

Record Details

29/06/2020

Unique ID: 5231

Record Type: Food Premises Quick Contact

Field Name	Value
Survey Number	5231
Issue Date	07/06/2016
Issue Time	09:29:35
Inspection Date	03/06/2016
Inspection Time	11:30:00
Premises Registration	F-3473
Premises Type	Bakery
Trading Name	Saigon Bakery
Address	37C Buckingham Avenue SPRINGVALE VIC 3171
Proprietor	[REDACTED]
Contact Name	[REDACTED]
Officer Name	[REDACTED]
Unit	D343E2C0-50FD-41A9-B1B5-277B560BA859
Status	Active
Officer #	TMARTI
Unit Type	Windows
Has Image/Voice	No
Completed	Yes
Inspecting Officer	[REDACTED]
Notes	Attended premises with Officer [REDACTED] following an alleged food poisoning complaint.
Officer Contact Number	(03) 8571 1404
Officer Contact Times	8:30am - 5:00pm
Officer Title	Environmental Health Officer
Minutes Taken	40
Void	N

Premises Inspection Report

Health Act 1984.



Name of Proprietor: [REDACTED] Reg. No: F-3473
Trading Name: Saigon Bakery Date of inspection: June 03, 2016
Address of Premises: 37C Buckingham Avenue SPRINGVALE VIC 3171 Date for follow-up inspection:

An assessment of this premises revealed the following non-compliance.

The following items are to be completed:

To be done within

Cleaning Check List

1. Clean and sanitise all food contact surfaces after use and between preparing raw and cooked foods.
(Clean and sanitise all food contact surfaces after use and between preparing raw and cooked foods.) Immediately
2. Immediately provide a food grade sanitiser to use on all food contact surfaces including the sinks /s and hand basin/s.
(Use appropriate sanitiser) Immediately
3. Ensure the correct concentration of the sanitiser is used when making up the sanitising solution.
(Mixing sanitiser solution) Immediately

Food Handling Check List

1. Cease the practice using dirty cloth to dry hands.
(Exposed food on counter) Immediately
2. Clean and sanitise tongs used to assembly pork rolls regularly during the day.
(Cross contamination from utensils or equipment) Immediately
3. Cease the practice of storing bread rolls next to the rubbish bin.
(Remove exposed foods) Immediately
4. Replace rusty kitchen scissors used to cut fresh chilli.
(Separate self-service utensils for all foods) Immediately

Food Safety Supervisor Check List

1. Ensure disposable gloves are used appropriately and changed on a regular basis.
(Disposable gloves are used appropriately) Immediately
2. Ensure that all food handlers are adequately trained in correct food handling practices.
(Ensure that all food handlers are adequately trained in correct food handling practices.) Immediately
3. Ensure food handlers wash their hands regularly.
(Ensure food handlers wash their hands regularly.) Immediately

Structure Check List

1. Ensure that self closing mechanism is working properly to ensure toilet door is closed at all times.
(Maintain equipment in good working order.) Immediately
2. Replace all damaged floor tiles in the kitchen.
(Replace the damaged benches with benches made of a material that has a smooth and impervious finish suitable to the process.) 14 days

Comments

Inspection and sampling as a result of food poisoning complaint received by the Council.
11 samples were obtained and sent to MDU. Follow up required.

General Summary

Cleaning:	Average	Food Safety Program:	Good
Temperature:	Good	Food Safety Supervisor:	Average
Structure:	Good	Food Handling:	Average
Total	21 /30		

[REDACTED]

Should you have any queries regarding this inspection report, please call [REDACTED] on .

Yours faithfully,

[REDACTED]


Authorised Officer.

GREATER DANDENONG CITY COUNCIL

ORDER - CLOSURE
(section 19(3) of the *Food Act* 1984)

PREMISES: Take Away Shop
situated at:



1. I, John Bennie, Chief Executive Officer Greater Dandenong City Council, am satisfied from the report of an authorised officer, namely , dated 06th June that:

food being prepared, sold or otherwise handled at the Premises is unsafe or unsuitable; and/or food is prepared, sold or otherwise handled in a manner that makes it likely the food is unsafe or unsuitable.

2. Further to the Order dated Monday 06th June 2016 which was served on you by hand delivery on Monday 06th June 2016, take notice that until the matters referred to in the Order dated Monday 06th June 2016 are complied with, you as the proprietor of the Premises are directed to:
- a) not keep or use the Premises for the sale, or the handling for sale of any food;
 - b) not keep or use the Premises for the preparation of food; and/or
 - c) not use the Premises for a specified purpose or for use of any specified equipment or a specified process.

This means that you are prohibited from operating the premises as food business in relation to the preparation and sale of food until such time that you have complied with the matters set out in the Order dated 6th of June 2016.

You are also directed to affix a copy of this Order onto a conspicuous part of the premises so that it may be read by a member of the public from outside the premises.

Failure to comply with this Order is an offence under section 19(7) of the Food Act 1984 and a person found guilty of an offence is liable to a fine of up to \$18,200.40.

A person that removes a copy of an order affixed to a food premises whilst that order remains in force is guilty of an offence under section 19(8) of the Food Act 1984 and is liable to a fine of \$9,100.20.

DATED 

Signed: 
John Bennie
Chief Executive Officer
City of Greater Dandenong

Note: This is a formal notice given under the provisions of the Food Act 1984. Failure to comply may affect the registration of premises and/or result in prosecution.

Premises Inspection Report

Health Act 1984.



Name of Proprietor: [REDACTED] Reg. No: F-3473
Trading Name: Saigon Bakery Date of inspection: June 09, 2016
Address of Premises: 37C Buckingham Avenue SPRINGVALE VIC 3171 Date for follow-up inspection:

An assessment of this premises revealed the following non-compliance.

The following items are to be completed:

To be done within

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Comments

Final inspection after a Closure Order was being issued on 06 of June.
The premises has been thoroughly cleaned and sanitised by a commercial cleaner. Cracked floor in the kitchen has been repaired and sanitiser is being used for all food contact surfaces. All food has been removed from the premises during the cleaning process. Staff trained by the proprietor about personal hygiene, especially washing the hands.

General Summary

Cleaning:	Good	Food Safety Program:	Good
Temperature:	Good	Food Safety Supervisor:	Good
Structure:	Good	Food Handling:	Good
Total	24 /30		

[REDACTED]
Should you have any queries regarding this inspection report, please call [REDACTED] on .

Yours faithfully,

Authorised Officer.

Reference: Reg. No: F-3473
Enquiries: EHO: [REDACTED]
[REDACTED]

09 June 2016

[REDACTED]

Dear Proprietor

Revocation of Closure Order Dated 06 June 2016
37C Buckingham Avenue SPRINGVALE, Victoria 3171

I, John Bennie, Chief Executive Officer at the City of Greater Dandenong, am satisfied from the report of an authorised officer, [REDACTED], that the premises at 37C Buckingham Avenue, Springvale within the municipal district of the Greater Dandenong City Council, has been altered and improved to comply with the *Food Act 1984*.

Pursuant to section 19 (6) of the *Food Act 1984*, the Order issued on 06 June 2016, under 19 (3) of the *Food Act 1984*, is hereby revoked.

Your business is now free to commence trading again.

If you have any questions in relation to these matters, please contact [REDACTED]

Yours sincerely,

[REDACTED]

FM118

REQUEST FORM – FOOD, FOOD INGREDIENT AND PACKAGING SAMPLES
Microbiological Diagnostic Unit – Public Health Laboratory

FD

Department of Microbiology & Immunology, University of Melbourne (APA) VIC 3010

Director: [Redacted] FRACP, FRCPA, 0303515W

Continued from Page 1

Specimen(s) submitted

No	MDU No.	Your ID/ref no.	Date and time collected	Description	Batch code/ UBD	Pack-aging (1)	Con-dition (2)	Ready to eat (*/*)	Refrig-erated (✓) (3)
2		CGD0361	3/6/16 11.20am	Raw Egg Mayonaise		N	F	✓	9.8°C
3		GGD0362	3/6/16 11.26	Sliced Chicken		N	F	✓	✓
4		CGD0363	11.22am 3/6/16	Duck Pate.		N	F	✓	✓
5		CGD0364	3/6/16 11.34am	Pork loaf		N	F	✓	✓
6		CGD0365	3/6/16 11.30	Pork + cinnamon		N	F	✓	W 29.9°C
7		CGD0366	3/6/16 11.37	Grated Carrot		N	F	✓	✓
8		CGD0367	3/6/16 11.37	Coriander		N	F	✓	✓
9		CGD0368	3/6/16 11.37am	Chopped Chilli		N	F	✓	Room Temp
10		CGD0369	3/6/16 11.20am	Fresh Eggs in shell.		N	O	X	W 29.9°C
11		CGD0360	3/6/16 11.24	Pork Roll		N	F	✓	✓
12									

(1) Codes: (Refers to original packaging) = Intact, O = Open; N=None. Included (preferably Yes)

(2) Codes: L = Leftover, F = Fresh; I=Ingredients; O=Other (specify)

(3) Refrigeration means stored/kept at 2-8°C

For Chain of Custody only:

Is this submission made under Chain of custody?

Yes No

If Yes, has MDU form FM1541 been completed?

Yes No

If the sample is collected under the provisions of the Victorian Food Act, complete MDU form FM 1856.

Chain of custody is necessary whenever legal action may follow under any Act, especially in food or water borne outbreaks. It refers to the ability to trace possession from time of collection, and handling of sample or specimen through transport, storage, analysis and final disposition.

Does this submission have more than 1 sealed item?

Yes No

If Yes, has MDU form FM 1718 been completed?

Yes No

When there is a need for individual specimen or sample security and there is more than one individual container, details of each seal should be provided to ensure any evidence of tampering can be ruled out.



NATA/RCPA Accredited Laboratory No. 1019

FM118-2.1 Custodian: Quality Coordinator Auth. Director
01/06/2010 Parent Doc: SRS031

FM118

REQUEST FORM – FOOD, FOOD INGREDIENT AND PACKAGING SAMPLES
Microbiological Diagnostic Unit – Public Health Laboratory

FD

FRACP, FRCPA, 0303515W

Reference Nos.

FOR MDU USE ONLY			
Delivery No.:	COC No.	Request Form No.	Submitter's Reference No. CGD036016

Referring authority / address for report

Name (Person) [Redacted] (Organisation) City of Greater Dandenong
 Postal Address [Redacted]
 Postcode [Redacted] Phone No. [Redacted] Fax No. [Redacted]
 Copy to: Name _____ Postal Address _____

Submitter (if not as above)

Name _____ Organisation _____ Phone no. _____

Department of Health (DH) coordinated Investigations

DH O/B Cluster Name: _____ DH O/B No. _____
 NIDS number: _____ Other: _____
 cc to _____ (Department of Health)

Non-Department of Health (DH) coordinated Investigations

Premises investigated/setting [Redacted] Postcode 3171
 Reason for testing: Survey O/B Investigation Other _____
 Compliance Consumer complaint
 Follow Up (state circumstances)
 Gastro details: If not previously provided, please provide below:
 Date & time of illness onset not sure but admitted to Monash ICU 1/6/16 No. ill Approx. 7 in one family
 Symptoms: Diarrhoea Blood in faeces Fever Vomiting Abdo pain/cramps Other _____
 Suspected food: Pork Roll Date & time consumed: Approx 29/5/16 morning Submitted now? Yes No
 Will related human specimens be submitted? Yes No If done, date submitted: _____

Request

TEST(s) REQUESTED e.g. Viral outbreak/unknown outbreak/Specific pathogen unknown outbreak
 Signed (Requestor) [Redacted] Date 03/06/16

Sample(s) submitted

Does Chain of Custody apply to this request? Yes No If Yes, please refer to explanations on reverse side.

No	MDU No. (MDU Use only)	Your ID/ref no.	Date and time collected	Description	Batch code/ UBD	Pack- aging (1)	Con- dition (2)	Ready to eat (1/2)	Refrig- erated (1/3)
1	<u>PTO →</u>								

(Tick if more sample details on reverse side)

(1) Codes: (Refers to original packaging) = Intact, O = Open; N=None. Included (preferably Yes)
 (2) Codes: L = Leftover, F = Fresh; I=Ingredients; O=Other (specify)
 (3) Refrigeration means stored/kept at 2-8°C



NATA/RCPA Accredited Laboratory No. 1019

FM118-2.1 Custodian: Quality Coordinator Auth. Director
01/06/2010 Parent Doc: SRS031