



PACKAGED ICE ASSOCIATION OF AUSTRALASIA

Inc.

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Accreditation appraisal form Page 1.

**TERMS AND CONDITIONS APPLYING TO THE PACKAGED ICE
ASSOCIATION OF AUSTRALASIA ACCREDITATION OF ICE
MANUFACTURERS PLANTS**

The Accreditation Certificate will be valid for a period of twelve (12) months from the date of issue unless otherwise revoked (eg : for breaches of the Food Act 1989 or its Regulations).

At any time during the twelve (12) months following the date of accreditation, you may use the accreditation rating and certificate to publicise your premises and your products. You must not refer to any accreditation rating or Accreditation Certificate that has expired or been cancelled.

As the Accreditation Certificate is only valid for twelve (12) months, any advertisement or promotional material must relate to the date the certificate was issued and the factory for which it was issued. Multiple factory owners must obtain accreditation for each factory.

Whilst the Accreditation Certificate remains valid, you guarantee to maintain the premises the same, or better, hygienic standards than were in place.

If the Packaged Ice Association of Australasia Inc believes that the certificate has been improperly used or the standards of cleanliness, staff's level of food handling, training or designated area for non-smoking have not been maintained, the Packaged Ice Association of Australasia Inc. reserves the right to request another accreditation inspection should it be considered necessary.

Entry into the program does not infer any relationship between the Packaged Ice Association of Australasia Inc. and the proprietor or operator of any premises.

The Accreditation Certificate relates to the standard of hygiene, level of staff training and any designated non-smoking area at the time of inspection only. By issuing the certificate, the Packaged Ice Association of Australasia Inc. does not imply that any or all of the legal or licensing requirements relating to the premises have been complied with.

I have read the Terms and Conditions relating to the Packaged Ice Association Accreditation, the use of the Accreditation Certificate and agree to be bound by those Terms and Conditions.

I look forward to receiving the accreditation certificate.

Signed.....

Company Name.....

Date.....



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PACKAGED ICE ASSOCIATION OF AUSTRALASIA Inc.

ACCREDITATION APPRAISAL FORM FOR ICE MANUFACTURING PLANTS

THIS FORM IS TO BE HANDED TO A LOCAL AREA OR REGIONAL HEALTH INSPECTOR

THE INSPECTOR IS TO CHECK EACH QUESTION CAREFULLY AND INITIAL IN APPROPRIATE SQUARE.

1. Check Owner/Managers i.e., plant run times maintenance records and log books etc, and date inspected.

Yes

No

2. Food Grade packaged Ice must comply with FSANZ Standard 1.6.1—*Microbiological Limits for Food of the Australia New Zealand Food Standards Code*, so that *Escherechia coli (E.coli)* is not detected in a 100ml sample.

Routine testing can be conducted in-house at a minimum frequency of one test per month using any method that can detect *E.coli*.

At least 4 times per year, samples should be sent to an external NATA-accredited laboratory for Verification. (NATA labs can be located through the www.nata.asn.au website).

All test results and dates to be recorded in Maintenance and Log Books. (view records).

Yes

No

3. Check that packaging materials are stored in a vermin and dust proof enclosure. Sealed cartons in a dry location O.K.

Yes

No

4. Sight Packaging materials re manufacturers name and plant location. Daily coding procedure, use by date facilities in place or suitable coding procedure.

Yes

No

Environmental
Health Officer's name.....

Signature.....

Date.....



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5. Sight the recall procedures that are in place should it be necessary to recall product. This will entail daily records of ice delivered, see item 4.

Yes

No

6. Check packaging equipment—contact surfaces are to be of approved materials and in good repair, clean with no evidence of mould, fungus, bacterial growth or corrosion or dirt. Contact surfaces to be of galvanised finish, food grade plastic, or stainless steel.

Yes

No

7. Check Manufacturing Equipment—that ice making and conveying equipment is in good repair, totally enclosed from outside environment with no evidence of mould, fungus or bacterial growth or corrosion or dirt. All contact surfaces to be approved materials. See 6.

Yes

No

8. Check packaging room is in good repair, totally enclosed from outside environment and that no evidence of mould, fungus or bacterial growth or corrosion. All contact surfaces to be constructed of approved materials, i.e., Colorbond, Tiled, Galv, S/S., F.G. Plastic, etc.

Yes

No

9. Refrigeration Equipment, able to maintain packaged ice at a reasonable temperature, i.e., -5 Degrees Celsius, and not used to store non food grade products.

Yes

No

10. Bait or non-food grade products that are handled in food grade premises are to be kept completely separated, i.e., different rooms with washing, sterilising facilities available to staff before entry to ice packaging area or food premises.

Yes

No

Environmental
Health Officer's name.....

Signature.....



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11. (A) Transport of ice. Assure is protected during transit i.e.in a clean well maintained, insulated or refrigerated container that is sealed and dust free with no evidence of mould, fungus or bacterial growth or corrosion with galvanised, food grade plastic, stainless steel or colorbond, orap-proved finish.

(B) Check that this container is not used to transport non food grade products, i.e. bait, thus preventing the potential for cross contamination.

Yes

No

12. Check that pesticides and cleaning agents are approved by health authorities. Containers to be clearly labelled and not stored in processing area.
Check Bait Stations are in place and clearly marked.

Yes

No

13. Buildings, Interior, Exterior & Surrounds. Buildings should be Externally tidy, well maintained and painted, any Signage should be in clean readable condition. Internally, all factory, office, bagging, storage and work areas must be regularly cleaned and maintained. Any garden, lawn, etc should be kept in a tidy condition.

Yes

No

Environmental
Health Officer's name.....

Signature.....

Date.....



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GENERAL SANITATION CHECK LIST.

1. Working area to be free from rubbish and litter, dirt and grease.
2. Floors easily cleanable, well drained and kept in good repair. All cracks, crevices and gaps flashed and sealed against Dust and Vermin—Cockroaches, etc.
3. Walls and ceiling— easily cleanable, in good repair with no scaling paint and there should be no possibility of contamination to the product to be packed.
4. Lighting— shall be adequate for work being done. Lights should be easily cleanable and kept clean
5. Room to be free from odours, smoke and condensation. No smoking signs displayed prominently.
6. Toilets and dressing room are to be clean and conveniently located, be properly constructed and ventilated with approved access to production areas.
7. Hand washing facilities:- to be properly and conveniently located with hot water, soap and disposable towels supplied. Taps with foot operation preferred.
8. If human contact is made with product all personnel must have approved handling clothing— masks, hair restraint, gloves, aprons and footwear and one spare set of above at premises.
9. All employees are briefed on health and hygiene requirements for food handlers.

Yes

No

Environmental
Health Officer's name.....

Signature.....

Date.....



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ACCREDITATION APPRAISAL FORM

TO BE COMPLETED BY OWNER OR MANAGER

NAME OF BUSINESS.....

ADDRESS.....

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MANAGER (IF APPLICABLE).....

HEALTH INSPECTORS COMMENTS.....

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SIGNATURE.....

DATE.....

POSITION WITH HEALTH AUTHORITY.....

OFFICE ADDRESS.....

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PHONE NUMBER.....FAX.....

EMAIL.....

AN ACCREDITATION CERTIFICATE WILL BE ISSUED ON RECEIPT OF THIS SATISFACTORILY COMPLETED QUESTIONNAIRE.

THE CERTIFICATE WILL REMAIN IN FORCE FOR TWELVE (12) MONTHS.