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16 April 2019

Macedonian Community Of Adelaide & S.A Inc.
Macedonian Hall
P.O Box 291
FINDON SA 5023

Dear Macedonian Community Of Adelaide & S.A Inc.

Food Premises Inspection: FR0095 - Macedonian Hall – 148 Crittenden Road, FINDON 5023 SA

I am writing to you regarding a recent inspection of the above premises undertaken on 16 Apr 2019 to assess the compliance with the Food Safety Standards. You will find included with this letter the Food Safety Checklist and Report of Non-complying Items which relate to the inspection.

Food Safety Checklist

This document lists all of the elements of the Food Safety Standards that have been assessed during the inspection. Each of these elements is allocated a score based on the observed compliance with the Food Safety Standards. Satisfactory compliance is scored a zero and non-compliance is allocated a weighted score (1, 4 or 8). The weighting is based on the risk to the safety of food being sold:

- A score of **8** indicates critical non-compliance with the Food Safety Standards;
- A score of **4** indicates major non-compliance with the Food Safety Standards; and
- A score of **1** indicates minor non-compliance with the Food Safety Standards.

These scores are shown in bold next to each of the elements on the checklist. The scores are totalled to determine your overall Food Safety Star Rating in accordance with the table detailed below.

0-3 points.....	5 Stars	<i>Excellent food safety standards and compliance</i>
4-7 points.....	4 Stars	<i>Very good food safety standards and compliance</i>
8-11 points.....	3 Stars	<i>Good food safety standards and compliance</i>

**For more information refer to 'Understanding the Risk Rating Score' in the Food Safety Checklist*

If you have received 3, 4 or 5 Stars, your inspection result will be forwarded to SA Health for development and posting of your Certificate. Please allow up to four weeks to receive your Certificate. In the event that your certificate has not arrived within four weeks please contact SA Health's Food Safety and Nutrition Branch on 8226 7100. Further information regarding the Food Safety Rating Scheme is available on the SA Health website.

Only food service businesses such as hotels, restaurants, cafés and take away shops are eligible to be rated at their routine inspections. Businesses that are primarily supermarkets, only handle pre-packaged foods or do not sell directly to the public are not rated and will not be issued a certificate irrespective of their inspection outcome.

Report of Non-Complying Items

This document outlines any items that did not comply with the Food Safety Standards that were identified by the Authorised Officer at the time of the inspection.

Each non-compliance is explained in detail with information detailing location, officer observations, actions required and the due date for rectification of the non-compliance. It is essential that any non-compliance items are rectified by the date nominated, if not an Improvement Notice will be served and additional inspection fees will be charged.

Should you require an extension to complete the items, it is required that you contact me before the due date to negotiate an alternate timeframe.

If you wish to discuss the inspection findings or any other matter relating to food safety, please contact on 08 8408 1111.

Yours sincerely

Gillian Miller
Environmental Health Officer



Food Safety Checklist – Food Act 2001

Macedonian Hall - Medium Risk Foods - Perishable - P3
 Macedonian Community Of Adelaide & S.A Inc. (ABN)
 148 Crittenden Road, FINDON 5023 SA
 Officer: Gillian Miller Date of inspection: 16 April 2019

General	
<i>Food Safety Standard 3.2.2 Clause 3.4 - 46 - 18</i>	
1. Food business notification correct & up to date (1)	0
2. Food business responsibilities demonstrated (1,8)	0
Receiving	
<i>Food Safety Standard 3.2.2 Clause 5</i>	
3. Food is protected from contamination (4)	0
4. Food is traceable & accurately identified (1)	0
5. PHF received under temperature control (4)	0
Transportation and Distribution	
<i>Food Safety Standard 3.2.2 Clause 10</i>	
6. Food is protected from contamination (4)	0
7. PHF transported under temperature control (4)	0
Recall and Disposal	
<i>Food Safety Standard 3.2.2 Clause 10</i>	
8. Food for disposal is clearly identified and segregated (1)	0
9. If necessary, recall plan in place (1)	0
Storage	
<i>Food Safety Standard 3.2.2 Clause 8</i>	
10. Food stored appropriately & protected from contamination (1,4)	0
11. PHF stored under temperature control (4,8)	0
Processing	
<i>Food Safety Standard 3.2.2 Clause 7</i>	
12. Practical measures in place to process safe & suitable food (4)	0
13. Food is protected from contamination (4)	0
14. All foods processed adequately - in particular high-risk foods (8)	0
15. Minimised amount of time PHF are out of temp control (8)	0
16. PHF cooled correctly (8)	0
17. PHF rapidly reheated to hold it hot (8)	0
Displayed Foods	
<i>Food Safety Standard 3.2.2 Clause 8</i>	
18. Food is protected from contamination or supervised (4)	0
19. PHF displayed under temperature control (8)	0
Packaging	
<i>Food Safety Standard 3.2.2 Clause 9</i>	
20. Process & materials are appropriate (1)	0
Premises and Equipment (incl. vehicles)	
<i>Food Safety Standard 3.2.3 Clause 17-21</i> <i>Food Safety Standard 3.2.3 Clause 3 - 16</i>	
21. Accessible hand wash facilities used only for washing hands(4)	0
22. Suitability & maintenance of premises (1,4)	0
23. Suitability & maintenance of fixtures, fittings & equipment (1,4)	0

24. Adequate ventilation and lighting (1)	0
25. Adequate toilet facilities (1)	0
26. Facilities for storage of non-food & personal items (1)	0
Premises and Equipment (incl. vehicles) cont.	
<i>Food Safety Standard 3.2.2 Clause 17-21</i> <i>Food Safety Standard 3.2.3 Clause 3-16</i>	
27. Water supply adequate & potable (1)	0
28. Adequate disposal of sewage & waste water (1)	0
29. Adequate storage of garbage & recyclables (1)	0
30. Practicable pest exclusion & eradication measures used (1)	0
31. No signs of pest activity (4 if observed in high risk areas) (1,4)	0
32. Accurate temperature measuring device in use (4)	0
33. Single use items (protected & disposed) (1)	0
Cleaning & Sanitising	
<i>Food Safety Standard 3.2.2 Clause 19-20</i>	
34. Cleanliness of premises (walls, floors, ceilings) (1,4)	0
35. Cleanliness of fixtures, fittings & equipment (1,4)	0
36. Cleaning & sanitising of eating and drinking utensils (4)	0
37. Cleaning & sanitising of food contact surfaces (8)	0
Health & Hygiene: Food Handlers Must	
<i>Food Safety Standard 3.2.2 Clause 11 - 13</i>	
38. Not handle food in a way that could make the food unsafe or unsuitable (4)	0
39. Not handle food if suffering from a food borne illness (8)	0
40. Wear appropriate clean clothing & bandages (4)	0
41. Not eat, sneeze, spit, cough, smoke in food prep areas(8)	0
42. Wash & dry hands at appropriate times (8)	0
43. Wash & dry hands using soap, warm water & single use towel(8)	0
44. Demonstrate appropriate food handling skills & knowledge(1,8)	0

Star Rating – GUIDE ONLY

★★★★★★	0-3 points	Your Score 0 point(s)
★★★★★	4-7 points	
★★★	8-11 points	
No star	12+ points	

This checklist reflects findings from date and time of the inspection only

If a major non-compliance is raised with a score of 8, the business is not eligible for a star rating irrespective of the final score.

Food Safety Checklist – Food Act 2001

Macedonian Hall - Medium Risk Foods - Perishable - P3.

Macedonian Community Of Adelaide & S.A Inc. (ABN)

148 Crittenden Road, FINDON 5023 SA

Officer: Gillian Miller Date of inspection: 16 April 2019

Understanding the Risk Rating Score

Critical = 8

A failure to comply with requirements of a Standard that is very likely to result in, or has resulted in, the preparation of unsafe/unsuitable food.

n.b. Shaded questions indicate critical points where 8 score is possible

Major = 4

A failure to comply with the requirements of a Standard, and/or legislative requirements that may contribute to the preparation of unsafe or unsuitable food.

Minor = 1

A failure to comply with the requirements of a Standard or legislation that is not likely to have a direct impact on the preparation of safe and suitable food.

Complied/Not observed = 0



Report of Non-Complying Items - Food Act 2001

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148 Crittenden Road, FINDON 5023 SA
Officer: Gillian Miller Date of inspection: 16 Apr 2019

Please refer to the inspection findings and action required below to comply with the Food Safety Standard and Food Act 2001

Inspection conducted with: Lou - Manager

.....End of report.....