

Health Protection Unit
ASSESSMENT/INSPECTION REPORT

Issue Date: 15 September 2021

Registration No: RPF/5511

Proprietor: Yarra Jets Soccer Club,

Premises address: Yarra Bend Rd
Fairfield VIC 3078

Inspection type: ANNUAL INSPECTION



Yarra City Council
ABN 98 394 086 520

PO Box 168
Richmond VIC 3121

03 9205 5555
info@yarracity.vic.gov.au
yarracity.vic.gov.au

See the last page of this report for compliance code and assessment/inspection result definitions

Assessment/Inspection Item	Complies?	Observations/Evidence/Notes
INSPECTION DETAILS		
Time and date inspection commenced.	Start	10:55 on 15/9/2021
Name and position of person report discussed with.		
FOOD BUSINESS DETAILS		
Summary of food business activities.	Notes (if applicable)	Tommie Conway
High risk food handling activities identified from the menu.	Notes (if applicable)	
SCOPE OF ASSESSMENT/INSPECTION		
Details of the scope of the assessment/inspection.	Notes (if applicable)	Routine Annual Food Safety Assessment, undertaken by phone due to COVID Lockdown
Are there non complying items from previous assessments/inspections that require checking to ensure action was taken?		
PROCESS REVIEW		
Menu/product list item being reviewed.	Details	
Adequate cooking/processing steps, protection of food, temperature control of PHF (incl. cooling and reheating).	Complies	Basic Sausage Sizzle, cooked by Rotary Club, low risk only. Cooked and served immediately.
OTHER FOOD HANDLING CONTROLS		
RECEIVING - Protection of food, temperature control of PHF and traceability.	Complies	Sausages and bread are purchased on game day.
STORAGE - Protection of food, temperature control of PHF.		
DISPLAY - Protection of food, temperature control of PHF.	Complies	Low risk packaged items only, such as cans of soft drink.
PACKAGING - Safe packaging material used, protection of packaging material.		
SERVING/TRANSPORTATION/DISTRIBUTION - Protection of food, temperature control of PHF, mobile food vehicles registered.	Complies	Cooked and served immediately at BBQ.
FOOD RECALL AND DISPOSAL - Effective procedures to prevent the sale of recalled/returned food.		
LABELLING AND DESCRIBING OF FOOD		

Adequate and correct labelling.		
Effective procedures to manage food allergies and intolerances.		
FOOD HANDLER HEALTH, HYGIENE, KNOWLEDGE		
Appropriate food handler health and hygiene procedures in place.	Complies	Experienced rotary volunteers, hand washing undertaken. Gloves and hand sanitiser also in use.
Skills and knowledge of food handlers and food safety supervisors.		
Adequate and accessible hand washing facilities.	Complies	Hand wash basin in club rooms
Access to toilets for food handlers.	Complies	
PREMISES CLEANLINESS AND MAINTENANCE		
Adequate and effective cleaning of fixtures, fittings, equipment and premises		
Adequate and effective cleaning and sanitising of food contact surfaces		
Maintenance and repair of fittings, equipment and the premises.	Complies	Facilities reported to be in very good condition.
Effective control of animals and pests	Complies	No reports of pest activity.
Adequate and safe water supply		
Effective disposal of sewerage and other waste water		
Adequate and appropriate storage of refuse and recyclable matter		
ADDITIONAL COMMENTS/ADVICE		
Other general comments/advice (if applicable)	Notes (if applicable)	Club is currently only undertaking Class 4 activities, but looking to expand this for next season to use Class 3 registration. Minimal activity during 2021 due to rolling Covid19 Lockdowns.
OTHER INSPECTION DETAILS		
Time inspection completed.	Finish	11:05
Next inspection type and date.	Annual inspection	
TOTAL PENALTY SCORE	0	See the Assessment/Inspection Summary below and the Assessment/Inspection Result and Rating details at the end of this report.

Assessment/Inspection Summary

Serious Non-Compliances	0	Non-Compliances	0	Result:	Compliant
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Melanie Holmes
Authorised Officer

Compliance Definitions

Complies: The item has been assessed as complying with the requirements of the relevant standards at the time of the inspection.

Non-Compliance: The item has been assessed as not complying with the requirements of the relevant standards. The reason/s for the item not complying are provided in the "Observations/Evidence/Notes" column of the report.

Serious Non-Compliance: Any non-complying item that has been assessed as posing an immediate or imminent risk to health or previous non complying items that have not been brought into compliance. Action will normally be required to be taken immediately or at most within seven (7) days or sooner to ensure any health risk is removed.

Not Reviewed/Assessed: The item has not been assessed for compliance during the inspection.

Not Applicable: The item is not applicable to the premises at the time of the inspection.

Assessment/Inspection Result and Rating

A non-compliance that is not considered serious (refer above) gets a penalty of 1. A Serious Non-Compliance (refer above) gets a penalty of 10. The penalties for all non-complying items are added together to give a Total Penalty Score (TPS). The TPS is the basis for the assessment/inspection result and rating as indicated below.

TPS	Result	Rating (if used)	Recommended Council action
0 - 1	Compliant	Excellent	Next annual inspection within 12 months. Additional inspections may be made at any time to check that compliance is being maintained.
2 - 5	Compliant	Good	
6 - 9	MajorNC (Major Non-Compliance)	Marginal	Re-inspection within 14 days
10 - 15	MajorNC (Major Non-Compliance)	Poor	Immediate action taken to remove risk. Re-inspection within 14 days.
16 or more	CriticalNC (Critical Non-Compliance)	Very Poor	Immediate action taken to remove risk. Re-inspection within 2 days.

Immediate action may include seizing articles, issuing an order or notice, issuing an infringement notice, initiating legal action or a combination of these.