

Our reference: **ACTHDFOI21-22.44**

Dear [REDACTED]

DECISION ON YOUR ACCESS APPLICATION

I refer to your application under section 30 of the *Freedom of Information Act 2016* (FOI Act), received by ACT Health Directorate (ACTHD) on **Thursday 3 March 2022**.

This application requested access to:

'Any food safety inspection reports, improvement notices and prohibition orders related to Hot Star -- Kambri Precinct, 81/154 University Avenue, Acton'

I am an Information Officer appointed by the Director-General of ACT Health Directorate (ACTHD) under section 18 of the FOI Act to deal with access applications made under Part 5 of the Act. ACTHD was required to provide a decision on your access application by **Wednesday 27 April 2022**.

I have identified ten documents holding the information within scope of your access application. These are outlined in the schedule of documents included at [Attachment A](#) to this decision letter.

Decisions on access

I have decided to:

- grant full access to one document; and
- grant partial access to nine documents.

My access decisions are detailed further in the following statement of reasons and the documents released to you are provided as [Attachment B](#) to this letter.

In reaching my access decision, I have taken the following into account:

- The FOI Act;
- The contents of the documents that fall within the scope of your request;
- The views of relevant third parties; and
- The *Human Rights Act 2004*.

Full Access

I have decided to grant full access to one document at reference 10.

Partial Access

I have decided to grant partial access to nine documents at references 1-9. Partial redactions have been made to the documents as they contain information that I consider, on balance, to be contrary to the public interest to disclose under the test set out in section 17 of the Act as the information contained in these folios is partially comprised of personal information.

Public Interest Factors Favouring Disclosure

The following factors were considered relevant in favour of the disclosure of the documents:

- Schedule 2.1(a)(i) promote open discussion of public affairs and enhance the government's accountability; and
- Schedule 2.1(a)(xi) reveal environmental or health risks or measures relating to public health and safety.

Public Interest Factors Favouring Non-Disclosure

The following factors were considered relevant in favour of the non-disclosure of the documents:

- Schedule 2.2(a)(ii) prejudice the protection of an individual's right to privacy, or any other right under the *Human Rights Act 2004*.

The information that has been redacted is related to signatures of ACT Government employees and email addresses, mobile numbers, signatures and photos of non-ACT government employees. Following the considerations of the above factors I have decided the factor favouring non-disclosure outweighed the factors favouring disclosure. Therefore, I have determined the information identified is contrary to the public interest and I have decided not to disclose this information.

Charges

Processing charges are not applicable to this request.

Disclosure Log

Under section 28 of the FOI Act, ACTHD maintains an online record of access applications called a disclosure log. The scope of your access application, my decision and documents released to you will be published in the disclosure log not less than three days but not more than 10 days after the date of this decision. Your personal contact details will not be published.

<https://www.health.act.gov.au/about-our-health-system/freedom-information/disclosure-log>.

Ombudsman review

My decision on your access request is a reviewable decision as identified in Schedule 3 of the FOI Act. You have the right to seek Ombudsman review of this outcome under section 73 of the Act within 20 working days from the day that my decision is published in ACT Health's disclosure log, or a longer period allowed by the Ombudsman.

If you wish to request a review of my decision you may write to the Ombudsman at:

The ACT Ombudsman

GPO Box 442

CANBERRA ACT 2601

Via email: ACTFOI@ombudsman.gov.au

Website: ombudsman.act.gov.au

ACT Civil and Administrative Tribunal (ACAT) review

Under section 84 of the Act, if a decision is made under section 82(1) on an Ombudsman review, you may apply to the ACAT for review of the Ombudsman decision. Further information may be obtained from the ACAT at:

ACT Civil and Administrative Tribunal
Level 4, 1 Moore St
GPO Box 370
Canberra City ACT 2601
Telephone: (02) 6207 1740
<http://www.acat.act.gov.au/>

Further assistance

Should you have any queries in relation to your request, please do not hesitate to contact the FOI Coordinator on (02) 5124 9831 or email HealthFOI@act.gov.au.

Yours sincerely

A handwritten signature in black ink that reads "Fiona Barbaro". The signature is written in a cursive, flowing style.

Fiona Barbaro
Executive Group Manager
Population Health Division

27 April 2022

FREEDOM OF INFORMATION SCHEDULE OF DOCUMENTS

Please be aware that under the *Freedom of Information Act 2016*, some of the information provided to you will be released to the public through the ACT Government's Open Access Scheme. The Open Access release status column of the table below indicates what documents are intended for release online through open access.

Personal information or business affairs information will not be made available under this policy. If you think the content of your request would contain such information, please inform the contact officer immediately.

Information about what is published on open access is available online at: <http://www.health.act.gov.au/public-information/consumers/freedom-information>

APPLICANT NAME	WHAT ARE THE PARAMETERS OF THE REQUEST	FILE NUMBER
██████████	Any food safety inspection reports, improvement notices and prohibition orders related to Hot Star -- Kambri Precinct, 81/154 University Avenue, Acton	ACTHDFOI21-22.44

Ref Number	Page Number	Description	Date	Status Decision	Factor	Open Access release status
1.	1 – 10	Food Premises Inspection Report – Submission confirmation	15 February 2019	Partial Release	Schedule 2.2(a)(ii) Privacy	YES
2.	11 – 29	Premises: Hotstar ANU	15 February 2019	Partial Release	Schedule 2.2(a)(ii) Privacy	YES
3.	30 – 39	Premises: Hotstar ANU	20 February 2019	Partial Release	Schedule 2.2(a)(ii) Privacy	YES
4.	40 – 45	My Survey	06 April 2020	Partial Release	Schedule 2.2(a)(ii) Privacy	YES
5.	46 – 48	Proactive Food Survey	01 February 2021	Partial Release	Schedule 2.2(a)(ii) Privacy	YES
6.	49 – 54	COVID-19 Food Premises Survey	15 March 2021	Partial Release	Schedule 2.2(a)(ii) Privacy	YES
7.	55 – 59	COVID-19 Food Premises Survey	01 July 2021	Partial Release	Schedule 2.2(a)(ii) Privacy	YES
8.	60 – 64	Food Premises Inspection Report	02 March 2022	Partial Release	Schedule 2.2(a)(ii) Privacy	YES
9.	65 – 113	Premises: Hot Star	02 March 2022	Partial Release	Schedule 2.2(a)(ii) Privacy	YES

10.	114 – 119	Food Act 2001 ~ Prohibition Order	02 March 2022	Full Release		YES
Total Number of Documents						
10						



Food Premises Inspection Report - Submission confirmation

Your submission has been successful. Please keep a copy of this receipt for your records.

Date and time

15 Feb 2019 3:43:38 PM

Reference number

TQZLMX

Health Protection Service

Howard Forey Centenary House
25 Murray Street
HOLDER ACT 2611

Phone: 02 6205 1700
Email: hps@act.gov.au

Premises and inspection

Premises details

File number

19/000027

Registration number

Expiry Date

Trading name *

Hot Star

Proprietor

Winner Winner Chicken Winnet Pty Ltd

Mobile vendor?

Address line 1 *

Shop 154-B1

Address line 2

ANU Kambri

Suburb *

ACTON

State

ACT

Postcode

2601

Inspection details

Date *

15 Feb 2019

Start time *

15:10

Finish time

15:43

Inspection type *

- Routine
 Complaint
 Refurbishment
 Other

- Follow-up
 Registration
 Proactive

Proprietor **Manager** **Person in charge** **Other**

Contact email address

General requirements

1. Is the food business registration current and accurate? *

 Compliant **Major NC** **N/A** **Not observed**

Comment

Registration application submitted.

2. Is the food business complying with any specific registration conditions (if applicable)? *

 Compliant **Major NC** **Critical NC** **N/A** **Not observed**

3. Is the current certificate of registration displayed? *

 Compliant **Minor NC** **N/A** **Not observed**

4. Does the food business have a current FSS? *

 Compliant **Major NC** **N/A** **Not observed**

5. Is the FSS's certificate available at the premises? *

 Compliant **Minor NC** **N/A** **Not observed**

Food handling controls

Receipt of food

6. Is all food protected from contamination? *

 Compliant **Minor NC** **Major NC** **Critical NC** **N/A** **Not observed**

7. Are supplier details available for food on the premises and all food items labelled appropriately (with a prescribed name where applicable)? *

 Compliant **Minor NC** **Major NC** **Critical NC** **N/A** **Not observed**

8. Are all practical measures taken to ensure potentially hazardous food is received under temperature control? *

 Compliant **Minor NC** **Major NC** **Critical NC** **N/A** **Not observed**

Food storage

9. Is a food protected from contamination? *

3

- Compliant Minor NC Major NC
 Critical NC N/A Not observed

10. Are food storage conditions appropriate? *

- Compliant Minor NC Major NC
 Critical NC N/A Not observed

11. Is potentially hazardous food stored under temperature control? *

- Compliant Minor NC Major NC
 Critical NC N/A Not observed

Comment

Temperature of freezer and fridge were maintained.

Food processing

12. When processing, is a food:

- safe and suitable
- prevented from being contaminated; and
- adequately processed to make safe? *

- Compliant Major NC Critical NC N/A Not observed

13. Are potentially hazardous ready-to-eat foods out of temperature control for minimum time while being processed? *

- Compliant Major NC Critical NC N/A Not observed

14. Is potentially hazardous food cooled/reheated correctly? *

- Compliant Major NC Critical NC N/A Not observed

Food display

15. Is food on display protected from contamination? *

- Compliant Minor NC Major NC
 Critical NC N/A Not observed

16. Do self-service areas have:

- supervision;
- separate utensils; and
- protective barriers? *

- Compliant Minor NC Major NC N/A Not observed

17. Is potentially hazardous food displayed under temperature control? *

- Compliant Minor NC Major NC
 Critical NC N/A Not observed

18. If potentially hazardous food is not displayed under temperature control, is there a documented alternate method of compliance? *

- Compliant Major NC Critical NC N/A Not observed

Food packaging

19. Is food packaged in a manner that protects it from contamination, using appropriate materials? *

- Compliant Minor NC Major NC N/A Not observed

Food transportation

20. Is a food protected from contamination during transportation? *

- Compliant**
 Minor NC
 Major NC
 Critical NC
 N/A
 Not observed

Food transport vehicles

21. Are food transport vehicles suitable? *

- Compliant**
 Minor NC
 Major NC
 Critical NC
 N/A
 Not observed

22. Is a potentially hazardous food transported under temperature control? *

- Compliant**
 Minor NC
 Major NC
 Critical NC
 N/A
 Not observed

Food disposal

23. Is food for disposal kept separate from other food and in a designated area? *

- Compliant**
 Minor NC
 Major NC
 N/A
 Not observed

Food recalls

24. Is there a documented recall system in place? *

- Compliant**
 Major NC
 N/A
 Not observed

Comment

Health and hygiene requirements for food handlers

Health of food handlers

25. Do food handlers report illness and exclude themselves from food handling if they are suffering from a foodborne disease and/or condition? *

- Compliant**
 Major NC
 Critical NC
 N/A
 Not observed

Hygiene of food handlers

26. Do food handlers exercise good hygiene practices? *

- Compliant**
 Major NC
 Critical NC
 N/A
 Not observed

Hand washing

27. Do food handlers wash their hands before commencing/recommencing work? *

- Compliant**
 Critical NC
 N/A
 Not observed

28. Do food handlers wash and dry hands thoroughly using designated hand washing facilities? *

5

Compliant **Major NC** **Critical NC** **N/A** **Not observed**

29. Are the hand washing facilities appropriately located? *

Compliant **Major NC** **Critical NC** **N/A** **Not observed**

30. Are the hand washing facilities:

- permanent fixtures;
- provided with a supply of warm running potable water through a single spout;
- of an adequate size; and
- used only for the washing of hands, arms and faces? *

Compliant **Major NC** **Critical NC** **N/A** **Not observed**

Health and hygiene requirements for food businesses

31. Does the business have easily accessible hand washing facilities that include:

- soap;
- single use towels; and
- a container for used towels? *

Compliant **Minor NC** **Major NC**
 Critical NC **N/A** **Not observed**

Comment

Soap and paper towels to be installed. Send photo.

32. Are actions taken to ensure staff members do not engage in food handling if they are suffering from a foodborne disease or condition? *

Compliant **Major NC** **Critical NC** **N/A** **Not observed**

33. Does the food business take appropriate measures to ensure all people within the food business avoid contaminating food? *

Compliant **Minor NC** **Major NC**
 Critical NC **N/A** **Not observed**

Cleaning, sanitising and maintenance

Cleanliness

34. Are the floors, walls and ceilings maintained in a clean condition? *

Compliant **Minor NC** **Major NC**
 Critical NC **N/A** **Not observed**

35. Are the fixtures, fittings and equipment maintained in a clean condition? *

Compliant **Minor NC** **Major NC**
 Critical NC **N/A** **Not observed**

Sanitising

36. Are food contact surfaces and eating and drinking utensils sanitised using appropriate sanitising methods? *

6

Compliant

Minor NC

Major NC

Critical NC

N/A

Not observed

Comment

Send photo of food grade sanitiser. Ensure to read the direction of use.

Maintenance

37. Are premises, fixtures, fittings, equipment and utensils maintained in a good state of repair and working order? *

Compliant

Minor NC

Major NC

Critical NC

N/A

Not observed

Comment

Few holes and gaps to be sealed.

Thermometer

38. Does the business have a readily accessible digital probe thermometer accurate to +/- 1 degree C? *

Compliant

Minor NC

Major NC

N/A

Not observed

Comment

Send photo of digital probe thermometer.

Single use items

39. Are single use items protected from contamination and not reused? *

Compliant

Minor NC

Major NC

Critical NC

N/A

Not observed

Animal and pest control

40. Is the premises free from animals and pests? *

Compliant

Minor NC

Major NC

Critical NC

N/A

Not observed

41. Does the business take a practical measures to eradicate and prevent the entry and harborage of pests? * 7

Compliant

Minor NC

Major NC

Critical NC

N/A

Not observed

Comment

Contractor will be hired.

Food premises and equipment

42. Is the food premises appropriate for its activities? *

Compliant

Major NC

Critical NC

N/A

Not observed

43. Is there an adequate supply of potable water? *

Compliant

Minor NC

Major NC

Critical NC

N/A

Not observed

44. Does the premises have an adequate sewage and waste water disposal system? *

Compliant

Minor NC

Major NC

Critical NC

N/A

Not observed

Comment

Received.

45. Does the premises have adequate storage facilities for garbage and recyclable matter? *

Compliant

Minor NC

Major NC

Critical NC

N/A

Not observed

46. Does the premises have adequate natural or mechanical ventilation? *

Compliant

Minor NC

Major NC

Critical NC

N/A

Not observed

Comment

Mechanical ventilation for kitchen exhaust hood is still required and will be emailed.

47. Does the premises have sufficient lighting? *

8

- Compliant Minor NC Major NC
 Critical NC N/A Not observed

Comment

Lighting in the freezer is not sufficient. Change the lighting and send photo.

48. Are floors appropriate for the food business' activities? *

- Compliant Minor NC Major NC
 Critical NC N/A Not observed

Comment

Tiled with coving.

49. Are walls and ceilings designed and constructed in a way that is appropriate for the food business activities? *

- Compliant Minor NC Major NC
 Critical NC N/A Not observed

Comment

Walls tiled
Ceiling plasterboard.

50. Are fixtures, fittings and equipment adequate and fit for their intended purpose and able to be effectively cleaned (and sanitised if applicable)? *

- Compliant Minor NC Major NC
 Critical NC N/A Not observed

51. Does the premises have adequate storage facilities? *

- Compliant Minor NC Major NC
 Critical NC N/A Not observed

52. Are there adequate toilet facilities available for the use of food handlers? *

- Compliant Minor NC Major NC
 Critical NC N/A Not observed

53. Is the toilet fitted with an air lock if it opens to a food preparation area? *

- Compliant Minor NC Major NC N/A Not observed

Other

Requirements

54. Does food labelling comply with the Food Standards Code? *

9

- Compliant**
 Major NC
 N/A
 Not observed

55. Does the food business display key information (on packaging to standard food outlets)? *

- Compliant**
 Major NC
 N/A
 Not observed

56. Do food handlers have appropriate skills and knowledge in food safety and hygiene matters to handle food safely? *

- Compliant**
 Minor NC
 Major NC
 N/A
 Not observed

Comment

Food safety posters provided.

Notes

Notes (e.g. non-compliances corrected on site, actions to be taken by business, etc.)

Registration inspection conducted.

Please review the report for items to be actioned and send required photos on arif.mirza@act.gov.au.

Once photos received, report will be forwarded to Environmental management for review and approval.

Points and documents mentioned in the report have been completed and received through email on 20.02.2019.

Result

Result

Inspection result *

~~Not applicable~~

Non compliant

Compliant

Critically non compliant

21 February 2019

Follow up date

Inspector's name *

ARIF MIRZA

Received by

NOTE: Failure to attend to the items in this report within the times specified may render you liable to legal action under the Food Act 2001.

Information

Publications

Food Safety is Your Business

The [Food Safety is Your Business](#) food safety guide aims to help food business managers and staff better understand food safety practices. The guide discusses basic hygiene and food safety principles (e.g. hand washing, storing and receiving food, temperature control and sanitation, etc.).

Food Business Inspection Manual

The [Food Business Inspection Manual](#) has been developed to assist Public Health Officers in delivering a consistent and transparent approach to food business inspections. The items discussed in the Manual follow the order of a routine food business inspection.

Food Business Self Assessment Application

The [Food Business Self Assessment Tool and Application](#) has been developed to assist food businesses to achieve compliance with food safety requirements in the ACT. The self assessment application seeks to assist and support food businesses by enabling businesses to undertake an assessment of their current food safety practices and identify potential areas for improvement. The application provides detailed information about common food safety and regulatory issues, as well as details about food business inspections.

For further information on food business regulation in the ACT, visit health.act.gov.au/foodsafety.

Contact us

For any enquires related to your inspection, contact the Health Protection Service:

Phone: 02 6205 1700

Email: hps@act.gov.au

Post: Locked Bag 5005, WESTON CREEK ACT 2611

In person: 25 Mueley Street, HOLDER ACT 2611

Need an interpreter?



To speak to someone in a language other than English please telephone the Telephone Interpreter Service (TIS) 131 450.

Arabic: إذا كنت بحاجة إلى مترجم إتصل بالرقم: 13 14 50

Chinese: 如果您需要翻譯, 請致電 13 14 50

Croatian: Ako trebate tumača, nazovite: 13 14 50

English: If you need a translator, call 13 14 50

Greek: Αν χρειάζεστε ερμηνέα, τηλεφωνήστε: 13 14 50

Italian: Se hai bisogno di un interprete, chiamate: 13 14 50

Matese: Jekk għandek bżonn ta' interpretu, sejha: 13 14 50

Persian: اگر شما لازم است، فرخوان 131 450

Poish: Jeśli potrzebujesz tłumacza, zadzwoń: 13 14 50

Portuguese: Se você precisar de um intérprete, ligue para: 13 14 50

Serbian: Ako treba tumača, nazovite: 13 14 50

Spanish: Si usted necesita un intérprete, llame a: 13 14 50

Turkish: Eğer bir tercümana ihtiyacınız Arama: 13 14 50

Vietnamese: Nếu bạn cần một thông dịch viên, xin gọi: 13 14 50

Telephone and Interpreter Service 131 450 - Canberra and District - 24 hours a day, seven days a week

Premises : Hotstar ANU

Officer: Arif Mirza

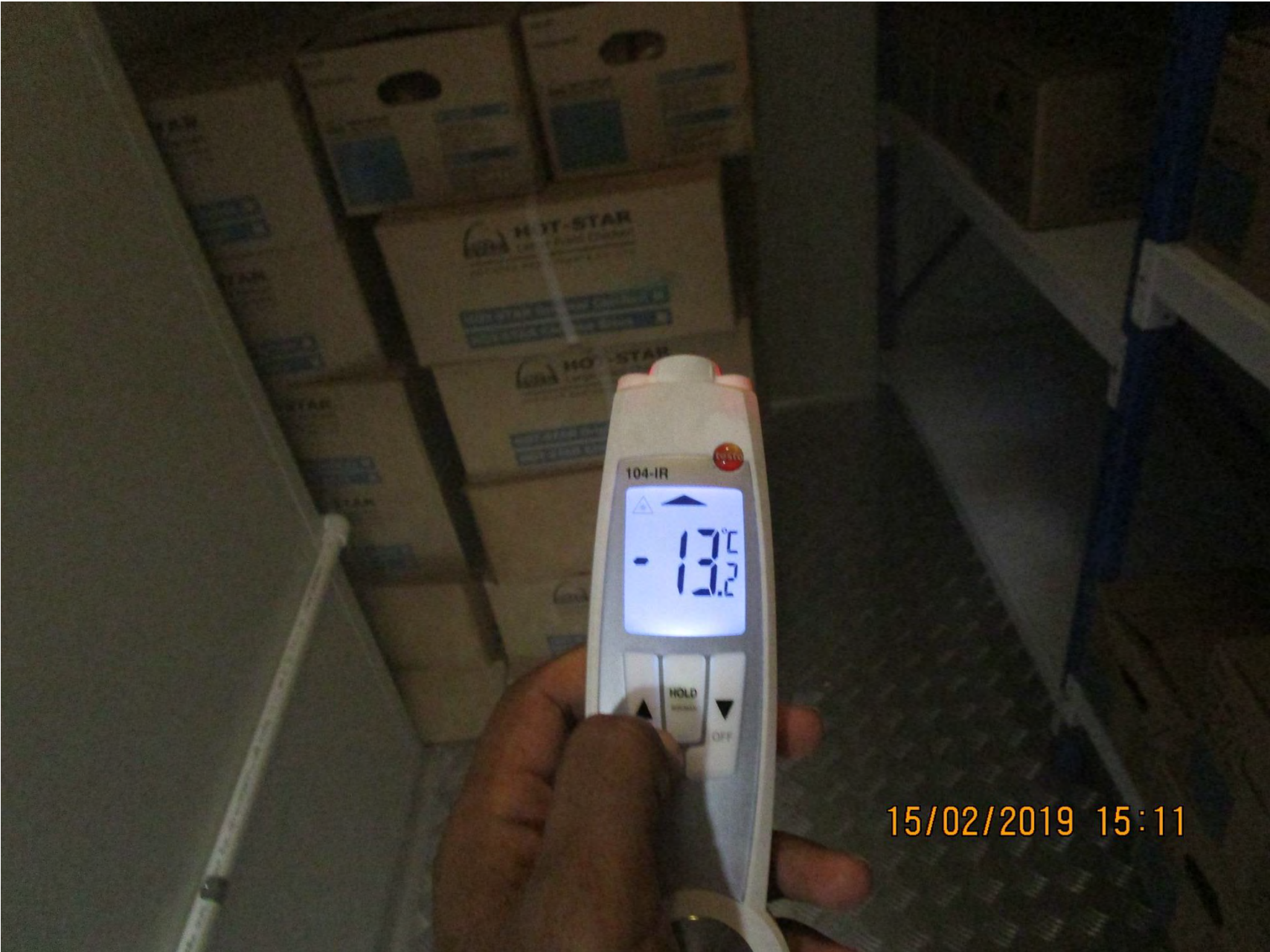
Inspection Performed on: 15 February 2019

























DBT 154 0 1
 SES PROJECT NUMBER: 910&055
 FAULT LEVEL: TINA7 3004
 MANUFACTURE DATE: SEPTEMBER 2018
 MANUFACTURER: SPECIALIST FIBRE OPTICAL SOLUTIONS
 ADDRESS: 20 MILLER ST. NORTH BRIDGE QLD 4170
 PHONE: 07 3261 4472
 WEB: www.sofosolutions.com.au

FED FROM 1000A BUSBLOC 1
 4C + E 16mm² EU XLPE 90*

SES
 100 Spring Street, Brisbane, QLD 4000
 Australia
 Phone: 07 3261 4472
 Fax: 07 3261 4473
 Email: info@ses.com.au
 Website: www.ses.com.au

15/02/2019 15:13

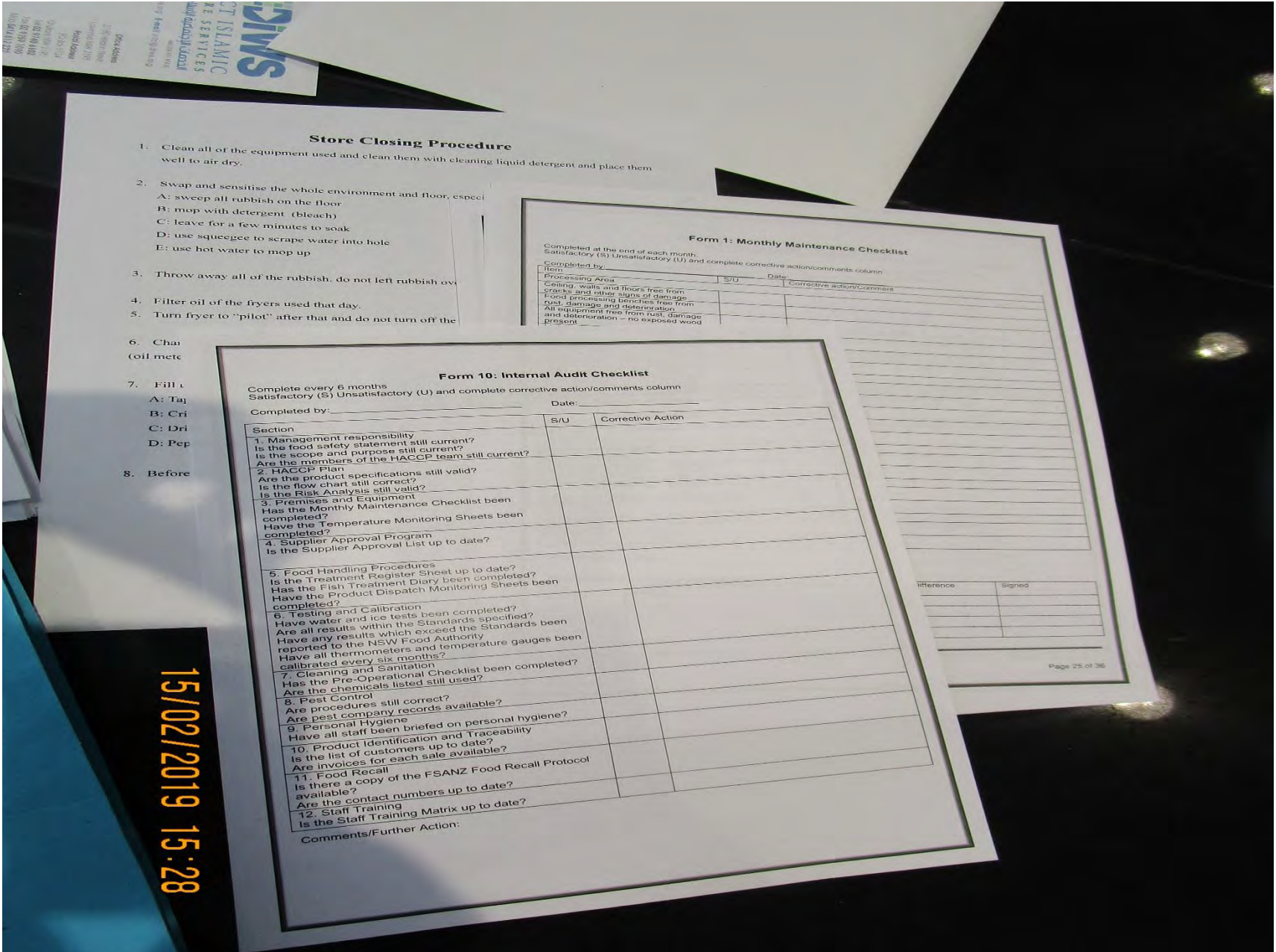












Store Closing Procedure

- 1. Clean all of the equipment used and clean them with cleaning liquid detergent and place them well to air dry.
- 2. Swap and sensitise the whole environment and floor, especially:
 - A: sweep all rubbish on the floor
 - B: mop with detergent (bleach)
 - C: leave for a few minutes to soak
 - D: use squeegee to scrape water into hole
 - E: use hot water to mop up
- 3. Throw away all of the rubbish. do not left rubbish over night
- 4. Filter oil of the fryers used that day.
- 5. Turn fryer to "pilot" after that and do not turn off the fryer
- 6. Check oil meter
- 7. Fill up fryer oil
 - A: Tag
 - B: Critical
 - C: Daily
 - D: Prep
- 8. Before

Form 1: Monthly Maintenance Checklist

Completed at the end of each month: Satisfactory (S) Unsatisfactory (U) and complete corrective action/comments column

Item	S/U	Date	Corrective action/Comment
Gelling, walls and floors free from cracks and other signs of damage			
Food processing benches free from rust, damage and deterioration			
All equipment free from rust, damage and deterioration - no exposed wood present			

Form 10: Internal Audit Checklist

Complete every 6 months Satisfactory (S) Unsatisfactory (U) and complete corrective action/comments column

Section	S/U	Corrective Action
1. Management responsibility Is the food safety statement still current? Is the scope and purpose still current? Are the members of the HACCP team still current?		
2. HACCP Plan Are the product specifications still valid? Is the flow chart still correct? Is the Risk Analysis still valid?		
3. Premises and Equipment Has the Monthly Maintenance Checklist been completed? Have the Temperature Monitoring Sheets been completed?		
4. Supplier Approval Program Is the Supplier Approval List up to date?		
5. Food Handling Procedures Is the Treatment Register Sheet up to date? Has the Fish Treatment Diary been completed? Have the Product Dispatch Monitoring Sheets been completed?		
6. Testing and Calibration Have water and ice tests been completed? Are all results within the Standards specified? Have any results which exceed the Standards been reported to the NSW Food Authority? Have all thermometers and temperature gauges been calibrated every six months?		
7. Cleaning and Sanitation Has the Pre-Operational Checklist been completed? Are the chemicals listed still used?		
8. Pest Control Are procedures still correct? Are pest company records available?		
9. Personal Hygiene Have all staff been briefed on personal hygiene?		
10. Product Identification and Traceability Is the list of customers up to date? Are invoices for each sale available?		
11. Food Recall Is there a copy of the FSANZ Food Recall Protocol available? Are the contact numbers up to date?		
12. Staff Training Is the Staff Training Matrix up to date?		

Comments/Further Action:

15/02/2019 15:28

Premises : Hotstar ANU

Officer: Arif Mirza

Inspection Performed on: Photos from propreitor 20.02.2019

MECHANICAL VENTILATION & KITCHEN EXHAUST CERTIFICATE

Project Name: Hot Star @ Canberra

Address: 154-B1 Australian Nation University
Union Court Redevelopment, Canberra, ACT

This is to certify that the mechanical ventilation and kitchen exhaust system installed by **E. M. Shopfitters** is designed, installed and operating in accordance with the Australian Standards 1668.2 – 2012, 1668.1 – 2015 and Building Code of Australia 2016,F4.12

I am a properly qualified person and have a good working knowledge of the relevant codes and standards referenced above. (My qualifications and experience are listed below).

Relevant qualifications and experience:

Bachelor of Engineering (Mechanical)
Mechanical Ventilation and Air Conditioning Consultant/Design since 1997.
Worked for Camden Sheetmetal, Grand Air, DSA Consulting and Semavat.

The information contained in this statement is true and accurate to the best of my knowledge.

Name of Certifier: [Redacted]

Company: Semavat

Address: 82 Kookaburra Road Prestons NSW

Phone No: [Redacted] **Fax No:** N/A

Signature: [Redacted] **Date:** 19/02/2019













Officeworks

www.officeworks.com.au
Officeworks Belconnen

PH: (02) 6264 7600

Officeworks Ltd

ABN 36 004 763 526

TAX INVOICE

(Q3 2018/19)

20/02/2019

Customer Name: [REDACTED]

Phone No: [REDACTED]

Email: [REDACTED]

Click and collect (Belconnen)

NF1090700

\$20.39

NF FOOD SURFACE SANITISER 5L

Order: Estimated Collection 21/02/2019

Check email for date confirmation

TOTAL

\$20.39

GST Included in Total

\$1.85

* GST Free item

Eft

Purchase

\$20.39

Officeworks

Belconnen

20/02/19 12:01

25827338

ACT AU

026403

***** [REDACTED]

MASTERCARD

CREDIT ACCOUNT

DEBIT Mastercard

APSN 0001 ATC 0202

A0000000041010

PURCHASE

AUD\$ 20.39

RRN 003203582001

(00)APPROVED

AUTH 826172

NO PIN OR SIGNATURE REQUIRED

Please retain receipt for
return/exchange.

Team Member: Ben



My Survey

Submitted By: Jason.Drinkwater_ACTGOV

Submitted Time: 06/04/2020 11:49 AM

Premises and Inspection

WorkforceID

Registration Number

0027/19

File Number

19/000027

Trading Name

Hot Star

Date Registration Number Expires

Feb 27, 2022

Proprietor

Winner Winner Chicken Winnet Pty Ltd

Business Email

[REDACTED]

Is the business open?

Yes

Closure reason:**Closure comments****Inspection Date**

Apr 6, 2020

ReportTimeFormatted

11:51

Inspection Time

11:51

General Requirements**Is the food business registration current and accurate:**

Compliant

Comments**Does the food business have a current food safety supervisor?**

Compliant

Comments

Discussion and Education

Proactive inspections are focused on providing educational materials and discussing with food handlers the following food safety topics. Have the following topics been discussed?

Hand washing?

Discussed

Temperature control?

Discussed

Staff illness?

Discussed

Cleanliness/sanitising?

Discussed

Pest control?

Discussed

Takeaway?

Discussed

Indoor and outdoor gathering restrictions?

Discussed

Social distancing?

Discussed

Staff training?

Discussed

The following educational material was provided or discussed:

COVID-19 Food Business Information Sheet

Other Comments?**Result****Result**

Not Applicable

Finish time

12:18

Inspector's name

Jason Drinkwater

Inspector's signature

Received by

Chris

Receiver's signature

LiquorPremises

LiquorPremises?

No

Is the business delivering alcohol?

Are measures being taken to ensure RSA principles are upheld?

What measures are being taken?

Is all outdoor furniture removed/packed away where possible?


Why not?


Other notes:

Proactive Food Survey

Submitted By: kathryn.stefancik_ACTGOV Submitted Time: 01/02/2021 4:19 PM

Public Health Direction Number: NI2020-801

Premises Details		
Inspection Date: February 1, 2021		Start Time: 15:59
File No.: 19/000027	Registration No.: 0027/19	Registration Expires: February 27, 2022
Trading Name: Hot Star		
		
Address: Maxar Powered by Esri		
Coordinates: X: 149.12085 Y: -35.27802		
Proprietor: Winner Winner Chicken Winnet Pty Ltd		Business Email: [REDACTED]
Status		
Is the business open?		Yes
Is the food business registration current and accurate:		Yes
Comments:		
Does the food business have a current food safety supervisor?		No
Current Food Safety Supervisor: [REDACTED]		
Is the above FSS information correct?		No
New FSS name:		

New FSS contact phone number:	
FSS training completion date:	
Discussion and Education	
Hand washing	Discussed
Staff illness	Discussed
Does the business have a staff illness register?	No
Cleanliness/sanitising	Discussed
Is the business complying with social distancing requirements?	Yes
Does the Business have a COVID-19 Safety Plan?	No
Does the Business request customer contact details?	Yes
Has maximum occupancy signage been erected?	Yes
Staff training	Discussed
The following educational material was provided or discussed: COVID safety guidelines and template	
Compliance	
Business Complying with Public Health Direction:	No
Non Compliance Details No COVID safety plan	
Other Comments: Food business registration not displayed and no FSS	
Result	
Result: Non-Compliant	Finish time: 16:15
Follow up required? Yes Follow up date: 05/02/2021	
Follow up complete: No Follow up completed on:	
Inspector's name: Brooke Rowe	
Inspector's signature	
Received by: Manager	
Receiver's signature	COVID

For the latest advice on restrictions please check www.covid19.act.gov.au or call the COVID-19 helpline on (02) 6207 7244.

The **Business Resource Kit** includes: guidelines for creating a COVID Safety Plan; posters for displaying in your business premises; fact sheets and case studies to provide up to date information and clear advice; and other useful resources. Find the kit at www.covid19.act.gov.au/resources

Canberra Business Advice and Support Service: Business owners can receive up to four hours of free, tailored advice and access online business development resources. Call (02) 6297 3121.

Accessibility

If you have difficulty reading a standard printed document and would like an alternative format, please phone 13 22 81.



If English is not your first language and you need the Translating and Interpreting Service (TIS), please call 13 14 50.

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COVID-19 Food Premises Survey

Submitted By: kathryn.stefancik_ACTGOV Submitted Time: March 15, 2021 12:05 PM

Public Health Direction Number: NI2021-115

Inspection Date / Time

March 15, 2021 / 11:01

Business type

Food Premises

Premises location



Trading Name

Hot Star

Registration Number

0027/19

File Number

19/000027

Registration Expires

February 27, 2023

Proprietor

Winner Winner Chicken Winnet Pty Ltd

Business Email

[REDACTED]

Business address

Kambri Precinct B1/154 University Ave ACTON ACT 2601ACTON

Current Food Safety Supervisor

[REDACTED]

Have any of the above details been updated?

Yes

Changes have been made to the following fields

business email

Public Health Direction requirements

Is the business open?

Yes

Is the business complying with social distancing requirements?

Yes

Does the business have a staff illness register?

No

Does the business have a COVID-19 Safety Plan?

No

Has maximum occupancy signage been erected?

Yes

What is the maximum occupancy listed on displayed signage?

25

Does the business request and maintain customer contact details?

yes

How is the business collecting the customer information?

Check in CBR App

Notes

Need to erect food business registration certificate and have FSS certificate on site.

Result**Activities complying with Public Health Direction**

No

Non-compliances and directions

No COVID plan. Please email by Friday

Follow up required

Yes

Follow up method

documents to be emailed

Email documents to

kathryn.stefancik@act.gov.au

Follow up due date

March 19, 2021

Inspector's name

Kathryn Stefancik

Inspector's signature

Accompanied by**Accompanied by signature**

COVID-19

Finish time

12:09

Follow up (office use only)**Follow up complete**

No

For the latest advice on restrictions please check www.covid19.act.gov.au or call the COVID-19 helpline on (02) 6207 7244.

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COVID-19 Food Premises Survey

Submitted By: Aleen.Arif_ACTGOV Submitted Time: July 1, 2021 3:48 PM

Public Health Direction Number: NI2021-216

Inspection Date / Time

July 1, 2021 / 15:38

Business type

Food Premises

Premises location



Trading Name

Hot Star

Registration Number

0027/19

File Number

19/000027

Registration Expires

February 27, 2023

Proprietor

Winner Winner Chicken Winnet Pty Ltd

Business Email

[REDACTED]

Business address

Kambri Precinct B1/154 University Ave ACTON ACT 2601ACTON

Current Food Safety Supervisor

[REDACTED]

Have any of the above details been updated?

Yes

Changes have been made to the following fields

business email

Public Health Direction requirements

Is the business open?

Yes

Is the business complying with social distancing requirements?

Yes

Are all employees wearing face masks as required?

Yes

Does the business have a staff illness register?

Yes

Does the business have a COVID-19 Safety Plan?

Yes

Has maximum occupancy signage been erected?

Yes

What is the maximum occupancy listed on displayed signage?

25 whole premises

Does the business request and maintain customer contact details?

yes

How is the business collecting the customer information?

Check in CBR App

Notes

Training for covid safety, sanitising and cleaning in place.

Result

Activities complying with Public Health Direction

Yes

Follow up required

No

Inspector's name

Aleen Arif

Inspector's signature



Accompanied by



Accompanied by signature

COVID

Finish time

15:47

For the latest advice on restrictions please check www.covid19.act.gov.au or call the COVID-19 helpline on (02) 6207 7244.

The **Business Resource Kit** includes: guidelines for creating a COVID Safety Plan; posters for displaying in your business premises; fact sheets and case studies to provide up to date information and clear advice; and other useful resources. Find the kit at www.covid19.act.gov.au/resources

Canberra Business Advice and Support Service: Business owners can receive up to four hours of free, tailored advice and access online business development resources. Call (02) 6297 3121.

Accessibility

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ACT Health

Food Premises Inspection Report


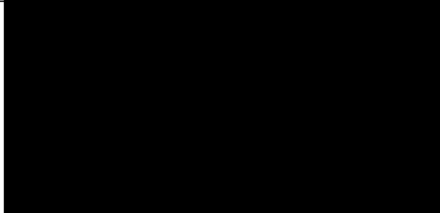
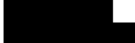
This report is a lawful assessment of the food premises against the requirements of the *Food Act 2001 (ACT)* and *Australia New Zealand Food Standards Code*

Business Name	Hot Star		Reg No	0027/19
Proprietor	Winner Winner Chicken Winnet Pty Ltd		Date & Time	Start: 02 Mar 2022 12:18 PM Finish: 02 Mar 2022 01:35 PM
Premises Address	Kambri Precinct, B1/154 University Ave, ACTON ACT 2601		Reason	Complaint
Business/Mobile Phone	██████████	Email	██████████	Authorised Officer Arif Mirza
Compliance	Non Compliant			
C=Complies Mi = Minor Non Compliant Ma = Major Non Compliant Cr = Critical Non Compliant NA=Not Applicable NO = Not Observed				
		Result		Comments
General Requirements				
1	Registration – Is the food business registration current and accurate? [s91, 97 <i>Food Act 2001</i>]	C		
2	Registration conditions – Is the food business complying with any specific registration conditions (if applicable)? [s99 <i>Food Act 2001</i>]	NA		
3	Registration – Is the current certificate of registration displayed? [s98A <i>Food Act 2001</i>]	C		
4	Food Safety Supervisor (FSS) – Does the food business have a current FSS? [s117 <i>Food Act 2001</i>]	Ma		No FSS onsite
5	Food Safety Supervisor (FSS) – Is the FSS's certificate available at the premises? [s19 <i>Food Regulation 2002</i>]	Ma		No FSS onsite
6	Food Safety Program (FSP) – Is a FSP required?	NA		
7	Food Safety Program (FSP) – Is the FSP available at the premises? [s13(2) <i>Food Regulation 2002</i>]	NA		
8	Food Safety Program (FSP) – Has a copy been provided to the HPS? [s13(2) <i>Food Regulation 2002</i>]	NA		
Food Handling Controls				
9	Food receipt – Is all food protected from contamination? [Standard 3.2.2 cl 5(1) <i>Food Standards Code</i>]	Ma		Food delivered was not stored in the temperature control and was left out for more than 2 hours.
10	Food receipt – Are supplier details available for food on the premises and all food items labelled appropriately (with a prescribed name where applicable)? [Standard 3.2.2 cl 5(2) <i>Food Standards Code</i>]	NO		
11	Food receipt – Are all practical measures taken to ensure potentially hazardous food is received under temperature control? [Standard 3.2.2 cl 5(3)–(4) <i>Food Standards Code</i>]	Cr		No temperature check conducted on food deliveries.
12	Food storage – Is all food protected from contamination? [Standard 3.2.2 cl 6(1)(a) <i>Food Standards Code</i>]	Cr		Food in the freezer stored on floor and unorganised. Mould build up in wash sinks and fridges. Battering station unclean. Cardboard in use throughout premises to store items and used in food processing areas.
13	Food storage – Are food storage conditions appropriate? [Standard 3.2.2 cl 6(1)(b) <i>Food Standards Code</i>]	Ma		See comments in point 12.

14	Food storage – Is potentially hazardous food stored under temperature control? [Standard 3.2.2 cl 6(2) Food Standards Code]	Cr		Raw chicken defrosted in food prep sink over night at room temperature.
15	Food processing – When processing, is all food: <ul style="list-style-type: none"> • safe and suitable; • prevented from being contaminated; and • adequately processed to make safe? [Standard 3.2.2 cl 7(1) Food Standards Code]	Cr		Please see comment 14
16	Food processing – Are potentially hazardous ready-to-eat foods out of temperature control for minimum time while being processed?? [Standard 3.2.2 cl 7(2) Food Standards Code]	Cr		Defrosting of raw meats in food preparation sink overnight at room temperature.
17	Food processing – Is potentially hazardous food cooled/reheated correctly? [Standard 3.2.2 cl 7(3) Food Standards Code]	Cr		See comment 16.
18	Food display – Is food on display protected from contamination? [Standard 3.2.2 cl 8(1), (4) Food Standards Code]	NA		
19	Food display – Do self-service areas have: <ul style="list-style-type: none"> • supervision; • separate utensils; and • protective barriers? [Standard 3.2.2 cl 8(2) Food Standards Code]	NA		
20	Food display – Is potentially hazardous food displayed under temperature control? [Standard 3.2.2 cl 8(5) Food Standards Code]	NA		
21	Food display – If potentially hazardous food is not displayed under temperature control, is there a documented alternate method of compliance? [Standard 3.2.2 cl 25 Food Standards Code]	NA		
22	Food packaging – Is food packaged in a manner that protects it from contamination, using appropriate material? [Standard 3.2.2 cl 9 Food Standards Code]	C		
23	Food transportation – Is all food protected from contamination during transportation? [Standard 3.2.2 cl 10(a) Food Standards Code]	NA		
24	Food transport vehicles – Are food transport vehicles suitable? [Standard 3.2.3 cl 17 Food Standards Code]	NA		
25	Food transportation – Is all potentially hazardous food transported under temperature control? [Standard 3.2.2 cl 10(b), (c) Food Standards Code]	NA		
26	Food disposal – Is food for disposal kept separately from all other food and in a designated area? [Standard 3.2.2 cl 11(1) Food Standards Code]	NO		
27	Food recall – Is there a documented recall system in place? [Standard 3.2.2 cl 12 Food Standards Code]	NA		
Health and Hygiene Requirements for Food Handlers				
28	Health of food handlers – Do food handlers report illness and exclude themselves from food handling if they are suffering from a foodborne disease and/or condition? [Standard 3.2.2 cl 14(1), (2) Food Standards Code]	C		Discussed about staff illness.

29	Hygiene of food handlers – Do food handlers exercise good hygiene practices? [Standard 3.2.2 cl 15(1) Food Standards Code]	Cr		Hand wash obstructed with no soap and paper towel.
30	Hand washing – Do food handlers wash their hands before commencing/recommencing work? [Standard 3.2.2 cl 15(2), (3) Food Standards Code]	Cr		See comment 29
31	Hand washing – Do food handlers wash and dry hands thoroughly using designated hand washing facilities? [Standard 3.2.2 cl 15(4) Food Standards Code]	Cr		See comment 29
32	Hand washing – Are the hand washing facilities appropriately located? [Standard 3.2.3 cl 14(1) Food Standards Code]	C		
33	Hand washing – Are the hand washing facilities: <ul style="list-style-type: none"> • permanent fixtures; • provided with a supply of warm running potable water through a single spout; • of an adequate size; and • used only for the washing of hands, arms and faces? [Standard 3.2.3 cl 14(2) Food Standards Code] 	Ma		Towels used for wiping benches left at the hand wash sink. Another hand wash sink not in use and was obstructed with foods and clothing.
Health and Hygiene Requirements for Food Businesses				
34	Hygiene of food handlers (duties of food businesses) – Does the business have easily accessible hand washing facilities that include: <ul style="list-style-type: none"> • soap; • single use towel; and • a container for used towels? [Standard 3.2.2 cl 17 Food Standards Code]	Cr		No soap and paper towel.
35	Health of food handlers (duties of food businesses) – Are actions taken to ensure staff members do not engage in food handling if they are suffering from a foodborne disease or condition? [Standard 3.2.2 cl 16 Food Standards Code]	C		Discussed
36	General duties of food businesses – Does the food business take all practical measures to ensure all people within the food business avoid contaminating food? [Standard 3.2.2 cl 18 Food Standards Code]	Cr		Please see comments above.
Cleaning, Sanitising and Maintenance				
37	Cleanliness – Are the floors, walls and ceilings maintained in a clean condition? [Standard 3.2.2 cl 19(1) Food Standards Code]	Cr		Floors and walls unclean with significant build up of food debris, fat and grease and mould.
38	Cleanliness – Are the fixtures, fittings and equipment maintained in a clean condition? [Standard 3.2.2 cl 19(2) Food Standards Code]	Ma		Mould build up in wash sinks, cook line unclean, hand wash sinks unclean. Dry storage area unclean. Exhaust hood filters has significant build up of oil and grease.
39	Sanitising – Are food contact surfaces and eating and drinking utensils sanitised using appropriate sanitising methods? [Standard 3.2.2 cl 20 Food Standards Code]	Cr		No sanitiser available onsite or in use.
40	Maintenance – Are premises, fixtures, fittings, equipment and utensils maintained in a good state of repair and working order? [Standard 3.2.2 cl 21 Food Standards Code]	Ma		Refrigerator not in working order. Has build up of mould and water. No foods were stored in the refrigerator. Wash bench tap leaking to be repaired.
41	Thermometer – Does the business have a readily accessible digital probe thermometer accurate to $\pm 1^{\circ}\text{C}$? [Standard 3.2.2 cl 22 Food Standards Code]	Ma		No thermometer onsite.

42	Single use items – Are single use items protected from contamination and not reused? [Standard 3.2.2 cl 23 Food Standards Code]	C		
43	Animals and pests – Is the premises free from animals and pests? [Standard 3.2.2 cl 24(1)(a)(b) Food Standards Code]	C		
44	Animals and pests – Does the business take all practical measures to eradicate and prevent the entry and harbourage of pests? [Standard 3.2.2 cl 24(1)(c)(d) Food Standards Code]	NO		Provide recent pest control report.
Design and Construction				
45	General requirements – Is the food premises appropriate for its activities? [Standard 3.2.3 cl 3 Food Standards Code]	Ma		Food premises requires thorough cleaning and sanitising of the premises.
46	Water supply – Is there an adequate supply of potable water? [Standard 3.2.3 cl 4 Food Standards Code]	C		
47	Sewage and waste water disposal – Does the premises have an adequate sewage and waste water disposal system? [Standard 3.2.3 cl 5 Food Standards Code]	C		
48	Garbage storage – Does the premises have adequate storage facilities for garbage and recyclable matter? [Standard 3.2.3 cl 6 Food Standards Code]	C		
49	Ventilation – Does the premises have adequate natural or mechanical ventilation? [Standard 3.2.3 cl 7 Food Standards Code]	C		Mechanical ventilation internal duct cleaning is required by a professional. Please provide certificate once the cleaning is undertaken.
50	Lighting – Does the premises have sufficient lighting? [Standard 3.2.3 cl 8 Food Standards Code]	C		
51	Floors – Are floors appropriate for the food business' activities? [Standard 3.2.3 cl 10 Food Standards Code]	C		
52	Walls and ceilings – Are walls and ceilings designed and constructed in a way that is appropriate for the food business' activities? [Standard 3.2.3 cl 11 Food Standards Code]	C		
53	Fixtures, fittings and equipment – Are fixtures, fittings and equipment adequate and fit for their intended purpose and able to be effectively cleaned (and sanitised if applicable)? [Standard 3.2.3 cl 12 Food Standards Code]	C		
54	Storage facilities – Does the premises have adequate storage facilities? [Standard 3.2.3 cl 15 Food Standards Code]	C		Freezer storage to be organised.
55	Toilet facilities – Are there adequate toilet facilities available for the use of food handlers? [Standard 3.2.3 cl 16 Food Standards Code]	C		
56	Toilet facilities – Is the toilet fitted with an air lock if it opens to a food preparation area? [Standard 3.2.3 cl 3 Food Standards Code]	NA		
Other				
57	Labelling – Does food labelling comply with the Food Standards Code? [Food Standards Code]	NA		
58	Kilojoule displays – Does the food business display kilojoule information (only applicable to standard food outlets)? [s110–111 Food Act 2001]	NA		
59	Skills and knowledge – Do food handlers have appropriate skills and knowledge in food safety and hygiene matters to handle food safely? [Standard 3.2.2 cl 3 Food Standards Code]	Ma		Staff not aware of food safety and hygiene practises. All Staff to undergo basic food safety training.

SUMMARY COMMENTS/ACTION TO BE TAKEN			
<p>Full routine inspection conducted on a complaint received about the unclean condition of the premises. C also alleged to be sick after consuming food from the premises.</p> <p>Several critical non-compliances were noted during the inspection. Business has voluntarily closed until further advise. Advised that after reviewing the inspection with the environmental management further information will be provided to the business. Prohibition order may be issued after consulting its the Environmental Management team.</p> <p>Raw chicken defrosting in the food prep sink was disposed off voluntarily by the business. Photos were taken during the inspection.</p>			
Please rectify identified non-compliances by the due date. Contact the Officer for any enquiries.			Follow-Up Date: 03 Mar 2022
I have read and I understand the contents of this assessment.			
Proprietor/Staff Signature:		Authorised Officer Signature:	
Proprietor/Staff Name:		Authorised Officer Name:	Arif Mirza

Premises : Hot Star

Officer: Arif Mirza & Brooke Rowe
Inspection Performed on: 2 March 2022

1 Towels used for wiping benches at hand wash in front kitchen



2 Food delivery from Coles





4 Hand wash obstructed in the wash up area with no soap and paper towel



5 Wash up sinks unclean with mould build up





7 Raw chicken defrosted in food prep sink overnight at room temperature





8 Temperature of raw chicken defrosted





10 Dry storage unorganised









14 Mould build up in upright fridge seals







17 Upright fridge empty, only a bottle of siracha sauce was found.

83





























31 Unclean chicken battering bench area









34 Unclean spices container











36 Voluntary disposal of raw chicken defrosted at room temperature overnight in bins

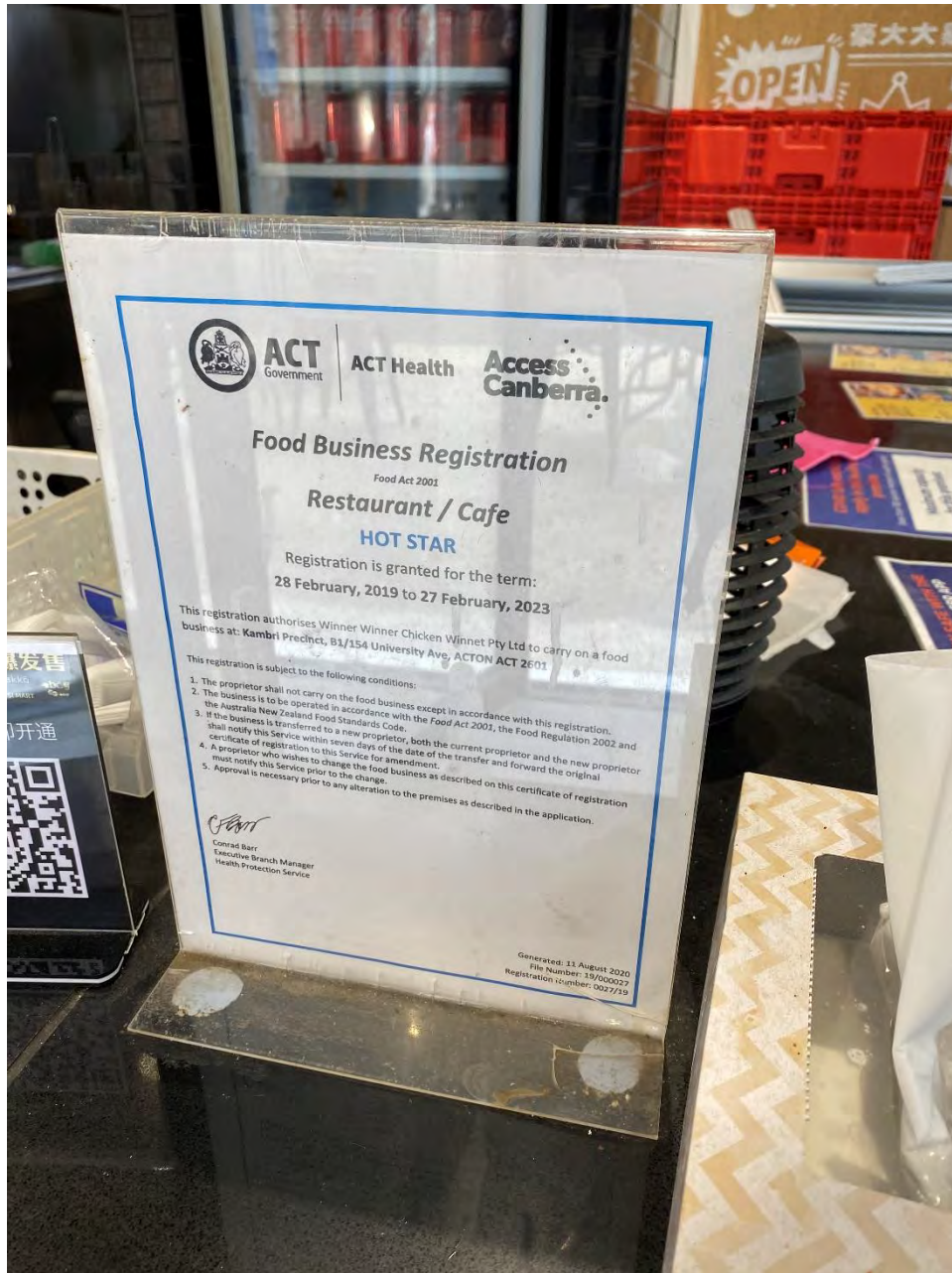
















Australian Capital Territory
Food Act 2001 ~ Prohibition Order

Food Act 2001, Part 7 Improvement Notice and Prohibition Orders

s 82 (Service of Prohibition Order), s 83 (Contents of Prohibition Order)

s 27 Compliance with the Australia New Zealand Food Standards Code

1 Name of instrument

This instrument is a Prohibition Order made under section 82 of the *Food Act 2001*. [For the purposes of section 83(3)(a)]

2 Proprietor upon whom the Order is served

This Prohibition Order is served upon Winner Winner Chicken Winner Pty Ltd as proprietor of the Hot Star with registration number 0027/19, located at Kambri Precinct B1/154 University Avenue, Acton, ACT 2601.

3 Decision to issue Prohibition Order

As an authorised officer under the *Food Act 2001* this Prohibition Order is served having formulated a belief, on reasonable grounds, that service of this Prohibition Order is necessary to prevent or mitigate a serious danger to public health.

4 Grounds for Prohibition Order

This Prohibition Order is served having formulated a belief, on reasonable grounds, that:

- the *Food Act 2001* (including the Food Standards Code) has been, or is likely to be, contravened by the proprietor's food business in relation to the handling of food for sale.

Australian Capital Territory
Food Act 2001 ~ Prohibition Order

This order is issued following an inspection on Wednesday 2 March 2022 that found significant issues, the cumulative effect of which represents a serious risk to public health that must be averted. The significant issues identified generally amount to:

- a failure to maintain required temperature control for food.
- food not being stored in a way that will protect it from the likelihood of contamination.
- the absence of appropriate and accessible handwash basins that allow easy and effective hand washing.
- unclean, insanitary or inadequate equipment, fittings or fixtures.
- unclean, or insanitary surfaces.
- the absence of a cleaning and sanitation plan, or failure to adhere to such a plan.
- Absence of appropriate skills and knowledge in food safety and hygiene matter.

5 Contravention of Prohibition Order

Contravention of this Prohibition Order is an offence carrying a maximum penalty of 400 penalty units (\$60 000 for an individual, \$300 000 for a corporation).

6 Display of Closure Notice

Under section 84A of the *Food Act 2001* a Closure Notice(s) must be displayed indicating that your business has been closed under this Order. It is an offence to obstruct in any way an authorised officer attempting to erect a Closure Notice.

The Closure Notice can only be legally removed by an authorised officer. Unless it is necessary to reposition, update or correct the Closure Notice it will only be removed when a Clearance Certificate for this order has been issued.

Australian Capital Territory
Food Act 2001 ~ Prohibition Order

It is also an offence to remove, deface, obscure in any way, or otherwise interfere with the Closure Notice in any way. The maximum penalty for commission of such an offence is 100 penalty units (\$15 000 for an individual, \$75 000 for a corporation).

7 Removal of Prohibition Order

This order is effective from the date of service until a Clearance Certificate is issued by an authorised officer.

A Clearance Certificate will not be issued until a reinspection indicates that the proprietor has complied with this Prohibition Order, and there is no longer a serious danger to public health.

8 Reinspection

Pursuant to section 83(3)(e) the proprietor named in this order is instructed that a reinspection of the matters to which this order relates may be requested if the proprietor considers that the food business now complies with the Food Act.

A request for reinspection to revoke the Prohibition Order may only be made in writing using the attached form. Unless your business is a fee-exempt food business, a fee is imposed for all reinspections to revoke a Prohibition Order. If more than one reinspection is required to revoke the Prohibition Order, multiple reinspection fees are payable.

The reinspection fee must be paid before a reinspection, to revoke this Prohibition Order, can be arranged. The attached request for reinspection form provides the details of the reinspection fee to be paid, as well as instructions for submission and processing of the form.

In accordance with the *Electronic Transactions Act 2001* you are advised that consent is not given to requests for reinspection by electronic communication. If this Prohibition Order requires the provision of documents, records or plans, consent is given to the provision of such documents by email to hps@act.gov.au.

Australian Capital Territory
Food Act 2001 ~ Prohibition Order

9 Order

As an authorised officer under the *Food Act 2001* I am of the opinion that following an inspection, the food business warrants the issue of a Prohibition Order to prevent or mitigate a serious danger to public health. Accordingly, I instruct the proprietor named in this order to cease preparation of food for sale from the named business or use the named premises to handle food until:

1. All walls, floors and ceilings are thoroughly cleaned to remove all food matter, dust, dirt, and waste. [Standard 3.2.2 clause 19];
2. All equipment and fixtures that is used for food preparation or equipment that comes into contact with food is in a clean, sanitary condition and stored in a manner that it will not contaminate food. [Standard 3.2.2 clause 20];
3. The freezer is cleaned to remove all excess ice and condensation. [Standard 3.2.2 clause 19];
4. All seals on the refrigeration units are repaired and cleaned where necessary to provide an adequate seal and maintain temperature control [3.2.2 clause 21];
5. All hand washbasin must [Standard 3.2.2 clause 17];
 - Be clearly identified for the sole purpose of washing hands, arms and face.
 - Provide free uninterrupted access for effective hand washing
 - Provide a supply of soap (liquid)
 - Provide hand drying facilities such as single use paper towels.
6. The exhaust system and the exhaust hoods are thoroughly cleaned (internal and external) . The proprietor is to provide evidence that the exhaust system and the exhaust hoods have been internally cleaned and is free from any build up of food waste, dirt, grease or other visible matter. [Standard 3.2.2 clause 19]. (Certification from a service company detailing that the internals of the exhaust are in a clean condition and fit for use is required);
7. The leaking tap at the wash up sink is repaired to ensure the equipment is maintained and in good working order. [Standard 3.2.2 clause 21];

Australian Capital Territory
Food Act 2001 ~ Prohibition Order

8. The upright fridge is repaired to working order or removed from the premises [Standard 3.2.2 clause 21]
9. All potentially hazardous food is stored in such a way that it is protected from the likelihood of contamination by being covered, stored in food grade storage containers with close fitting lids and stored off the floor (including drystore and freezer) [Standard 3.2.2 clause 6];

Note: cardboard boxes are not acceptable food storage items.
10. A temperature monitoring device is provided that is easily accessible within the premises, available to all staff and able to accurately measure the temperature of potentially hazardous foods to +/-1°C [Standard 3.2.2 Clause 22];
11. A food grade chemical sanitiser is provided to ensure all utensils and food contact surfaces are in a clean and sanitary condition [Standard 3.2.2 clause 20];
12. A designated storage facility for personal items and chemical products is provided. [Standard 3.2.2 clause 6 and Standard 3.2.2 clause 15];
13. A valid, updated copy of the Food Safety Supervisor's certification is available at the premises. [Section 116 and 117 Food Act 2001].
14. Provide the Health Protection Service with a satisfactory food business management plan. The management plan is to demonstrate food safety protection procedures to ensure contamination is prevented as required by the Australia New Zealand Food Standards Code. The plan is to include:
 - A cleaning, sanitising and hygiene program [Standard 3.2.2 clause 19];
 - A food storage and handling procedure [Standard 3.2.2 clause 6];
 - A pest management program [Standard 3.2.2 clause 24];
 - Completion of a staff training program to ensure all staff are aware of food safety practices. [Standard 3.2.2 clause 3]



Australian Capital Territory

Food Act 2001 ~ Prohibition Order

Note: Completion of the I'M ALERT Food Safety Training program by all food handlers employed in the food business is required. Access to the training program is available from the Health Protection Service website at no cost.

<https://www.health.act.gov.au/food-safety-training-and-resources>



Lyndell Hudson
Director
Environmental Health Food Safety

2 March 2022

ENGLISH	If you need interpreting help, telephone:
ARABIC	: إذا احتجت لمساعدة في الترجمة الشفوية ، إتصل برقم الهاتف :
CHINESE	如果你需要传译员的帮助，请打电话：
CROATIAN	Ako trebate pomoć tumača telefonirajte:
GREEK	Αν χρειάζεστε διερμηνέα τηλεφωνήστε στο
ITALIAN	Se avete bisogno di un interprete, telefonate al numero:
PERSIAN	: اگر به ترجمه شفاهی احتیاج دارید به این شماره تلفن کنید:
PORTUGUESE	Se você precisar da ajuda de um intérprete, telefone:
SERBIAN	Ако вам је потребна помоћ преводиоца телефонирајте:
SPANISH	Si necesita la asistencia de un intérprete, llame al:
TURKISH	Tercümana ihtiyacınız varsa lütfen telefon ediniz:
VIETNAMESE	Nếu bạn cần một người thông-ngôn hãy gọi điện-thoại:

TRANSLATING AND INTERPRETING SERVICE

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Canberra and District - 24 hours a day, 7 days a week