



Media Statement

New Fit For Food website helps guide food premises on the right choice of safe and effective cleaning products

Sydney. Thursday, 4 August 2022. With restaurants, catering and other food premises now back up and running following years of disrupted trading due to Covid, Accord has published a new website to help promote food safety and hygiene across the industry.

“Food safety remains an important public health challenge and it is essential that food premises employ regular cleaning and sanitising to keep their customers safe”, Ms Bronwyn Capanna, Accord Executive Director, said.

“While there appear to be no fully reliable statistics on the actual proportion of food poisoning in Australia related to food service and commercial food premises, a 2014 study by the US Center for Science in the Public Interest found that 44 percent of food poisonings in the US were related to restaurants.

“Correct use of the most appropriate and effective cleaning products sits alongside proper food storage, refrigeration and good hand hygiene as being the keys to keeping food safe.

“And while it is important that food be free of harmful bacteria and other pathogens, it is equally important there be no unsafe chemical residues left over from any cleaning products used.

“Food safety is a shared responsibility and Accord member companies take seriously their obligations for product quality and correct use advice. Accord has developed and funded this new website in keeping with this commitment.

“As well as providing easy to follow guidance on Australia’s food safety laws, the website aims to be an invaluable resource for food premises, cleaning product manufacturers and food safety auditors.

“Food auditors and local government environmental health officers in particular play a vital role in ensuring food premises pose no risk to the public. The Fit for Food website will help food auditors determine if the cleaning products used on any premises they are inspecting are fit for food use.

“Consistent with Accord’s many industry education initiatives, Fit for Food is brand-neutral and based on the best available technical and scientific evidence. To ensure this, we were delighted three independent experts in food safety – Andrew Davies (NSW Food Authority), Dr Andrew Mathieson (First for Training) and Chris Healey (NSF International) – reviewed the website and provided invaluable input into its content,” Ms Capanna said.

The Fit for Food site is brand neutral, evidence-based and covers the following key questions about how to use cleaning products safely and correctly in food premises:

Hygiene in the food industry	Food law in Australia	Identifying a FitforFood product	Using products correctly
<ul style="list-style-type: none"> Cleaning and sanitising explained. Cleaning and sanitising for food use. Role of Food Safety Auditors/Officers. 	<ul style="list-style-type: none"> The Food Standards Code. Enforcement. Definitions. 	<ul style="list-style-type: none"> Manufacturer declarations. Evidence of food safety. Risk analysis for new chemistry. 	<p>General guidance on:</p> <ul style="list-style-type: none"> Correct dilution rates. Rinse-off versus leave-on. Keeping Safety Data Sheets.

Fit for Food is at www.fitforfood.org.au.

Accord is a proud member and supporter of the Food Safety Information Council – www.foodsafety.asn.au

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