

**Minutes of the Flemington LAC Liquor Accord Meeting held at
DOOLEYS Lidcombe Catholic Club on
Tuesday 14th August 2012 at 10am at 24-28 John St, Lidcombe**

ATTENDEES:

Peter Denmead (Chairman), Helen Yiangou, Marrii Downie, Justin Corcoran, Ian Brigham, Geoff Price, Ben Jessimer, Nathan Middlebrode, Soo Kil Park, Sharon Arrow, Mina Tohmeh, Robert Hastings, Dilshan Kodikara, Paul Aishou, Nabil Mekdessi, Tim Brady, Ann Batkin, Bosan Milosevic, Peter Thorpe, Colin Kane, Valerie Malloy, Glenn Fraser, Mary Ann Simonelta, Mark Burwood, Neill Mendry, Darren Williams, Megan Rowlands, Adam Baines, Brendan Ballesty, Maria Tipado, Scott Bayes, Newman Paurini, Jason Blackburn, Phillip Gagliano, Rowan Easterbrook, John Sekkard, Josie Rizzo. Phillip McKenzie, Owen Madden, Kym Warner, Carol Simpson, Chris Dunn, Mitchell Hood, Patrick Pignataro, Won Hee Lee, John Ross, Gavin Straney

APOLOGIES:

David Mantle, Marcelo Veloz, Nathan Titmuss, Garry MacDougall, Ken Zhang, Vanessa Viscontini, Ying, Geoff Jansen, Paul Pellegrini, Sue Max, Damien Smith, David Grosvenor, Jake Yang

The Chairman Peter Denmead declared the meeting open at 10:06am and welcomed all in attendance.

REVIEW MINUTES OF MEETING HELD 8TH MAY 2012

RESOLVED: That the Minutes of meeting held 8th May 2012 (which were emailed and mailed) be adopted as a true and correct record of proceedings.

No matters arising from those minutes.

FLEMINGTON LAC

Phil Gagliano (Licensing sergeant) raised the following:

- 6% alcohol related issues
- Must know licensed area in premises and conditions
- Licenses does not have to be displayed, but must be presented when requested
- Venue incident book must be kept up to date
- Exit doors must be clear
- Counterfeit money - \$50 & \$100's bills
- Gaming rooms – need to be monitored
- Issue with minors in the gaming room
- Covert operations happening with OLGR mainly in the city but are spreading to the suburbs and ALEC (NSW Police alcohol and licencing enforcement command) are also very active
 - ALEC in particular are targeting:
 - Restricted areas
 - Licencing conditions

GUEST SPEAKER – MARIA TIPADO FROM TRINITY CATHOLIC COLLEGE

Maria Tipado thanked the accord for funding the RSA course provided to 30 students at Trinity Catholic College.

GUEST SPEAKER – JOSIE RIZZO – NSW FOOD AUTHORITY – FOOD SAFETY SUPERVISORS REQUIREMENT

Josie Rizzo presented the following:

- **NSW FOOD AUTHORITY REMIT**
 - Established April 2004
 - Ensure food in NSW is safe and correctly labelled
 - Regulation of:
 - Licensed businesses (dairy, meat, seafood, high risk plant products, eggs, food service to vulnerable persons)
 - Non-retail food sectors (primary production, manufacturing)
 - High level enforcement actions
 - Foodborne illness investigation across NSW
 - Science and policy development for NSW, contribute to national policies
 - Coordinate and support role of local government-Food Regulation Partnership
 - Regulation of the retail sector
- **THE FOOD REGULATION PARTNERSHIP (FRP)**
 - Established July 2008 – councils appointed as enforcement agencies under NSW Food Act 2003
 - Formal partnership between local and state government in NSW – local government responsible for regulating the retail sector
 - NSW FA provide support and assistance for council officers and a framework to assist councils to work more consistently and effectively
 - AIM: Reduce foodborne illness in NSW caused by the retail food sector
- **FRP PROJECTS**
 - Standardised food premises assessment report
 - Scores on Doors
- **WHY INTRODUCE THE FOOD SAFETY SUPERVISOR REQUIREMENT IN THE HOSPITALITY SECTOR?**
 - High level of foodborne illness in hospitality sector
 - Hospitality sector identified as high risk at the national level
 - FSC 3.2.2 (skills & knowledge) requirement
 - High representation on 'Name and Shame'
 - High number of consumer complaints
- **WHAT IS HAPPENING IN OTHER STATES?**
 - Victoria:
 - Introduced FSS + FSPs for all food businesses in 2001
 - Queensland:
 - Introduced FSS requirements in July 2008
 - NSW:
 - Covers hospitality and certain food retail only
 - Training requirements for this sector are aligned with Victoria & QLD
 - NSW model builds on learning's from Victoria & QLD to form an improved FSS model

- **TIMELINE FOR FSS IMPLEMENTATION**
 - January 2009 – Initiative developed, consultation with stakeholders
 - November 2009 – Bill passed by Parliament
 - July 2010 – RTO approvals commenced
 - September 2010 – First 70 RTOs published on Authority website
 - October 2010 – FSS requirements commenced, 12 months to comply
 - October 2011 – FSS requirements became mandatory
- **WHO DOES IT APPLY TO?**
 - Applies to businesses processing and selling food that is:
 - Ready to eat and
 - Food that is in a state in which it is ordinarily consumed
 - Potentially hazardous and
 - Food requiring temperature control
 - Unpackaged
 - Not sold and served in the supplier’s original package
 - Food that arrives packaged but is portioned or removed from packaging before serving
- **WHO’S IN?**
 - Food business in the hospitality and retail food service sector including:
 - Restaurants
 - Cafes
 - Takeaway shops
 - Caterers
 - Mobile caterers
 - Bakeries
 - Pubs
 - Clubs
 - Hotels
 - Temporary premises
 - Mobile food vendors
 - Supermarket hot food sales
- **WHO’S OUT?**
 - FSS requirement does not apply to:
 - Businesses selling pre-packaged food only
 - Businesses licensed by the Authority
 - Not-for-profit community and charitable causes
 - School canteens
 - Childcare centres
 - Correctional centres
 - Supermarkets (if hot food is not sold)
 - Delicatessens
 - Slice smallgoods, cheeses and processed meats only
 - Greengrocers
 - Processing RTE fruit and vegetables only
 - Seafood retailers who sell only raw seafood and/or cooked prawns
- **WHO CAN BE AN FSS?**
 - Must be nominated by the business owner and can include:
 - Business owner
 - Manager

- Chef
 - Employee
 - Contractor
- But must meet criteria
 - Complete the specified training
 - Hold a FSS certificate
 - Is not an FSS for another premises or mobile catering business
 - Authority to supervise
- HOW MANY FSS ARE REQUIRED?
 - At least one FSS per premises (not per business)
 - Except for mobile caterer supplying catering for a no. of events at different locations:
 - One FSS for the catering business not for each catering event
 - Food businesses with multiple premises cannot use the same FSS for each premises
 - E.g. Chain of restaurants – 1 FSS per premises
 - Businesses can choose to have more than one FSS per premises
- DOES THE FSS HAVE TO BE ONSITE 24/7?
 - No
 - Best practice – during food handling activities
 - E.g. food preparation, cooking, serving
 - When FSS absent (day off, not on shift, sick etc)
 - Business maintains food safety
 - Sharing food safety knowledge with staff
 - Signs/posters with key food safety messages
 - Develop work instructions for staff to follow
- WHAT ARE THE FSS TRAINING REQUIREMENTS?
 - RTOs approved by the Authority will provide training and issue FSS certificates
 - Approved RTOs are published on the Authority's website
 - Refresher training is required every 5 years
- WILL PREVIOUS TRAINING BE RECOGNISED?
 - Persons trained between 1 Jan 2007 to October 2011 (when legislation commenced) can apply to the Authority for an FSS certificate
 - Authority will also recognise persons who have attained these units as part of a qualification (eg Cert IV Commercial Cookery), or
 - Have been an FSS interstate (Victoria & QLD)
 - An FSS certificate is a certificate that:
 - States a person is qualified to be a FSS and
 - Has been issued by an approved training organisation
 - Valid for 5 years from the date of issue
- INSPECTION OF FSS CERTIFICATES
 - Legal requirement that all businesses (even those who do not need to notify):
 - Keep a copy of their FSS certificate and
 - Produce it for inspection on requires by an authorised officer
 - Food premises
 - Business owner must ensure that a copy of FSS certificate is kept on the premises

- Mobile catering business
 - Business owner must ensure that a copy of the FSS certificate is kept at the owner's business address
- NOTIFICATION OF FSS
 - Most food businesses must notify the details of their FSS either online or via paper based form to Council
 - Business owner must give details of FSS to council within 7 days after the appointment of the FSS
 - The business owner must notify council within 7 days of any change in FSS details
 - Refers to change of details for current FSS eg name change, telephone number change, not appointment of a new FSS
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 - Vendors at temporary premises and mobile food vendors (that trade at more than one location) do not need to notify
- FOOD SAFETY SUPERVISOR COMPLIANCE
 - Currently 145 RTOs approved
 - Total number FSS certificates issued to date is 40,542
 - Has exceeded the number of 26,000 estimated by the Authority
 - Reasons may include:
 - Businesses are training more than one person
 - Businesses not subject to the FSS requirement are also completing FSS training
 - Viewed as an entry level requirement (like RSA)
 - RTOs being proactive as part of communication campaign
- CURRENT FSS EVALUATION
 - Learning/accountability
 - Did the program work?
 - Is it meeting its outcomes?
 - Have new programs been implemented properly?
 - Food Regulation automatically repeals after five years and needs to be remade
 - Improvement
 - How is the program going and what improvement is needed?
 - Forming Policy
 - What information is needed to make policy decisions?
 - Policy decisions
 - Whether standardised training materials should be provided to all approved RTOs
 - The content of the 'refresher course'
 - Whether FSS requirements should be introduced to businesses currently exempt by the legislation
 - Review of specific legislative requirements, eg one per premises

COMMITTEE OVERVIEW

Treasurers Report

Account details as at 29th June 2012

Opening Balance	\$15,963.04
Credits	\$14.33 (interest paid)
Debits	\$1500.00
Closing Balance	\$14,477.37
Drawn Cheques	\$1500.00 (CMA-RSA Course)

AGM – hand over to Phil Gagliano to call for committee nominations

Call for nominations.

Chairperson	Peter Denmead	-	DOOLEYS
Vice Chairperson	Patrick Pignataro	-	Royal Oak Hotel
Treasurer	Nathan Titmuss	-	DOOLEYS
	Glen Fraser	-	Auburn Tennis Club
Committee	Sharon Arrow	-	Sydney Showground
	Jason Blackburn	-	Novotel Ivis Olympic Park
Secretary	Helen Yiangou	-	DOOLEYS

GENERAL BUSINESS

Nil general business.

Next meeting to be held on Tuesday 13th November 2012.

The Chairman thanked all at the meeting and closed the meeting at 10.50am.

Peter Denmead.....
 Chairperson

Date.....