

## President's Message

People are at the centre of EHPA in so many ways. As a member driven professional development organisation we work to make sure that everything we do will benefit our members. As Environmental Health Practitioners, our goal is to protect our environments for health. Our volunteers contribute their time, energy and skills to support our profession and share their knowledge with their colleagues.

2017 has been a very productive and busy year. We have run 4 special interest forums, the Emergency Management course and a very successful Symposium. Our Special Interest Groups have held over 28 meetings this year. Across our 7 regions there have been over 25 regional group meetings. There are so many ways to be involved and to learn and grow as an EHO when you are a member of EHPA.

In late November, your Board, SIG Convenors and Regional Group Secretaries met for our annual planning sessions. It was so wonderful to be a part of such a diverse group who are all passionate about Environmental Health and EHPA. We have developed an exciting schedule of events for 2018, which will kick off in March with the Food Forum.

I would like to thank my fellow board members, the SIG Convenors and members, Symposium Committee members and regional group secretaires for all their hard work this year. Special thanks to our wonderful Executive Officer Bernadet Ferraro for all her hard work and dedication too, we couldn't do it without you Bernadet! And thanks to everyone who has attended an event, participated in a group or read our website or updates. It really is the people who make EHPA what it is, the fastest growing professional development organisation for Environmental Health in Australia.

I hope you enjoy this issue of Healthy focus. Don't forget, if you have a case study which you would like to share with your peers, please contact our editor Angela Minglis at [angela.minglis@melbourne.vic.gov.au](mailto:angela.minglis@melbourne.vic.gov.au).

**Sarah Annells**

**President**

**Environmental Health Professionals Australia**

## Upcoming Events

### Mark Your Diary Now!

**"O Week" 2018** - Meet & Greet new students

**March 2018** - Annual Food Forum

**22 June 2018** - Onsite Wastewater Forum, Ballarat

**11 & 12th October 2018** - Symposium, Vibe Hotel, Marysville

## 2018 Symposium

Call for Papers [symposium.ehpa.org.au](http://symposium.ehpa.org.au)

Abstracts close: 30/04/2018

## NEWS

<b>EHPA Contact Directory</b>	<b>2</b>
<b>Profile: Geraldine (Gerry) Dwyer</b>	<b>3</b>
<b>Mark Handby - working in southern Bangladesh</b>	<b>4</b>
<b>COCKROACH inside his M&amp;M's</b>	<b>6</b>
<b>Noodle bar forced to name and shame</b>	<b>8</b>
<b>Sale of low THC hemp seed food</b>	<b>11</b>
<b>Disgusting mass in coconut water</b>	<b>12</b>
<b>Live frog in her packaged salad</b>	<b>13</b>
<b>Sushi mice amid the sushi rice</b>	<b>14</b>

### EHPA Executive Officer & Company Secretary

Ms Bernadet Ferraro

PO Box 378

Diamond Creek,

VIC 3089

**Ph:** 03 9438 5960

**Mob:** 0448 660 080

Fax: 03 9438 5955

**Email:** [bernadet.ferraro@ehpa.org.au](mailto:bernadet.ferraro@ehpa.org.au)



EnvironmentalHealth

ProfessionalsAustraliaInc

## Your EHPA Contact Directory

### BOARD OF DIRECTORS

<b>President</b>	Sarah Annells	saraha@melton.vic.gov.au
<b>Vice President</b>	Carolyn Anderson	carolyn.anderson@yarracity.vic.gov.au
<b>Treasurer</b>	Adam Lee	alee@surfcoast.vic.gov.au
<b>Board Member</b>	Louis Papageorgiou	Louis.papageorgiou@whitehorse.vic.gov.au
<b>Board Member</b>	David Esmore	david.esmore@ehpa.org.au
<b>Board Member</b>	Shannon McKiernan	shannon@assureconsulting.com.au
<b>Board Member</b>	Roger Sayce	roger.sayce@melbourne.vic.gov.au
<b>Board Member</b>	John Rantino	john.rantino@maddocks.com.au
<b>Company Secretary &amp; Executive Officer</b>	Bernadet Ferraro	bernadet.ferarro@ehpa.org.au

### REGIONAL GROUP SECRETARIES

<b>Hume Regional Group</b>	Natalie Stewart	NStewart@murrindindi.vic.gov.au
<b>Grampians Regional Group</b>	Annie Ryan	annieryan@ballarat.vic.gov.au
<b>Loddon Mallee Regional Group</b>	George Baker	g.baker@Bendigo.vic.gov.au
<b>Gippsland Regional Group</b>	Kristy Kearney	Kristy.Kearney@southgippsland.vic.gov.au
<b>Southern &amp; Eastern Regional Group</b>	Troy Schonknecht	TroyS@monash.vic.gov.au
<b>North West Metro Regional .Group</b>	Gizem Biter	gizemb@melton.vic.gov.au
<b>Barwon South Western Regional Group</b>	Sarah Hughes	shughes@surfcoast.vic.gov.au

### SPECIAL INTEREST GROUPS

<b>Emergency Management SIG Convenor</b>	Daniela Failla	Daniela.failla@melbourne.vic.gov.au
<b>Environment SIG Co-Convenor</b>	Giuliano Marcon	Giuliano.marcon@knox.vic.gov.au
<b>Food SIG Co-Convenor</b>	Leanne Johnson	Leanne.Johnson@whitehorse.vic.gov.au
<b>Food SIG Co-Convenor</b>	Mette Botheras	mette.botheras@maribyrnong.vic.gov.au
<b>Indigenous Health Working Group Convenor</b>	Steve Sodomaco	ssodomaco@geelongcity.vic.gov.au
<b>PHWB SIG Convenor</b>	Leo Manca	leo.manca@darebin.vic.gov.au
<b>Student SIG Convenor</b>	Gordon Gibson	gordongibson@live.com.au
<b>Healthy Focus Newsletter</b>	Angela Minglis	Angela.minglis@melbourne.vic.gov.au

The Board of Environmental Health Professionals Australia would like to thank all our members for their support during the year, especially the Regional Group Secretaries and Special Interest Group Convenors.

# MERRY CHRISTMAS

The EHPA Office will be closed from Thursday 21st December 2017 - and will reopen on Monday 22nd January 2018



We hope that you all have a wonderful Christmas and a happy New Year.

# EHO Profiles

## Geraldine (Gerry) Dwyer

Gerry commenced her EHO career by completing a Diploma of Applied Science (Environmental Health) at Swinburne in 1982. For her IBL year she lived in Sale and worked at the EPA based in Traralgon for 12 months. After graduating, her first appointment was with the Warrnambool City Council where she worked for 4 years. She returned to Melbourne and commenced with the Shire of Whittlesea which was then a growing municipality and remained for 3 years. With the arrival of her first child, Gerry became a stay-at-home mum whilst doing some temping roles at the City of Richmond and Shire of Corio. Post amalgamation and with two kids, Gerry was offered a temporary position with the City of Yarra where she has been employed for 20 years!

Since her Swinburne days, Gerry has always been a member of the EHO professional organisation. She was Editor for several years of Healthline which is now known as Healthy Focus. In 2008, Gerry was part of the Committee that organised the successful Warming to the Challenge Conference that was held at the Eltham Community Centre.

When asked if she has any particular highlights, Gerry said that she has enjoyed working as an EHO as our role provides important services for the community. Being part of a team that has provided a public health response in emergencies, being involved in legal cases, resolving difficult or long term nuisance situations as well as surviving noisy immunisation sessions have been notable experiences.

Gerry considers the introduction of Food Safety Programs to the Food Industry as having a significant impact on the role of EHOs in food safety and the training provided to EHOs reflected this and increased the professionalism of Officers. When asked where she thinks the profession will be in 20 years time, she considers that EHOs are seen as a resource for all sectors of the industries we are involved with. Across all these sectors

**“... the relevance and importance of EHOs will increase.”**



including food, personal care and accommodation, our skills and knowledge are recognised. As these industries improve their role in the provision of services to the community, the relevance and importance of EHOs will increase. This is a direct result of improved professionalism of EHOs over time. She sees a future where improved compliance by the sectors we deal with will allow EHOs to enhance their role as educators and resource providers, maybe to the point of being viewed as consultants. In addition EHOs will have an increased role in Emergency Management including public health crises. Time and time again the skills of the EHO are sought and recognised.

What is her advice to a graduate EHO embarking on a career?

- ✓ Continue professional development by learning and adopting new skills to improve your capability as an EHO. Learning does not stop once you complete your tertiary education.
- ✓ Be available and confident to take on new challenges.
- ✓ Enhance your profile within and outside your place of employment.

When she is not working as an EHO, Gerry is actively involved on the committee of the Essendon Hockey Club liaising with Council to provide new facilities and grounds for its members. Gerry is a life member of the Club. She is also a keen hockey player as well as an umpire and coach. Rumour also has it that she is the Food Safety Supervisor for the Club. No doubt her record keeping is impeccable.

# Hundreds of thousands of Rohingya refugees face water shortage crisis as wells run dry



PHOTO: Mr Kalam says the community needs more hand pumps to collect water. (ABC News: Som Patidar)

**The hand pump that Abul Kalam uses to fetch drinking water for his family of eight is good for about 20 minutes' supply.**

But after that, Rohingya refugees in the sprawling Balukhali camp in southern Bangladesh must wait for its underground reservoir to refill.

"Our three blocks [about 300 families] ... completely depend on this well," he says.

Another nearby has dried up already.

"This will stop functioning in the next 15 days, or a month," the 45-year-old says, gesturing at the now-dry pump he'd just been using.

There are approximately 4,600 of these pumps in the various camps, making them the primary source of water for the majority of refugees.

But according to United Nation figures, a third of them are either dry or pump contaminated water.

"This is a city, living off shallow hand pumps that are drying up every day," says Australian Red Cross water engineer Mark Handby.

Mr Handby, who is from western Victoria, shows the ABC one open reservoir in the Balukhali camp, near where Abul Kalam draws his water.

"This has now dropped to a point, and become contaminated to a point, that currently we're not able to use it," Mr Handby he says as he points out algal growth.

"It was our urgent option, and now it's gone."

## Race against time to secure water supply

Mr Handby says it's now a race against time to drill deep, expensive bores in an effort to secure supply.

How deep?

"Potentially down to 300 metres," he says. "To ensure that we get enough water, and it's safe to drink.

"The urgency," he says, "can't be understated."

The only alternatives are trying to truck in water for hundreds of thousands of people, or moving the refugees.

Although the camps' expansion was ad hoc, the issue is not a lack of planning. The water table simply cannot satisfy the needs of the people who now depend on it.

Indeed Balukhali, one of the biggest camps, means 'empty sands' in Bengali.

Taking into account earlier arrivals, 830,000 Rohingya are now camped there and in other settlements carved into the surrounding hills and paddies.



**PHOTO: UNHCR planner Phoebe Goodwin says the biggest problem they are facing is space.** (ABC News: James Bennett)

Bangladesh has long said it cannot sustain the refugees indefinitely, but that statement - meant as a plea for international help - is now a frighteningly real reflection of their impact.

### Overcrowding is a 'huge problem'

Phoebe Goodwin, a Sydney architect now working as a planner for the UNHCR, said the biggest problem was simply "space".

"As you can see its almost a sea of roofs in front of us," she said from a hill overlooking the Kutupalong camp makeshift extension.

"So overcrowding is a huge problem."

Ms Goodwin is planning new extensions to the camps, and key amongst the tasks is trying to locate latrines away from pump wells so sewage does not contaminate the scarce groundwater.

Longer term, there are plans for rubbish incinerators, waste treatment and possibly a solar farm.

Aid agencies working in the camps say those services are essential to prevent disease and provide the residents a dignified existence.

However, Bangladesh has been reluctant to approve some bigger projects, for fear they will encourage the refugees to stay.

### Who are the Rohingya?



The plight of Myanmar's Rohingya refugees, a Muslim ethnic minority group rendered stateless in their homeland and detained in transit nations, is desperately bleak.

For most of the Rohingya refugees the ABC met the prospect of eventual return is a distant consideration, if that. Their energy is focussed simply on getting by, on providing their families with the very basics of life.

Staring at the semi-functioning pump he'd just been using, Mr Kalam's request is simple, if problematic.

"We need more," he says.

"If this one stops functioning, then we are going to face severe water crisis."

[Find out how you can donate to the Myanmar-Bangladesh Appeal.](#)

**This article was first published ABC News and written by South Asia correspondent James Bennett - Updated 19 Nov 2017, 12:11pm**



A Melbourne man has found a dead cockroach inside an M&M's chocolate bar. Kyle Rosewarne contacted the chocolate company but failed to get a response.

The disgusted consumer took to Facebook instead to vent his anger. Mars have told Daily Mail Australia it "most likely" entered bar after it was opened.

A Melbourne man has made a disturbing discovery when unwrapping an M&M's chocolate bar he purchased from a Coles supermarket.

Kyle Rosewarne tucked into his Crispy Mint chocolate block and had eaten four squares before noticing something rather alarming.

As he peeled back the wrapper further, he spotted a dead cockroach embedded inside the confectionery treat.

The disgusted consumer took to Facebook to vent

his anger after failing to get a response from the famous chocolate brand.

 **Kyle Rosewarne** ▸ M&M'S Australia  
3 hrs · 🌐

\* CONSUMER WARNING \* I purchased a block of the M&M's crispy mint chocolate from Coles, and when I opened the packet yesterday I found an added extra.

To my absolute disgust, there was a dead cockroach inside. What is even more disheartening is that I ate 4 pieces of it before realising, as it was deeper down the the packet.

I have messaged M&M'S Australia several times for them to call me regarding this, but they have failed to do so.

Please SHARE this to let your friends and family know to check their M&M's chocolate before they eat it!

"When I opened the packet yesterday I found an added extra," he wrote on the social media site.

"To my absolute disgust, there was a dead cockroach inside."

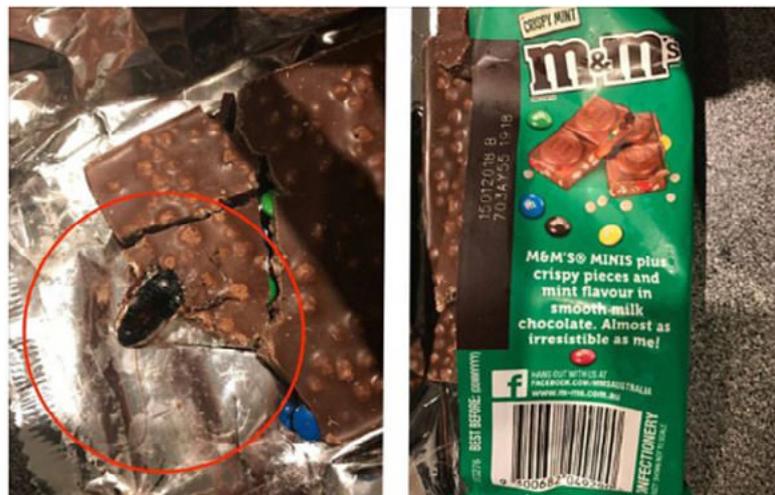
After his post began to garner significant attention, Mars Chocolate Australia contacted the shell-shocked consumer, who was not impressed with their response.

Mr Rosewarne told Daily Mail Australia he received "your standard corporate apology."

"They offered me a \$20-30 Coles or

Woolworths voucher, which I declined."

The 25-year-old went on to point out the severity of such a discovery.



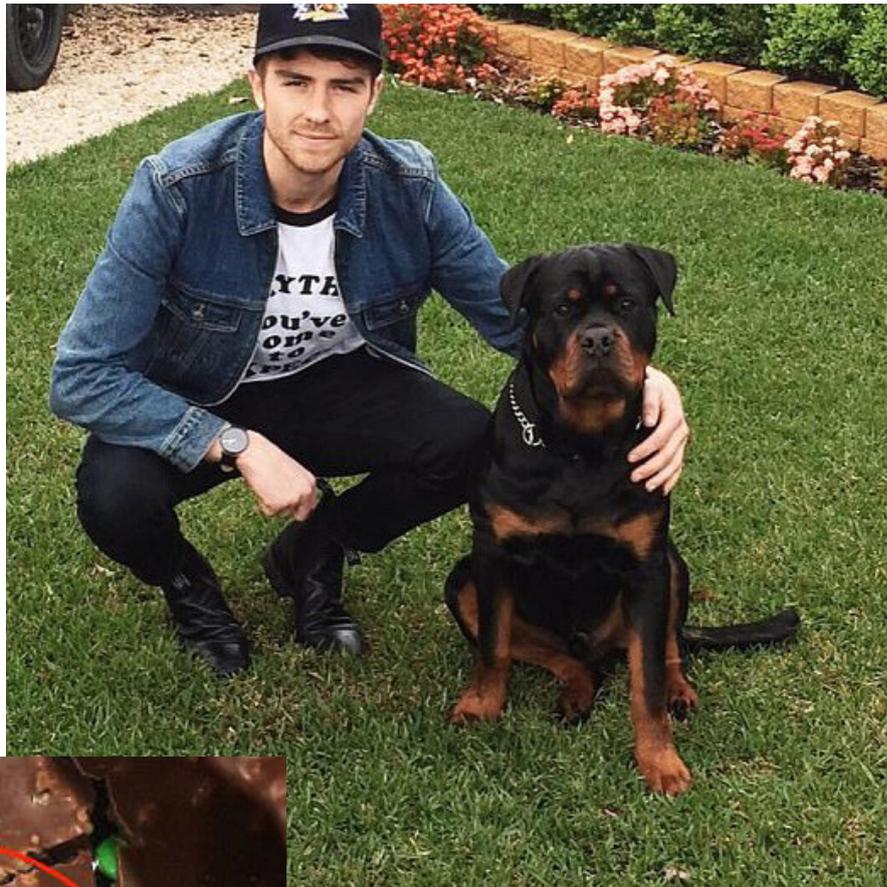
"It's not only a health problem; it is a serious ecological concern as well."

"They're making these in China, so this is more than likely a Chinese cockroach, which could cause serious problems if this isn't the only one. "

A Mars Chocolate Australia spokesperson told Daily Mail Australia that they had "received a call from a consumer today reporting he had found an insect inside the packaging of one of our chocolate products."

"We immediately contacted him to request the product and also worked with an entomologist to conduct a preliminary review to determine the insect's species and origin," they continued.

"This review has found the insect did not enter the packaging prior to being shipped from our manufacturing facility, as this species



undergoes 31 quality checks and safety tests, and microbiological testing before it is packaged and shipped, it is extremely likely it entered the product packaging after it was opened."

Mr Rosewarne however disagrees and questioned the chocolate company's claims.

"If it went in after I ate the initial four pieces then when I went to have more, don't you think it would have crawled out as soon as I picked it up?"

"Why would the thing be dead then?" he also questioned.

He also suggested he would get in touch with the Health Department for advice on the matter. The new range of bar has only been on the market a matter of weeks and is surely not the introduction

confectionery giants Mars had anticipated for the sweet snack.

**This article was first published Daily Mail UK and written by Tom Flanagan For Daily Mail Australia**

**PUBLISHED: 8 May 2017 | UPDATED: 8 May 2017**



does not occur in the region where the product was manufactured."

"Given each block of chocolate we manufacture

### EHPA Tamper Evident Tape



Can be used for food sampling or sealing off an area or a fridge etc.

<http://ehpa.org.au/shop/>

ONLY \$27.50 per roll

## Sydney noodle bar forced to name and shame itself for unsafe food practices

The owner of a Sydney CBD noodle bar has been ordered to publish two newspaper notices owning up to six serious food breaches, which included dirty pest-ridden premises and the sale of unsafe food.

Thi Minh Nguyet Vo, owner of Hong Hai Noodle Bar in the Hunter Connection Food Court, was issued the order in the Downing Centre Local Court this week, along with a fine of \$22,500 and an order to pay legal costs of more than \$2300.

Thi Minh Nguyet Vo of Hong Hai Noodle Bar in the Hunter Connection Food Court was fined for unsafe food storage practices and the sale of unsafe food.

It was not the first prosecution for the restaurateur, who was prosecuted for 21 breaches and fined \$28,000 in 2009 and 2010.

Images of Hong Hai Noodle Bar show pests settled in egg cartons and containers of vegetables covered in thick, furry mould.



Images of Hong Hai Noodle Bar show pests settled in egg cartons. Photo: City of Sydney

The breaches were considered so serious that Ms Vo was issued a newspaper advertising order, in which she must publicly acknowledge the offences and the subsequent penalties.

It is rare for the owner of any establishment to be issued an advertising order and this is the first ever issued by the City of Sydney to a food establishment.

"When a food premise puts public health at risk, the city takes action by issuing penalty notices and pursuing legal action," Lord Mayor Clover Moore said.



MYT Group was fined almost \$10,000 this year for breaches at its Saigon Queen restaurant in Darlinghurst. Photo: City of Sydney

In another recent case, Han Qing Zhao from Froth Expresso in Potts Point was prosecuted for four

breaches, including unclean premises, failing to prevent pests and unsafe food storage practices, for which he was fined \$8000.

During the first half of this year, fines were also issued for breaches at Chinese Noodle Bar at 800 George Street in Haymarket, Jap's Table in Darlington and Maya Da Dhaba in Redfern, the latter of which had a history of non-compliance.

MYT Group Pty Ltd was fined almost \$10,000 this year for breaches at its Saigon Queen restaurant in Darlinghurst.

Photographs of the Saigon Queen kitchen show multiple cockroaches gathered under shelves, and thick, black grime surrounding a small disposable cockroach bait.

The crackdown this year accompanies the growth of the NSW Scores on Doors program, an initiative that encourages food establishments to display the



*Breaches at Saigon Queen related to uncleanliness and failure to prevent the entry of pests, including thick, black grime surrounding a small disposable cockroach bait. Photo: City of Sydney*

results of regular health inspections.

Of the 2353 City of Sydney premises involved in the program, 1739 have a four or five-star rating.

Cr Moore linked a 30 per cent decrease in incidents of salmonella and other illnesses with educational initiatives such as Scores on Doors.

"The work of our environmental health officers

in educating and training food businesses on the safe preparation of food has been crucial in reducing the number of food-borne illnesses," she said.

In order to obtain a score through the program, businesses must have a council officer complete a checklist assessing food handling controls, cleaning practices, food temperature and pest control, premises design and food labelling.



*Food was found to be stored improperly at Froth Espresso in Potts Point. Photo: City of Sydney*

**This article was first published Sydney Morning Herald and written by Lucy Cormack  
PUBLISHED: JULY 28 2017**

# 2018 EHPA

Professional Development Symposium

October 11 - 12 @ Vibe Hotel, Marysville, Vic

**CALL FOR PAPERS**

**[SYMPOSIUM.EHPA.ORG.AU](http://SYMPOSIUM.EHPA.ORG.AU)**

Photo: Donovan Wilson

# Sale of low THC hemp seed food



From Department of Health & Human Services

An amendment to the Australia New Zealand Food Standards Code (the Code) came into effect on **11 November 2017** that allows the sale of hulled hemp seeds from low THC plants and food derived from hemp seeds, including seed oil, flour, protein powder, and mixed foods such as muffins and smoothies.

A guide for EHOs was launched and made available at the recent EHPA conference held in Melbourne and is available via the department's EHO updates portal. A guide for businesses selling

hemp seed products was also developed and has been published on the Food Safety Unit's website at: [www2.health.vic.gov.au/about/publications/policiesandguidelines/guide-for-food-businesses-low-THC-hemp-seeds-food](http://www2.health.vic.gov.au/about/publications/policiesandguidelines/guide-for-food-businesses-low-THC-hemp-seeds-food).

Department of Economic Development, Jobs, Transport and Resources will continue to regulate primary production of hemp including the authorising and monitoring of businesses that grow, harvest and mill whole (unhulled) seed, as well as those businesses that transport whole seeds for milling or oil production.

**Table 1: Low THC foods and maximum permissible THC**

	<b>Hulled hemp seeds</b> (also called hemp hearts) Maximum: 5 mg total THC per kg
	<b>Hemp seed oil</b> (made from hulled and/or unhulled seeds) Maximum: 10 mg total THC per kg
	<b>Hemp protein powder/hemp flour</b> (made from hulled seeds) Maximum: 5 mg total THC per kg
	<b>Hemp baked goods</b> (such as cookies, muesli bars, muffins) Maximum: 5 mg total THC per kg
	<b>Hemp beverages</b> (such as smoothies, dairy substitutes) Maximum: 0.2 mg total THC per kg

**The permitted level of total THC varies according to the type of food sold**

# Woman discovers disgusting mass in coconut water



**BARBARA Kline loved coconut water ... until she found this lumpy, slimy mass in the container. No one knows what it is.**

BARBARA Kline, a mother-of-two, reportedly suffered sickness and diarrhoea for days after finding a slimy, mystery mass in a bottle of coconut water.

The nurse from Goshen, New York, posted a picture of the stomach-churning discovery on Facebook and said she had accidentally swallowed some.

"I still can't believe this I'm so disgusted it's the only water I ever drink I will never in my life drink it again ... It looks like a freaking octopus just looking at it makes me sick," she wrote in the furious caption.

It's certainly enough to put you off your breakfast, but it seems no-one actually knows what the lumpy grey thing is.

"I've got told it looks like a mouse, I got told it looks like a squid, I got told it looks like a bunch of things — that's why I would like for somebody to get it tested for me that has more authority than me," The Sun reported her as saying.

Ms Kline told the media Vita Coco's Pure Coconut water was her favourite drink before the incident on April 25.

She kept the drink in the fridge until she opened it, and said once she tasted something vile, she dumped the rest of the drink and opened the packet with a knife.

"There were four of them all together, maybe five and I swallowed one of them.

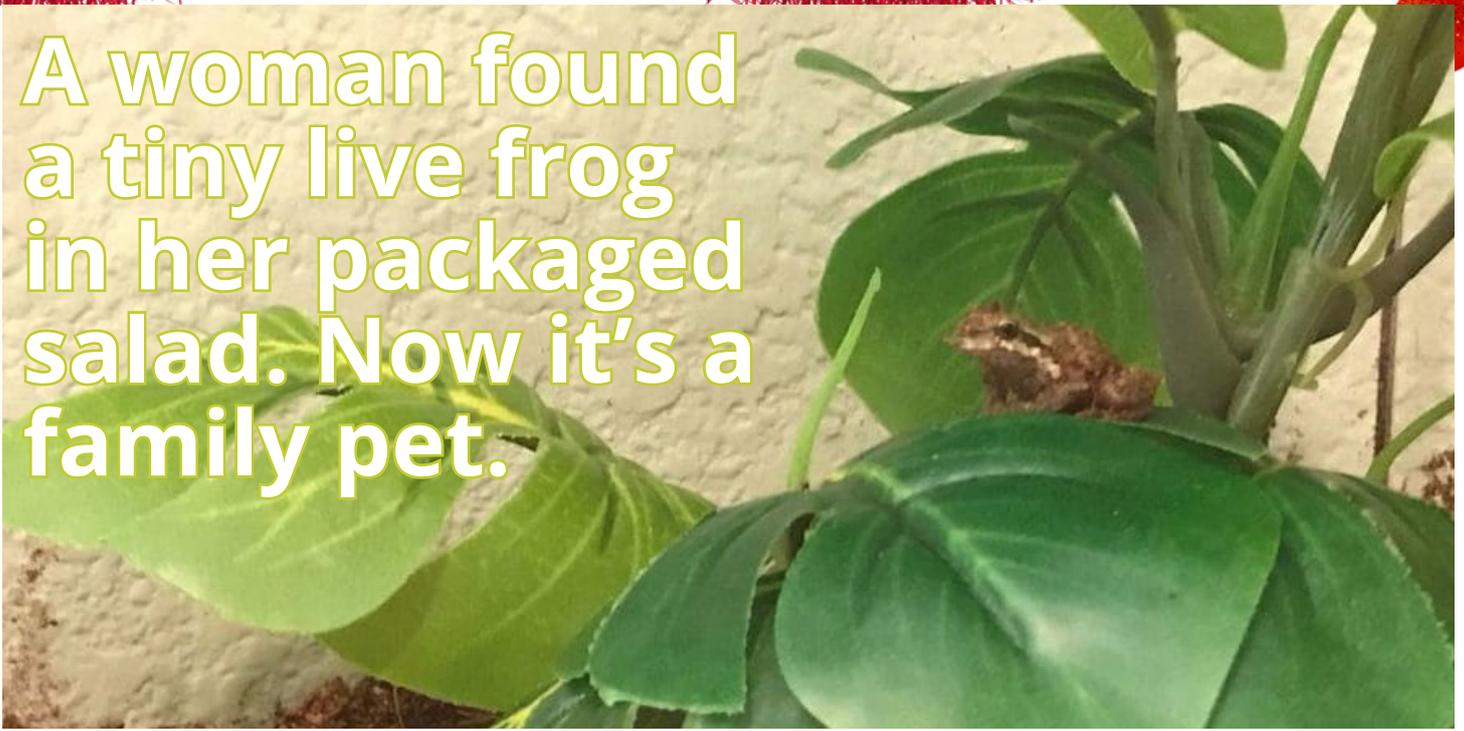
"I understand that products get mouldy and products get mispackaged and sometimes spoil but this is just too much for me.

"It was only when I unknowingly swallowed one of those clumps I realised it tasted awful I started vomiting. The diarrhoea honestly just stopped on Friday."

**This article was first published news.com.au**

**PUBLISHED: MAY 9, 2017**

# A woman found a tiny live frog in her packaged salad. Now it's a family pet.



Lucky the frog was just centimeters away from becoming Becky Garfinkel's meal.

Instead, the teeny frog - found in a store-bought, packaged salad - is now the Garfinkel family pet. Garfinkel, a strict vegetarian, spotted the tiny critter Wednesday, seconds before she dug her fork into the packaged spring mix that she had bought that day at Target.

"I was going to stab at it and take a bite, and I see it ... and I scream," she said.

The 37-year-old Corona resident immediately ran to the bathroom and threw up her dinner.

As thoughts about her health swirled in her head, she said, her husband shouted, "It's still alive!"

He rushed the small frog, about the size of a dime, to the kitchen sink and rinsed off the salad dressing, Garfinkel said.

The frog was stiff, so in a last-ditch effort, her husband started rubbing its belly - a trick he had seen in a widely circulated video.

Seconds later, the amphibian was roused from its tahini-lemon vinaigrette daze.



*Becky Garfinkel of Corona found a live frog in her packaged salad. (Becky Garfinkel)*

The thought of abandoning the frog in a ditch somewhere didn't sit well with Garfinkel and her family, so they decided to keep the frog and name it Lucky. Because of course, she said, it's lucky to be alive.

Garfinkel said she has reached out to the salad's producer, Salinas-based Taylor Farms.

Taylor Farms apologized, she said, and launched an investigation into the salad slip-up.

After Garfinkel wrote to Target on Facebook about her find, she said, it offered her a \$5 gift card.

In a statement to the Los Angeles Times, Target said it was aware of the issue and working directly with Garfinkel.

After welcoming the creature to her family, Garfinkel decked out a reptile terrarium with

moss, crickets, worms and a bowl, and placed it in her office.

"He survived so much," she said. "I am just happy he survived and I didn't eat him."

**This article was first published Los Angeles Times and written by VERONICA ROCHA  
PUBLISHED: AUG 25, 2017**

# Sushi mice amid the sushi rice at Westfield Marion food court



**A CURIOUS mouse has caused a stir at Westfield Marion, after it was found scurrying around the refrigerated servery of a sushi takeaway shop.**

The mouse was spotted eyeing off the fresh food in the glass cabinet of Dozo Japanese Food Express in the first-floor food court by a “shocked and horrified’ mother.

The woman, who did not want to be named, was stopping for lunch on July 17 with her three young daughters when she spotted the rodent next to fresh sushi in the shop’s food display area.

“I was shocked and horrified, I’m actually really quite grossed out by it,” she said.

“I thought I was in a dream. I actually thought I was dreaming.

“If there’s one, there could be more. My thought was how did it get into there in the first place – the glass cabinet has folding doors.”

The woman took photos of the rodent before alerting staff, who immediately removed all the food from the cabinet.

Owner Florence Zheng last week said her workers got a rude surprise when they saw the mouse poking its head up between the takeaway sushi packs.

“It was just shocking, just to see it right there in the fridge like that,” she said.

“Unfortunately we had to throw out all the food and also a mat underneath, and we then cleaned and sanitised everything. But that is just what you have to do.”

Ms Zheng said she believed the mouse likely came from a nearby construction area at the shopping centre and was able to get into the food court store at night as it has no front door.

Staff have now been instructed to double check everything and are cleaning twice as often.

“We just have to be cautious,” Ms Zheng said.

“We are working very hard with the council and the centre management to make sure it doesn’t happen again.”



*The hungry mouse explores the sweet inari rolls at Dozo Japanese Food Express. Picture supplied by reader*

The woman who spotted the mouse reported it to Marion Council the morning after the incident. Council communications manager Craig Clarke said an environmental health officer inspected the premises after receiving the complaint.

"The shop owner appeared horrified at the incident and had dumped all the food in the bain marie and sanitised the area before we arrived," he said. "Our officer inspected the outlet, reminded them of their responsibilities and, despite the reported incident, found they had the required rodent controls in place."

Mr Clarke said shopping centre management had been notified but no further checks would be carried out other than regular food safety inspections, as it appeared to be an isolated incident.

A Westfield spokeswoman said the health and safety of customers was its "top priority".

"As such we have diligent pest control plans and procedures in place," she said. "We've had pest control attend following the issue and have reviewed all food retailers where no other incidents were uncovered."

"All of our retailers are required to have their own pest control plans in place and we will continue to work with all retailers to ensure they are adhering to our pest control requirements."

**This article was first published news.com.au and written by Patrick Keam  
PUBLISHED: AUGUST 5, 2017**

# SYMPOSIUM 2017



For more Symposium 2017 photos <https://ehpa.org.au/symposium-2017-photos/>