

101 Payneham Road, St Peters SA 5069

PO Box 275 Stepney SA 5069 T 8132 3600 / F 8132 3623 eha@eha.sa.gov.au

www.eha.sa.gov.au ABN 52 535 526 438

Ref No: FF18/152

29 September 2023

Michael Krantis The Amazing Magic Mike

Dear Proprietor

RE: Inspection under the Food Act 2001 The Amazing Magic Mike

An inspection of the above mentioned premises was conducted on 28 Sep 2023 to assess the premises 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. Please read this letter and the inspection reports carefully.

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. Where compliance is observed a score of zero will be allocated.

Where non-compliance is observed a weighted score will be allocated (1, 4 or 8).

A weighted score of 8 means

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

A weighted score of 4 means

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

A weighted score of 1 means

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.

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

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

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

The Food Safety Star Rating is based on the SA Health Food Safety Rating Scheme.

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 during 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.

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

If any serious non-compliances were identified, or if any outstanding actions are not completed by the due date, EHA may take further action in the form of an Improvement Notice, Expiation Notice or Prohibition Order in accordance with EHA's Enforcement Policy.

Inspection fees

Fees apply to inspections as prescribed by the *Food Regulations 2017* for routine food safety inspections and additional follow up inspections. The fee amount is determined based on the assigned food business risk classification and number of full-time equivalent employees handling food.

Your business has been assigned the following food business classification - Retailer (P3).

Food Business Risk Classification equivalent staffequivalent staf		Large Business -time More than 20 full-time
Priority 1 (P1) – Highest risk* \$140*\$350 Priority 2 (P2)		
\$98 \$245 Priority 3 (P3)		
No feeNo fee Priority 4 (P4) – Lowest risk	novio applied to nov D1 busin	aaaa within their first war

^{*}A six-month inspection frequency is applied to new P1 businesses within their first year of operation.

n.b. GST does not apply to inspection fees under Division 81 of the GST Act

When non-compliances are identified during a routine inspection, a follow up inspection may be required by the Environmental Health Officer. The follow up inspection does not impose a fee, however if the food business requires a second follow up due to continued non-compliance with the Food Safety Standards, an additional inspection fee will be charged to the business for each subsequent follow up inspection.

If a follow up inspection is required, it will be indicated at the <u>end</u> of the *Food Safety Inspection Report*'.

An invoice will be sent to you after the inspection and is payable within 30 days. The only exemption for inspection fees are for community, charitable or non-for-profit organisations.

If you have any queries regarding the inspection I can be contacted on 8132 3640.

Yours sincerely

Thu-Nghy Do Environmental Health Officer

Food Safety Rating Checklist – Food Act 2001 The Amazing Magic Mike - Retailer P3

Office Nghy Do Date of inspection: 28 Sep 2023



Ger	nera	
	Safety Standard 3.2.2 Clause 3,4, 16 -18	
1	Food business notification correct and up to date (1)	0
	Food business responsibilities demonstrated (1,8)	0
	eiving Safety Standard 3.2.2 Clause 5	
3	Food is protected from contamination (4)	0
	Food is traceable and accurately identified (1)	0
4	Potentially hazardous food received under temperature control (4)	0
Tra	nsportation and Distribution Safety Standard 3.2.2 Clause 10	
5	Food is protected from contamination (4)	0
:	Potentially hazardous food transported under temperature control (4)	0
Rec Food	all and Disposal Safety Standard 3.2.2 Clause 10	
8	Food for disposal is identified and segregated (1)	0
	If necessary, recall plan in place (1)	0
9to	rage	
	Safety Standard 3.2.2 Clause 6	
10	Food is protected from contamination (1,4)	0
٠	Potentially hazardous food stored under temperature control (4,8)	0
	cessing Safety Standard 3.2.2 Clause 7, 25	
12	Processing of safe and suitable food (4)	0
	Food is protected from contamination (4)	0
13	Adequate cooking and processing of potentially hazardous foods (8)	0
•	Potentially hazardous foods out of temp control for minimal time (8)	0
14	Potentially hazardous foods cooled safely (8)	0
•	Potentially hazardous foods rapidly reheated and hot held (8)	0
1 5s	olayed Foods Safety Standard 3.2.2 Clause 8	
18	Food is protected from contamination (4)	0
16	High-risk displayed under temperature control (8)	0
19 0	kaging Safety Standard 3.2.2 Clause 9	
-17	s the process and materials appropriate (1)	0
Food	mises and Equipment (incl. vehicles) Safety Standard 3.2.2 Clause 17-21 Safety Standard 3.2.3 Clause 3-16	
21	Adequate hand washing facilities (4)	0
	Maintenance and suitability - Premises (1,4)	0
22	Maintenance and suitability – Fixtures & equipment (1,4)	0
	Adequate ventilation and lighting (1)	0
23	Adequate toilet facilities (1)	0

26.	Facilities for storage of chemicals and personal items (1)	0
Food	mises and Equipment (incl. vehicles) cont. Safety Standard 3.2.2 Clause 17-21 Safety Standard 3.2.3 Clause 3-16	
27	Water supply adequate and potable (4,8)	0
	Adequate disposal of sewage and waste water (1)	0
28	Adequate storage of refuse and recyclables (1)	0
•	Control of pests – exclusion, prevention, destruction (1)	0
29	Evidence of pest activity or infestation (1,8)	0
•	Accurate probe thermometer available (4)	0
30	Single use items - protected & disposed (1)	0
Cle	aning & Sanitising Safety Standard 3.2.2 Clause 19,20	
31 34	Cleanliness of premises (1,4)	0
32	Cleanliness of fixtures, fittings & equipment (1,4)	0
35	Cleaning and sanitising of eating and drinking utensils (4)	0
33	Cleaning and sanitising of food contact surfaces (8)	8
362 a	alth & Hygiene Safety Standard 3.2.2 Clause 13 – 15	
38	Minimise unnecessary contact with ready-to-eat food (4,8)	0
37	Food handlers do not prepare or handle food if unwell (8)	0
39	Suitable outer clothing and waterproof bandages (4)	0
	Food handlers do not contaminate food (8)	0
40	Hand washing occurring at appropriate times (8)	0
	Food handlers wash hands using soap and paper towel (8)	0
41	Food handlers have appropriate skills and knowledge (1,8)	0
	Other chapters of the Food Standards Code (C or NC)	N O
42	Other	
4	Is the business displaying a star rating certificate?	N A
4 3	Does the business process/sell allergen free products?	N
√ Sta	r Rating – CAPTURED BUSINESSES ONLY	
	HACING CALLORED DOSINESSES ONLI	

Star Rating - CAPTURED BUSINESSES UNLY				
****	0-3 points	Your Score		
***	4-7 points	8 point(s)		
45 ★★★	8-11	Star Rating 0 star		
No star	points 12+			

*If non-compliances are raised in any major (score 8) category, the business is not eligible for a star rating irrespective of the final score.

Food Safety Inspection Report - Food Act 2001 The Amazing Magic Mike- Retailer P3

Michael Krantis (ABN 13 864 694 437)

Officer: Thu-Nghy Do Date of inspection: 28 Sep

2023



Risk	Observation	Compliance Instruction	Due Date
1. Critical	CLEANING & SANITISING PROCEDURE: There was no food grade sanitiser available on the premises to be used for sanitising food contact surfaces of equipment (e.g. popcorn and fairy floss machine).	Provide a food grade sanitiser which can be used for sanitising food contact surfaces of equipment. Standard 3.2.2 Clause 20 (1)(b)	29 September 2023
	<u>Location</u> : General <u>Checklist Reference Number:</u> 37		

Comments

Inspection conducted with: Mike - Proprietor

Please ensure to purchase food grade sanitiser ASAP. The food grade sanitiser should be used on the popcorn machine and fairy floss machine - especially in areas where hands are consistently touching the machine (e.g. handles).

- Providing fairy floss and popcorn as addition to entertainment show.
- Customers are mostly responsible for purchasing sugar, food colouring and corn kernels. Business sometimes purchases from Supermarkets.
- Equipment kept in van covered.

As discussed, please forward a photo of the sanitiser to EHO at tdo@eha.sa.gov.au once you have purchased/ordered it.

Follow up Action

Follow up inspection required? No Date of follow up inspection (on or after):

Should you require an extension to complete the items, it is required that you contact the Environmental Health Officer before the due date to discuss an alternate timeframe.

Environmental Health Officer - Thu-Nghy Do (8132 3640)



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Dear Proprietor,

Proprietor: ABN: 13 864 694 437

Trading Name: The Amazing Magic Mike

Primary Contact: Michael Krantis

Risk Classification: Retailer - P3

This letter serves to confirm that you have complied with all non-compliances

identified in your routine food safety inspection on 28 September 2023.

The Eastern Health Authority received photographic evidence from you on 29 September 2023 showing that food grade sanitiser has been ordered. No further follow up action is required.

Yours sincerely,

Thu-Nghy Do

Environmental Health Officer