

Food Safety - Blue Gloves

Why does the food industry prefer BLUE gloves? Because food safety is about preventing what you can't see!

- Blue is not a natural food color → Any torn piece is spotted instantly in the product
- Supports visual control → QA teams can easily detect contamination, torn gloves, or dirt
- Enables colour coding → Blue for food handling, Green for cleaning, Red for raw meat = no mix-ups

WHY BLUE GLOVES ARE USED IN THE FOOD INDUSTRY

BLUE COLOUR = SAFETY, VISIBILITY & QUALITY

- 1 EASY DETECTION**
 - Blue is rarely found naturally in food.
 - Any torn glove pieces stand out easily for quick detection.
- 2 BETTER VISUAL CONTROL**
 - Helps workers and quality teams easily notice:
 - Torn gloves
 - Missing fingertips
 - Dirt or contamination
- 3 AVOID CROSS CONTAMINATION**

Different glove colours help separate tasks and reduce risk.

Blue	→ Food Handling
Green	→ Cleaning
Black	→ Maintenance
Red	→ Raw Meat Handling
- 4 METAL DETECTABLE GLOVES**

Some blue gloves contain metal-detectable material, helping metal detectors identify glove fragments in production lines.

WHY NOT OTHER COLOURS?

WHITE	BLACK	RED / GREEN	OTHER BRIGHT COLOURS
Gets dirty quickly and harder to see in flour/dairy and other foods.	May hide dirt, contamination or torn pieces.	May blend with food items like meat, vegetables, fruits, sauces etc.	Can be distracting and not as effective in visual detection in most food processes.

BLUE IS THE BEST CHOICE!

- High visibility
- Easy detection
- Reduces contamination risk
- Preferred by industry worldwide

Should you have any further questions, please contact Shire's Environmental Health Officer, via email health@coolgardie.wa.gov.au.

Food Safety – Safe Food

Safe Food Starts with Facts, Not Assumptions

1. **Frozen Food**

✗ Myth: Freezing kills all bacteria.

✓ Reality: Freezing only slows or stops bacterial growth. Many microorganisms can survive freezing and become active again when thawed.

2. **Expiry Dates**

✗ Myth: Food is always unsafe after the expiry date.

✓ Reality: The meaning depends on the type of date (Use By, Best Before, Expiry). Some relate to safety, others to quality.

3. **Visual Inspection**

✗ Myth: If food looks and smells fine, it's safe to eat.

✓ Reality: Many dangerous pathogens cannot be detected by sight, smell, or taste.

4. **Hand Gloves**

✗ Myth: Wearing gloves eliminates contamination risks.

✓ Reality: Dirty gloves can spread contamination just as easily as unwashed hands.

5. **Metal Detectors**

✗ Myth: Metal detectors detect all foreign materials.

✓ Reality: Metal detectors only detect metallic contaminants. Glass, plastic, wood, and stones may require other controls.

6. **Cleaning vs Sanitizing**

✗ Myth: Cleaning and sanitizing are the same thing.

✓ Reality: Cleaning removes dirt and residues; sanitizing reduces microorganisms to safe levels.

7. **HACCP**

✗ Myth: HACCP guarantees zero food safety incidents.

✓ Reality: HACCP reduces risk through preventive controls but cannot eliminate all risks.

8. **Temperature Checks**

✗ Myth: A thermometer is always accurate.

✓ Reality: Thermometers must be calibrated regularly to ensure reliable readings.

9. **Food Recalls**

✗ Myth: Food recalls only happen due to microbial contamination.

✓ Reality: Recalls can occur because of allergens, labelling errors, foreign materials, or chemical hazards.

10. **Audits**

✗ Myth: Food safety is only important during audits.

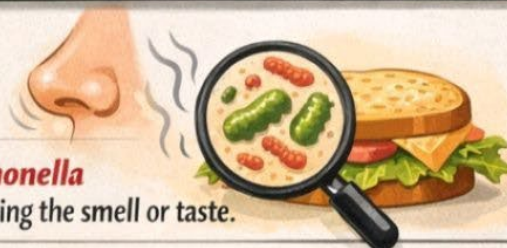
✓ Reality: Food safety is a daily commitment, not an audit-day activity.

Food Safety Myths and Facts

(Based on HACCP Principles)

✗ Myth: If food smells good, it is safe to eat.

✓ Fact: Dangerous bacteria like **Salmonella** may be present **without** changing the smell or taste.



✗ Myth: Washing hands quickly is enough.

✓ Fact: Hands must be washed **with soap** for at least **20 seconds**.



✗ Myth: Freezing food kills all bacteria.

✓ Fact: Freezing only **stops bacteria** from growing.



✗ Myth: Hot food left outside for a few hours is still safe.

✓ Fact: Bacteria grow rapidly between **5°C and 60°C. "Danger Zone."**



✗ Myth: Same cutting board can be used for everything.

✓ Fact: Raw meat can spread bacteria like **E. coli** to veggies.



**Food can look good and smell good,
but still be unsafe —
always follow food safety rules!"**

FOOD SAFETY

MYTH VS REALITY

WHAT MOST PEOPLE GET **WRONG** ABOUT SAFE FOOD!



❌ MYTH		✅ REALITY
 Freezing kills all bacteria.	 FROZEN FOOD	Freezing slows or stops bacterial growth. Many microorganisms survive freezing and become active again when thawed. 
 Food is always unsafe after the expiry date.	 EXPIRY DATES	The meaning depends on the type of date (Use By, Best Before, Expiry). Some relate to safety, others to quality. 
 If food looks and smells fine, it's safe to eat.	 VISUAL INSPECTION	Many dangerous pathogens cannot be detected by sight, smell, or taste. 
 Wearing gloves eliminates contamination risks.	 HAND GLOVES	Dirty gloves can spread contamination just as easily as unwashed hands. 
 Metal detectors detect all foreign materials.	 METAL DETECTORS	Metal detectors only detect metallic contaminants. Glass, plastic, wood, and stones may require other controls. 
 Cleaning and sanitizing are the same thing.	 CLEANING VS SANITIZING	Cleaning removes dirt and residues. Sanitizing reduces microorganisms to safe levels. 
 HACCP guarantees zero food safety incidents.	 HACCP	HACCP reduces risk through preventive controls but cannot eliminate all risks. 
 A thermometer is always accurate.	 TEMPERATURE CHECKS	Thermometers must be calibrated regularly to ensure reliable readings. 
 Food recalls only happen due to microbial contamination.	 FOOD RECALLS	Recalls can occur because of allergens, labeling errors, foreign materials, or chemical hazards. 
 Food safety is only important during audits.	 AUDITS	Food safety is a daily commitment, not an audit-day activity. 

FOOD SAFETY IS EVERYONE'S RESPONSIBILITY.

 PROTECT CONSUMERS
  PROTECT BRAND
  BUILD TRUST
  PREVENT LOSSES
  MAKE FOOD SAFE FOR ALL

“ Don't just follow rules. Understand the why behind them. ”

SAFE FOOD TODAY. HEALTHY TOMORROW.

FROM CLEAN KITCHEN TO SAFE PLATE – EVERY STEP COUNTS

START FRESH! ELIMINATE BACTERIA

1. CLEAN: FIGHTING GERMS AT THE START



- Wash Hands for 20 Seconds
- Sanitize Surfaces (Counters, Sinks, Tables)
- Wash Produce (Fruits, Vegetables, Herbs)



NO MIXING! KEEP THEM APART

2. SEPARATE: PREVENTING CROSS-CONTAMINATION



- Use Different Boards for
- Store Raw Foods Separately in the Fridge
- Keep Raw & Ready-to-Eat Foods Apart



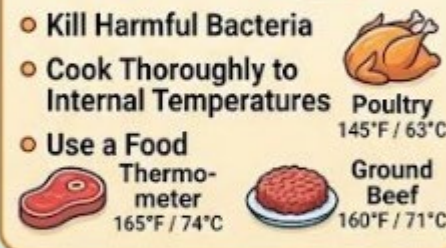
GET HOT! KILL THE PATHOGENS

3. COOK: REACHING SAFE TEMPERATURES



- Kill Harmful Bacteria
- Cook Thoroughly to Internal Temperatures
- Use a Food Thermometer

	Poultry
	145°F / 63°C
Thermo-meter	Ground Beef
165°F / 74°C	160°F / 71°C

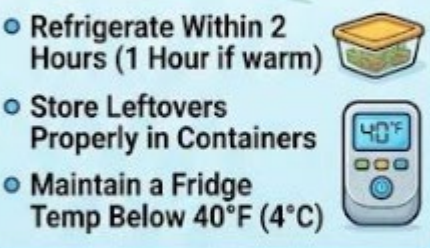


STAY COOL! KEEP GERMS AT BAY

4. CHILL: STOPPING BACTERIAL GROWTH



- Refrigerate Within 2 Hours (1 Hour if warm)
- Store Leftovers Properly in Containers
- Maintain a Fridge Temp Below 40°F (4°C)



PROTECT YOURSELF & YOUR FAMILY. A HEALTHY LIFE STARTS WITH FOOD SAFETY.



NATIONAL FOOD HEALTH INITIATIVE

#FoodSafetyAwareness #CleanKitchenSafePlate

LEARNMORE@FOODSAFETY.ORG

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Food Safety – Ethanol

Why 70% Ethanol is More Effective Than 100% as a Disinfectant

It might sound counterintuitive, but 70% ethanol is actually more powerful than 100% when it comes to disinfection. Ethanol works by: denaturing proteins, disrupting cell membranes, dissolving lipids.

Water is the Game-Changer !! 70% ethanol contains 30% water and that makes all the difference

- ✓ Enhances penetration into microbial cell ✓ Ensures effective protein denaturation ✓ Prevents instant surface coagulation

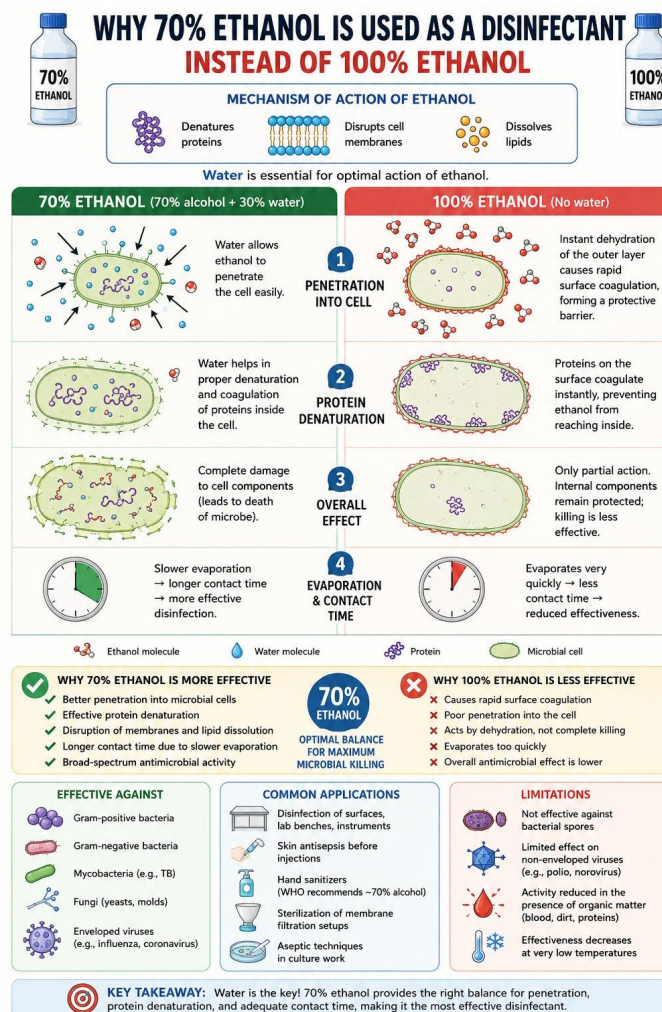
70% vs 100% Ethanol: **70% Ethanol**

- ✓ Better cell penetration ✓ Complete protein denaturation ✓ Longer contact time (slower evaporation) ✓ Broad-spectrum antimicrobial activity

100% Ethanol

- ✗ Rapid surface coagulation (forms a protective barrier) ✗ Poor penetration into the cell ✗ Evaporates too quickly ✗ Less effective overall
- Effective Against • Gram-positive & Gram-negative bacteria • Mycobacteria • Fungi • Enveloped viruses ⚠
- Limitations • Not effective against bacterial spores • Limited action on non-enveloped viruses • Reduced activity in presence of organic matter

Key Takeaway 70% ethanol strikes the perfect balance allowing better penetration, proper protein denaturation, and sufficient contact time for maximum microbial killing



Should you have any further questions, please contact Shire's Environmental Health Officer, via email health@coolgardie.wa.gov.au.

Food Safety – Cleaning

Food Safety Isn't About Cleaning - It's About Following the Right Sequence. Many food businesses believe that using a sanitizer alone is enough to keep food safe. In reality, sanitation only works effectively after proper cleaning has been completed.

The 5-Step Cleaning Process Every Food Operation Should Follow:

- ✓ 1. Pre-Cleaning Remove visible dirt, food debris, and waste from surfaces.
- ✓ 2. Main Cleaning Use appropriate detergents to break down grease, fats, and stubborn residues. ✓ 3. Rinsing Wash away loosened contamination and detergent residues using clean water.
- ✓ 4. Sanitizing Reduce harmful microorganisms to safe levels using approved sanitizers.
- ✓ 5. Drying Allow surfaces to dry naturally or use clean air to prevent recontamination.

Cleaning alone is not enough. 🦟 Pest control is equally critical for food safety. Rodents, flies, cockroaches, birds & other pests can contaminate food directly or indirectly, spread diseases, damage facilities & harm a company's reputation.

Key preventive actions include:

- ✓ Immediate cleanup of spilled food
 - ✓ Keeping food covered
- ✓ Closing doors and windows when appropriate
 - ✓ Maintaining sealed waste containers
 - ✓ Storing products on elevated shelves
- ✓ Reporting signs of pest activity immediately

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Food Safety – Labelling

One label can save a product... another can protect a life. Do you know the difference?

Many consumers — and even food professionals — confuse Best Before, Expiry Date and Use By. But these labels have very different meanings.



Best Before - Indicates product quality ✓

Food may still be safe after this date if stored properly.

Taste, texture, or freshness may decline



Use By - Indicates food safety.

Common on highly perishable foods.

Should not be consumed after this date



Expiry Date - Product should not be used or consumed after this date.

Often seen on infant foods, medicines and certain specialized products

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