COMMUNICATION

HYGIENIC FOOD HANDLING PRACTICES

To: All Food Businesses

Title: Risks Associated With the Use of Piping Bags

Purpose

An outbreak of food poisoning in South Australia was linked to the use of piping bags and a study undertaken by the Department of Human Services in Queensland has identified risks associated with the use of piping bags.

Background

Where piping bags are used for potentially hazardous foods such as whipped cream and custard any residue remaining after use can support the growth of bacteria such as *Salmonella* that may have been introduced. As the piping bags may be left at room temperature for a day or more between uses there is opportunity for any bacteria in the bags to grow to large numbers. The problem can be made worse if the piping bags deteriorate through use and cleaning, as cracked or damaged internal surfaces can provide harbourage for bacteria and make proper cleaning difficult.

Action

Food Safety Advice

- 1. Clean piping bags after use with detergent and sanitise using hot water (at least 77_oC for 30 seconds) or a chemical sanitiser.
- 2. Inspect piping bags after sanitising and discard any showing damage.
- 3. Do not use piping bags more times than advised by the supplier. In the Queensland study the most durable of piping bags was guaranteed for a maximum of 15 washes.
- 4. Alternatively use disposable/single use piping bags. DO NOT REUSE THESE
- 5. Ensure piping bags that may be used with raw mince, for example, for sausage rolls cannot be used for products such as cream and custard.

If you require any further information please contact your Local Councils Environmental Health Officer or SA Health's Food Policy & Programs Branch.



Food Policy & Programs
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