dividers or separate containers:
  - hard cheese
  - soft cheese, including feta
  - uncooked, fermented and comminuted meat
  - cooked meat
  - semi-cooked meat
  - raw meat
  - pre-cooked pasta products
  - olives and pickled fruit.
- Apart from raw meat, displayed food should not be pierced with a label spike.

### Product slicing and slicer hygiene

Meat slicers are a potential source of cross-contamination. The following precautions will reduce the risk when using a meat slicer:

- The slicer should be cleaned and sanitised between slicing different products.
- Other equipment used for slicing, such as knives and tongs, used for slicing should be cleaned after every use.
- If there is more than one slicer, cooked products should be sliced on one machine while another is used for uncooked products or cheese.
- Food sliced to order should be sliced onto the material it is to be wrapped in.

- When cleaning the slicer, all components must be cleaned, and the faceplate and blade must be removed to enable the underside and catcher to be cleaned.

The minimum daily cleaning method for all components of the machine is as follows:

- Make sure the blade is flush with the machine by setting the slice thickness to zero.
- Dismantle the machine to enable all components to be cleaned.
- With a dry brush remove loose crumbs from all components.
- Clean the machine and parts in warm, soapy water and rinse.
- Soak components in hot water.
- Apply sanitiser according to the manufacturer's instructions.
- Rinse if necessary then reassemble the machine.

## Food handling hygiene

When handling food the following precautions are to be taken:

- Hands should be washed thoroughly or gloves changed between handling different types of food.
- A different set of tongs should be provided for each type of food, e.g. fermented, cheese, raw, or semi-cooked food.
- Separate utensils and cutting boards should be used for different types of food. If the same utensils or cutting boards are used for different types of food, wash them thoroughly between each use.

## Further information

For further information please contact the City's Health and Environmental Services on **9400 4933**.