



ATTACHMENTS

ORDINARY MEETING AGENDA

THURSDAY, 25 JULY 2019

~ REFERENCE TO ATTACHMENTS ~

PART A – ACTION

Page Number

Clause 6A – Carried Forward Budget Items.....Under Separate Cover

PART B – INFORMATION

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Clause 7B – Drought Management Plan.....Under Separate Cover

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Clause 12B – Expenditure for Roads Network.....90-95

Clause 15B – Fourth Quarterly Review of the Annual Operational Plan 2018/2019
..... Under Separate Cover

Clause 17B – Rates Reconciliation Report as at 30 June 201996-97



Food Regulation Partnership™ Activity Report Form

Tracking Code :AEP6ZQ

Enforcement Agency Details

Tips

1. If you wish to save the data form before completing it all, you can click on the 'Save For Later' button at the top right hand of the pages. You can then login at a later time to complete it.
2. Please ensure that the data is approved by the General Manager or delegate prior to submitting the form.
3. You can print a copy of the data to give to the GM/delegate for approval prior to submission. Just follow the instructions on the last page and you will be provided with a link to download a pdf of the saved form. You will also be prompted for your email address to which can be sent a reminder email with a link to the saved form. You will then need to log back in once you have your GM/delegate's approval, to complete the submission.
4. Please note that you cannot change any data once you hit the 'Submit' button on the last page.
5. All questions are mandatory.

Enforcement Agency Details

Enforcement agency name *

Cobar Shire Council

Completed by *

karen Warren

Your full name

Email *

karen.warren@cobar.nsw.gov.au

Your email address

Telephone *

02683 65888

Your daytime contact number

Business Profile

Fixed Premises

Q1. Number of fixed premises food businesses categorised as high risk? *

28

'High risk' typically means businesses which:

- handled and served ready-to-eat foods that may contain pathogenic microorganisms and support their growth, and
- also had known risk-increasing factors such as:
 - potential for inadequate/incorrect temperature control (reheated or hot-held food),
 - larger scale of operations (employed more than 10 people),
 - large catering operations (different preparation and serving location), and/or
 - supplied directly to at-risk customers (child care centres; nursing home caterers).

High risk businesses require at least one programmed inspection per year.

Q2. Number of fixed premises food businesses categorised as medium risk? *

1

'Medium risk' typically means businesses which:

- handled (incl. cooked, thawed) foods that may contain pathogenic microorganisms and support their growth
- served ready-to-eat foods that may contain pathogenic microorganisms but not generally support growth, or unlikely to contain pathogenic microorganisms but may support growth if present
- served high- and medium-risk, ready-to-eat foods only portioned before receipt by the customer
- were small or medium scale of operations (less than 10 people), and/or
- were small or medium scale catering.

Medium risk businesses require at least one programmed inspection per year.

Total Number of High-Risk and Med-Risk Fixed Premises

29

Q3. Number of fixed premises food businesses categorised as low risk? *

0

'Low risk' typically means businesses which:

- served foods unlikely to contain pathogenic microorganisms and unlikely to support growth if present
- served pre-packed food only, or
- supplied foods that are not ready-to-eat.

Low risk businesses should be inspected in response to incident or complaint only.

Examples:

Bars selling packaged crisps only; confectionery stores; liquor shops; newsagents selling packaged low risk foods.

Total Number of Fixed Premises

29

Temporary Premises

Q4. Number of temporary food premises that operated in the council area? *

14

'Temporary food businesses': food stalls and facilities which handled, prepared and sold food at periodic markets, fairs, festivals, shows and non-mobile temporary facilities such as fruit stalls. The same stall present at repeated regular events should be counted as 1.

Exclude: mobile food businesses such as vans, food trucks & coffee carts.

Mobile Premises

Q5. Number of mobile food premises that operated in the council area? *

1

'Mobile food premises': food premises which handled, prepared and sold food, were designed to be movable from place to place (whether motorised or not) and were self-contained with its own hand wash basin, equipment and consistent operating conditions.

Exclude: temporary, non-mobile facilities such as market stalls.

Examples:

Coffee carts, juice carts, food trucks, mobile facilities for hamburgers, hot dogs, kebabs, commercial spits, BBQs grills, popcorn, icecream, fairy floss.

Retail sector requirements

Retail sector requirements

Q6. Number of food businesses requiring a Food Safety Supervisor (FSS)? *

29

Q7. Number of these food businesses that have a current FSS? *

27

Q8. Number of 'standard food outlets' (Fast Choices)? *

0

Resources

Resources

Q11. Number of authorised officers engaged in food regulatory work over the 12 month reporting period? *

3

This is the total number of people (head count) appointed as authorised officers under the Food Act 2003 that have conducted any food regulatory work in the reporting year. This is regardless of whether they are full time, part time, consultants or responsible for other work as well. The response must be an integer.

Example:

A council with 1 full time authorised officer, plus 2 authorised officers who work on food part-time for 25% of their time plus 1 contractor appointed as an authorised officer working 25% of their time on food would answer 4. A separate person appointed as an authorised officer who did not perform any food regulatory work in the year is not counted.

Q12. Number of full time equivalent (FTE) authorised officers to fulfil food regulatory duties? *

0.75

'FTE': the number of authorised officers required to undertake council's level of food work (as per previous question) if they had worked full time on food.

Example:

A council with 1 full time authorised officer who works only on food (1 FTE), plus 2 authorised officers who work on food part-time for 25% of their time ($2 \times 0.25 \text{ FTE} = 0.5 \text{ FTE}$), plus 1 contractor appointed as an authorised officer who works 25% of their time on food (0.25 FTE) would answer 1.75.

Surveillance Activity

Number of Inspections

Q13. Number of primary inspections conducted for fixed food premises? *

29

Primary inspections: total number of inspections of fixed premises which were programmed and completed.

Exclude re-inspections for unsatisfactory issues, and inspections of mobile and temporary premises.

Example:

If a council inspects 50 high risk fixed businesses twice per year and 25 medium risk fixed businesses once per year, all of which are completed, then the answer is 125.

Q14. Number of primary inspections conducted for temporary food premises? *

0

'Primary inspections': inspections of temporary premises which were programmed and completed.

Exclude re-inspections for unsatisfactory issues, and inspections of fixed and mobile premises.

Q15. Number of primary inspections conducted for mobile food premises? *

1

'Primary inspections': inspections of mobile premises which were programmed and completed.

Exclude re-inspections for unsatisfactory issues, and inspections of fixed and temporary premises.

Example:

If a festival in a council area had 2 mobile coffee carts and inspected them both, and the council has 7 regular mobile food businesses selling ice cream, sandwiches, coffee and hot pies and completes inspections of them all, the answer is 9. Temporary food stalls at the festival should not be counted.

Number of Businesses

Q16. Number of high and medium risk, fixed premises food businesses inspected? *

29

'Fixed premises businesses': include the number of all high and medium risk fixed premises that were inspected.

Exclude multiple visits to the same business, any visit to low risk fixed premises and all mobile and temporary premises inspected.

Example:

If a council inspects 50 high risk fixed businesses twice per year and 25 medium risk fixed businesses once per year, all of which are completed, then the answer is 75.

Q17. Number of these fixed premises food businesses requiring re-inspection? *

6

'Re-inspection': Fixed premises which required follow-up to a primary inspection due to significant breaches or possible enforcement action.

'Significant breaches': those which pose a food safety risk or are matters which cannot be left until the next routine inspection.

Do not count premises where matters are left to the next routine inspection, the officer 'pops in' to check on a minor issue or if council routinely re-visits for minor issues with no enforcement action taken.

Examples:

Re-inspections due to hand washing, temperature control, cross contamination, pest control, inadequate cleaning and sanitation, sale of food past 'use by' dates and maintenance issues that pose a food safety risk.

Q18. Number of these fixed premises food businesses requiring additional re-inspection(s)? *

2

'Additional re-inspection': Fixed premises requiring further follow-up after a first re-inspection.

Example:

A premises found at primary inspection to have evidence of inadequate cleaning of surfaces and equipment and at re-inspection is found to have not addressed the issues, requiring a further reinspection the next day would count as 1.

Childcare facilities

Q19. Are there any childcare facilities in your LGA that cook and/or serve PHF? This question does not include childcare facilities that receive and store lunch/food packed by parents/carers. *

Yes

No

Business Inspection Outcomes

Please report on the FPAR scores achieved for ALL premises, REGARDLESS OF WHETHER IN 'SCORES ON DOORS' PROGRAM. For premises where there were two or more inspections, please report the score of the most recent primary inspection.

Business Inspection Outcomes

Please indicate the types of premises for which the business inspection outcomes are being reported *

Fixed premises

Temporary premises

Mobile premises

Q24. Number of premises with 0-3 points (5 star Scores on Doors rating) determined at the most recent primary inspection? *

3

Q25. Number of premises with 4-8 points (4 star Scores on Doors rating) determined at the most recent primary inspection? *

14

Q26. Number of premises with 9-15 points and with no single 8 point breach (3 star Scores on Doors rating) determined at the most recent primary inspection? *

8

Q27. Number of premises with more than 15 points or with any single 8 point breach ('no star' Scores on Doors rating) determined at the most recent primary inspection? *

4

Total

29

Complaints

Complaints

Where food complaints were determined to be in relation to multiple matters (eg. both hygiene and labelling) then please count that complaint only in the category identified as the most significant matter at the time of the investigation.

Number of complaints investigated in relation to alleged:

Q28. Hygiene & handling *

0

Number of complaint investigations which related to cleaning, sanitation, pest control, temperature control, storage, potential for cross contamination, etc.

Q29. Foreign matter *

0

Number of complaint investigations which related to food contaminated with foreign matter.

Q30. Food quality including deterioration *

3

Number of complaint investigations which related to poor food quality because of mould, damaged packaging, staleness etc.

Q31. Labelling & advertising *

1

Number of complaint investigations which related to incorrect labelling, missing labelling such as country of origin information, false or misleading advertising, etc. and may include food sold after a 'use by' date.

Q32. Single-incident foodborne illness *

2

Number of complaint investigations which related to single-incident cases of alleged foodborne illness (cases of either a single person or a single family).

Q33. Other *

2

Number of complaint investigations which related to other issues under the *Food Act 2003*.

Total Number of complaints investigated

9

Enforcement

Enforcement

Q34. Number of warnings issued *

14

'Warnings': number of warnings written on reports such as Food Premises Assessment Reports (FPARs), plus Warning Letters issued by authorised officers, for all premises types.

Exclude instances where Notices or Orders were issued.

Q35. Number of Improvement Notices issued? *

6

Formal Improvement Notices issued relating to Food Act breaches, for all premises types.

Q36. Number of Penalty Notices issued relating to Food Act breaches? *

2

Q37. Number of seizure notices issued? *

0

Seizure notices issued for Food Act breaches, for all premises types.

Q38. Number of Prohibition Orders served? *

2

Prohibition Orders issued for Food Act breaches, for all premises types.

Q39. Number of prosecutions determined relating to Food Act breaches?

0

Comments, Value-added Services and GM Approval

Comments

Q40. Please provide any comments/explanations to support the data in your submission

Outstanding Food Safety Supervisor Certificates are being followed up with respective food businesses. Both of these businesses have been warned that it is an offence not to have a current FSS nominated for the business and continued non-compliance will result in PIN's being issued.

Value-added Services

Please indicate what value-added services have been provided in the 12 month reporting period. Please provide details for each in the box e.g. type and number of training sessions run

Q41. Participation in 'Scores on Doors' *

Yes

No

Comments

Cobar Shire Council has chosen not to participate in "Scores on Doors" program, however when carrying out routine inspections Council officers inform business owners, in detail, how the scoring system is calculated relevant to the FPAR. They are also advised that although CSC do not participate in this program, the NSW Food Authority are notified of their businesses SoD result.

Q42. Technical advice provided to food businesses *

Yes

No

Comments

Technical advice is offered throughout the year both verbally at routine inspections and followed up with emails containing pamphlets, fact sheets etc. Contact details of Council Officers are also given to proprietors and advised that assistance/advice is always available. Council subscribes to "I'm Alert" which is online food safety training provided by Environmental Health Australia. During this reporting period the interactive online training was utilised by 93 food handlers.

Q43. Information provided to food businesses e.g. factsheets, website, newsletter *

Yes

No

Comments

As stated above, fact sheets pamphlets etc are often distributed to food businesses when warranted or requested. Cobar Shire Council's website also provides lots of resources relating to food safety & hygiene and a broad range of additional information specific to such things as food business registration, FSS, inspections, home based businesses, markets & temporary events, food complaints/enquiries and quick links to both "I'm Alert" food training and NSW Legislative requirements.

Q44. Food handler training organised or facilitated *

Yes

No

Comments

Other than the interactive on line training (I'm Alert) that is subscribed to by Council there is no other training organised/facilitated by Council during this reporting period.

Q45. Any other services provided e.g. participation in surveys *

Yes

No

Comments

GM Approval

Q46. Has this report submission been approved by the General Manager? *

This report can only be submitted once approved by the General Manager or delegate

Note: If you do not have approval and wish to receive a copy of your report for your GM/delegate to approve, then click the 'Save' button. You will be provided with a link to download a pdf of the saved form. You will also be prompted for your email address to which can be sent a reminder email with a link to the saved form. You will then need to log back in once you have your GM's approval to complete the submission.

Yes

No

You may be contacted by NSW Food Authority staff to verify responses.

I'M ALERT Food Safety

INTERACTIVE ONLINE TRAINING



FREE!

Food Safety Standards
All Food
Handlers Have
Obligations
Australia & New Zealand

Now Featuring
Chinese
Captions
& Subtitles
Now Featuring
Simplified

Food Safety - Are you ALERT?

Do you and your staff have the skills and knowledge required to ensure safe food for your customers?

Food Safety is your Business. It is the responsibility of a Food Business to ensure that all food sold is safe and suitable.

This information package has been developed by qualified and experienced Environmental Health professionals and is equivalent in scope to a two-day consultant delivered course.

The interactive, logical and easy learning format will assist you and your staff to develop the skills and knowledge required to ensure safe food for your customers and to comply with your obligations under the Food Safety Standards for Australia and New Zealand.

Most sections include an interactive quiz. Upon completion of the program, a training acknowledgement form can be saved or emailed and filed as part of your food safety records.

Course Index

- Overview
- Foodborne Illness
- Potentially Hazardous Food
- Contamination of Food
- Temperature Control
- Food Handling Skills and Knowledge
- Food Receipt
- Food Storage
- Food Processing
- Food Display
- Food Packaging
- Food Transportation
- Food Disposal
- Food Recall
- Health of Persons Who Handle Food
- Hygiene of Food Handlers
- General Duties of Food Businesses
- Cleanliness
- Cleaning and Sanitising of Specific Equipment
- Structure, Design and Maintenance
- Temperature Measuring Devices
- Single Use Items
- Animals and Pests
- Management Control Techniques (HACCP, Food Safety Programs)

Minimum System Requirements

- Internet connection (Broadband highly Recommended)
- A modern web browser such as FireFox, Safari, Mobile Safari or Google Chrome
- Windows Vista, 7, OSX or iOS 4 and above
- Any modern computer or smart phone or tablet that supports html 5 web standards
- Screen Resolution of 1024 x 768
- Speakers or headphones
- Adobe reader

I'M ALERT
Are You ALERT?



Visit
www.myorganisation.imalert.com.au
and follow the simple on screen instructions to complete your training.



I'M ALERT - Food Safety Training Acknowledgement Form

EXAMPLE ONLY

Section	Section Viewed	Assessment Completed
Overview	✓	NA
Foodborne Illness	✓	NA
Potentially Hazardous Food	✓	✓
Contamination Of Food	✓	NA
Temperature Control	✓	✓
Food Handling Skills And Knowledge	✓	NA
Food Receipt	✓	✓
Food Storage	✓	✓
Food Processing	✓	✓
Food Display	✓	✓
Food Packaging	✓	✓
Food Transportation	✓	✓
Food Disposal	✓	✓
Food Recall	✓	NA
Health Of Persons Who Handle Food	✓	✓
Hygiene Of Food Handlers	✓	✓
General Duties Of Food Businesses	✓	✓
Cleanliness	✓	✓
Cleaning And Sanitising Of Specific Equipment	✓	✓
Structure, Design And Maintenance	✓	✓
Temperature Measuring Devices	✓	✓
Single Use Items	✓	✓
Animals and Pests	✓	✓
Management Control Techniques - HACCP, Food Safety Program	✓	NA

To Do List: Action Item	Date Completed
Make yourself aware of the location of the designated hand wash basin/s in your work area	
Make yourself aware of the location where the thermometer is stored	

Type of Training (Please Circle): INDUCTION or ONGOING

I, Mike Jones, hereby certify that I have undergone and understood the training components and assessments indicated above. I agree to abide by these practices and recognise that complying with these procedures will assist in ensuring healthy and safe working conditions.

EMPLOYEE/CONTRACTOR NAME	Mike Jones
EMPLOYEE/CONTRACTOR POSITION	Kitchen hand
SUPERVISOR NAME	James Smith
SUPERVISOR POSITION	Head Chef
ORGANISATION/LOCATION	Burger Barn

EMPLOYEE/CONTRACTOR SIGNATURE
DATE: Sun, Jul 15, 2012

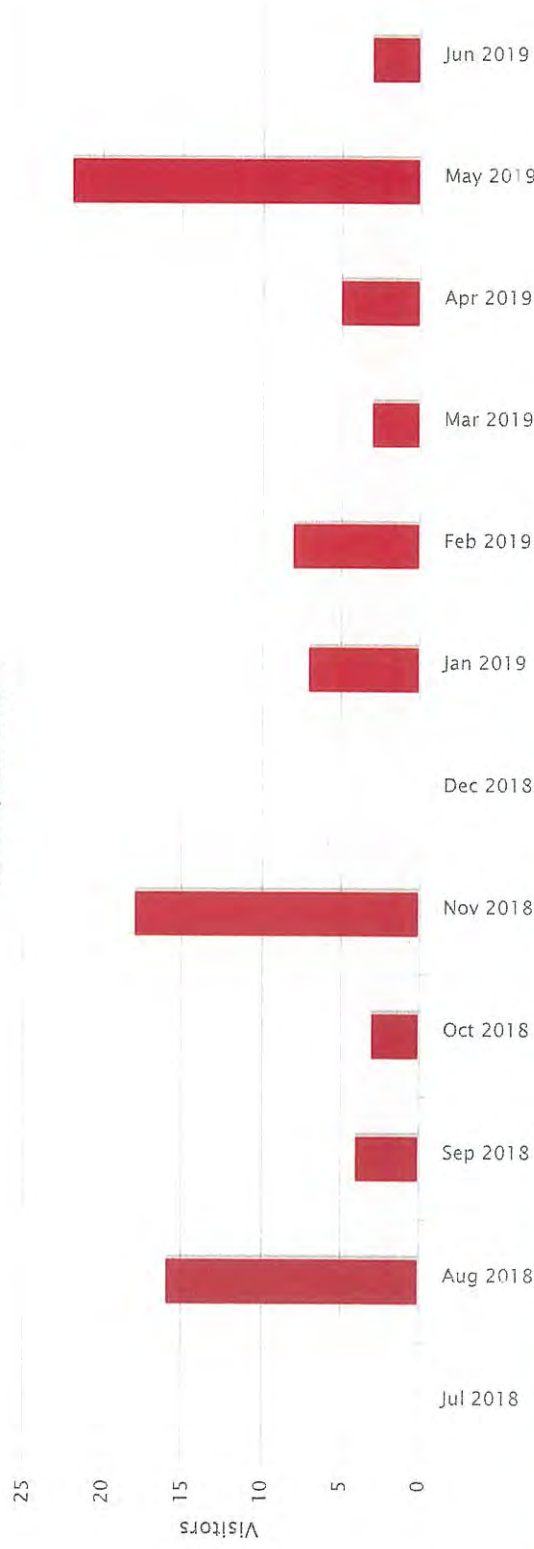
SUPERVISOR SIGNATURE
DATE

ONLINE & INTERACTIVE TRAINING PROGRAMS I'M ALERT FOOD SAFETY

Where you are: Food Safety Home / Usage Reports

EDUCATING FOOD HANDLERS REPORT

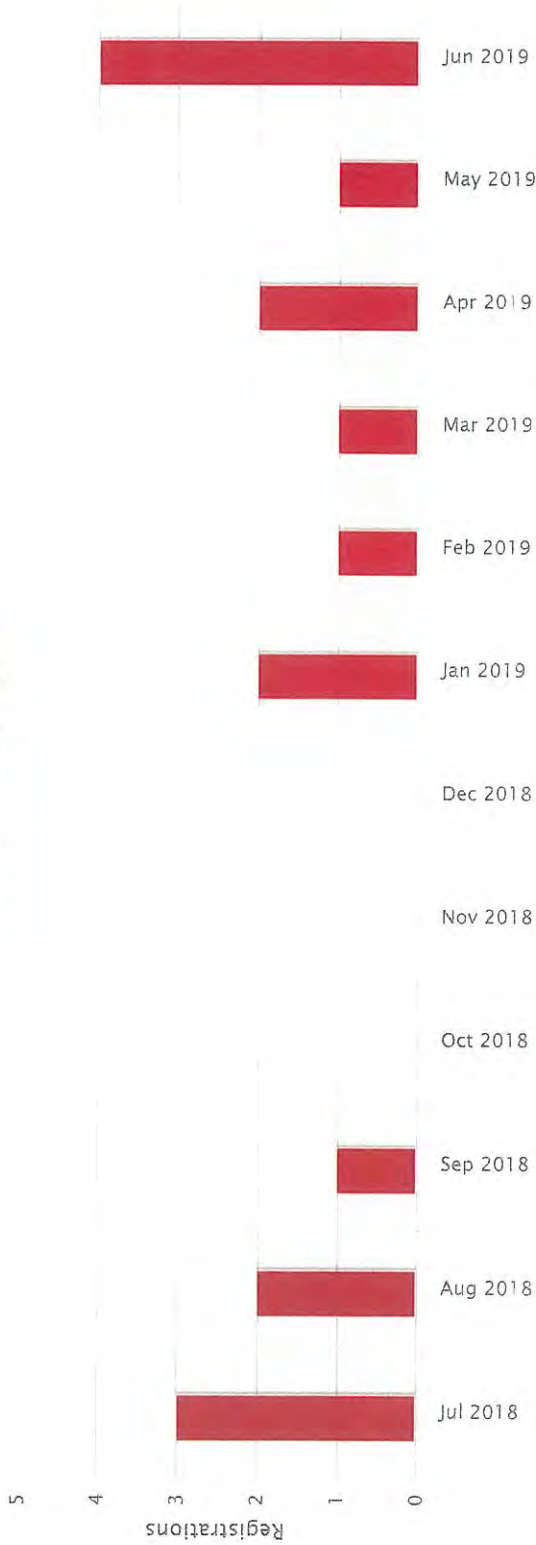
Cobar Shire Council
Subscription Visitors



RETURNING USERS - COBAR SHIRE COUNCIL

Current Month	Previous Month	Last Twelve Months	Last Financial Year	Since Subscribing
July 2019	June 2019	July 2018 to June 2019	2018 - 2019	From June 19, 2017
49	3	93	89	155

Cobar Shire Council Subscriptions Registrations



NEW USERS - COBAR SHIRE COUNCIL

Current Month	Previous Month	Last Twelve Months	Last Financial Year	Since Subscribing
July 2019	June 2019	July 2018 to June 2019	2018 - 2019	From August 02, 2018
0	1	17	17	17



USERS THIS MONTH
53

TOTAL USERS
455,301

* Program is free when accessed via a subscribing organisation's web page.

**MINUTES OF THE CODE OF CONDUCT REPORT CONSIDERATION
COMMITTEE MEETING HELD IN THE COBAR SHIRE COUNCIL
CHAMBERS ON THURSDAY 27 JUNE 2019 COMMENCING AT
4:02PM**

1. WELCOME & APOLOGIES

Present:

Clr Peter Abbott (Deputy Mayor)
Clr Janine Lea-Barrett
Clr Julie Payne
Clr Kate Winders
General Manager, Peter Vlatko
Director of Finance & Community Services, Kym Miller
Executive Assistant – General Manager/ Mayor – Janette Booth

Apologies:

Clr Chris Lehmann

2. APPOINTMENT OF CHAIR

Deputy Mayor, Peter Abbott was appointed to the position of Chair.

3. DECLARATIONS OF INTEREST

Nil.

4. CONSIDERATION OF CODE OF CONDUCT REPORT (OPEN)

1.06.2019 RESOLVED: That the Code of Conduct Consideration Committee – Code of Conduct Complaint by Councillors Against Cr P Yench be considered in Closed Council in the Committee of a Whole with the press and public excluded for the reason as stated in Section 10A (2)(i) of the *Local Government Act 1993*, as discussions of this matter in open Council contain alleged contraventions of any code of conduct requirements applicable under section 440.

Clr Lea-Barrett/ Clr Payne

CARRIED

**5. CONSIDERATION OF CODE OF CONDUCT REPORT
RECOMMENDATIONS AND ATTACHMENT (CONFIDENTIAL)**

2.06.2019 RESOLVED:

Complaint 1:

That Cr Peter Yench be required to provide a written apology to Mr Geoff McGuinness and to Council, in the form attached. The apology to Council is to be tabled in open Council at the next Ordinary Meeting of Council. The apology to Mr McGuinness is to be delivered by post.

Complaint 2:

1. That Cr Peter Yench be formally censured for the breach under s440G of the Local Government Act; and
2. That the matter be referred to the Office of Local Government for further action under the misconduct provisions of the Act.

That the information contained within in this report remain confidential within the Committee of the Whole Closed Council.

Clr Lea-Barrett/ Clr Payne

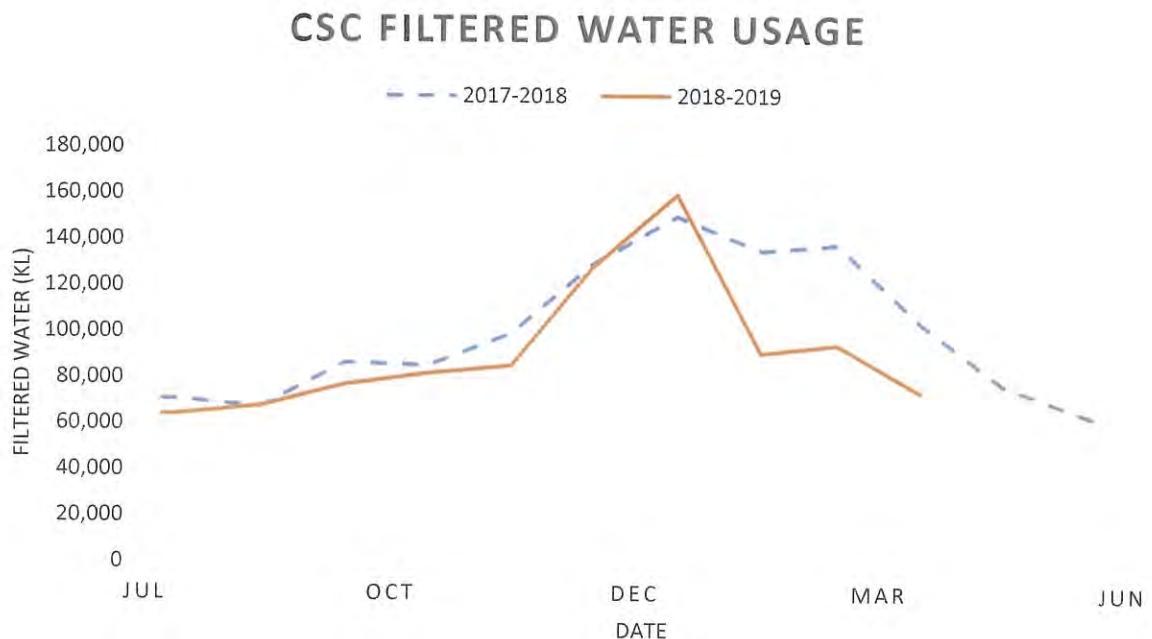
CARRIED

THERE BEING NO FURTHER BUSINESS THE MEETING CLOSED AT 4:24PM

This report provides a summary of the water condition and activity for the month of May 2019.

1. Potable Water Supply and Quality

The Council filtered 57,489 kL this month, down from 77,238 kL last year, as shown in the figure below. The plant ran for an average of 8.58 hours/day with an average output of 60L/second.



Raw water, with an average turbidity of 3.62 and pH of 7.89, was treated to a finished turbidity of 0.15 and pH of 7.79. The turbidity, pH levels and chlorine trends of the million tank reservoir for each day of the month is shown in Appendix A of this document. Each parameter except fluoride was within the critical control point limits and therefore within water quality requirements. The fluoride was not dosed this month as it was decommissioned from the old filtration plant. The unit has been sent to be refurbished and installed at the new filtration plant.

2. Water Faults and Erroneous Readings

a) Customer Complaints

The following complaints for discoloured drinking water, water odour, water main breaks or taste issues were logged with the Council over the month:

Water:

Date	Description	Location	Status
06/05/2019	Leaking Meter	Cobar Residence	Resolved
06/05.2019	Leaking Meter	Cobar Residence	Resolved
13/05/2019	Burst Water Main	Cobar Residence	Resolved
14/05/2019	Leaking Meter	Cobar Residence	Resolved
15/05/2019	Leaking Valve	Wetherall Cres	Resolved
16/05/2019	Meter Damaged	Cobar Residence	Resolved
20/05/2019	Safety Concern RE Repairs	High School	Resolved
24/05/2019	Leaking Meter	Cobar Residence	Resolved
30/05/2019	Pipe Break	Marshall St	Resolved

b) Water Treatment Plant

There was a total of 0 plant faults within the water treatment facility this month, minor faults are excluded from this report.

c) Pump Stations, Reservoirs and Reticulation

No faults were identified by the Council and recorded this month.

3. Plant Upgrades and Preventative Maintenance Programs

a) Water treatment plant

The usual day to day maintenance was undertaken on the water treatment plant. This included: turbidity meters recalibration, pH probe recalibration, chlorine display meter recalibration, intakes and rapid mixer pressure cleaning, Alum auger cleaning, Alum and Soda Ash hopper and discharge line clean outs, and carbon filter cleaning. Chlorine inspections of the water treatment plant and the 7Meg facility were conducted.

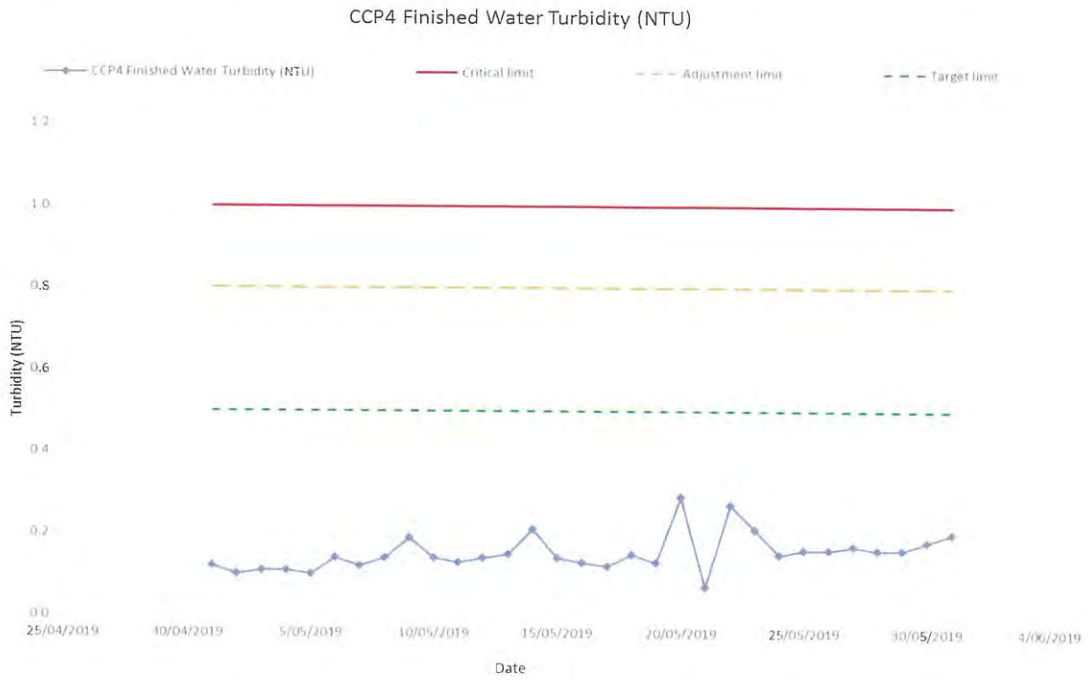
b) Pump Stations and Reticulation

N/A

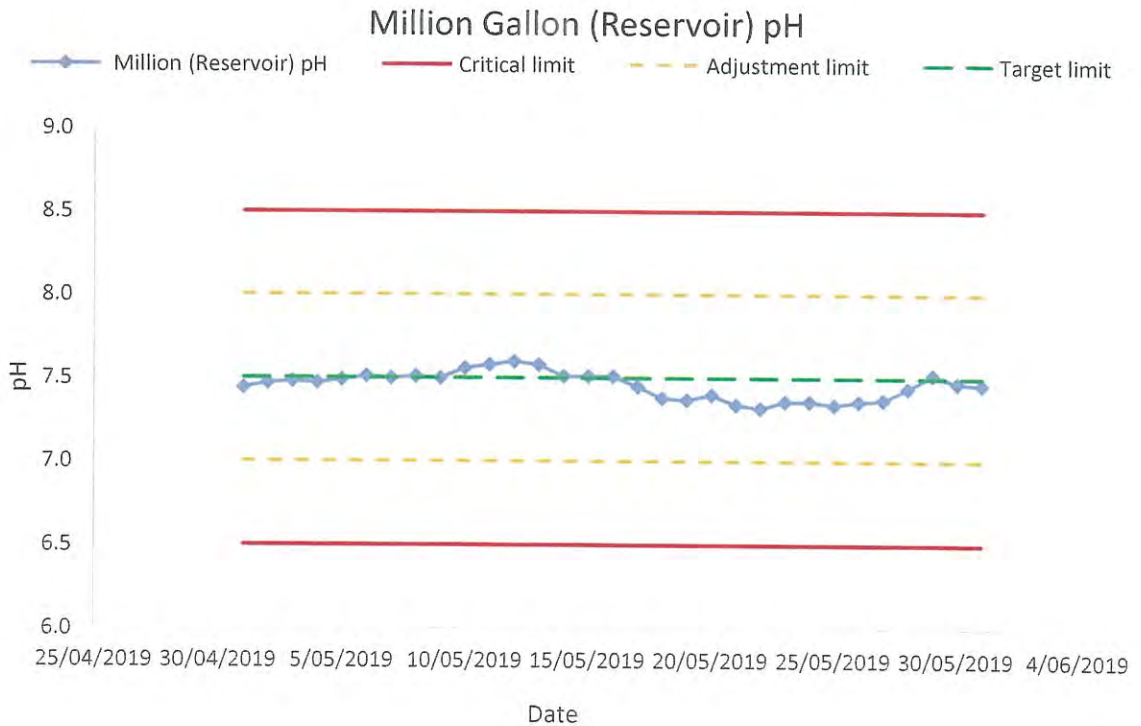
Notes:

Appendix A: Reservoir Tank Readings

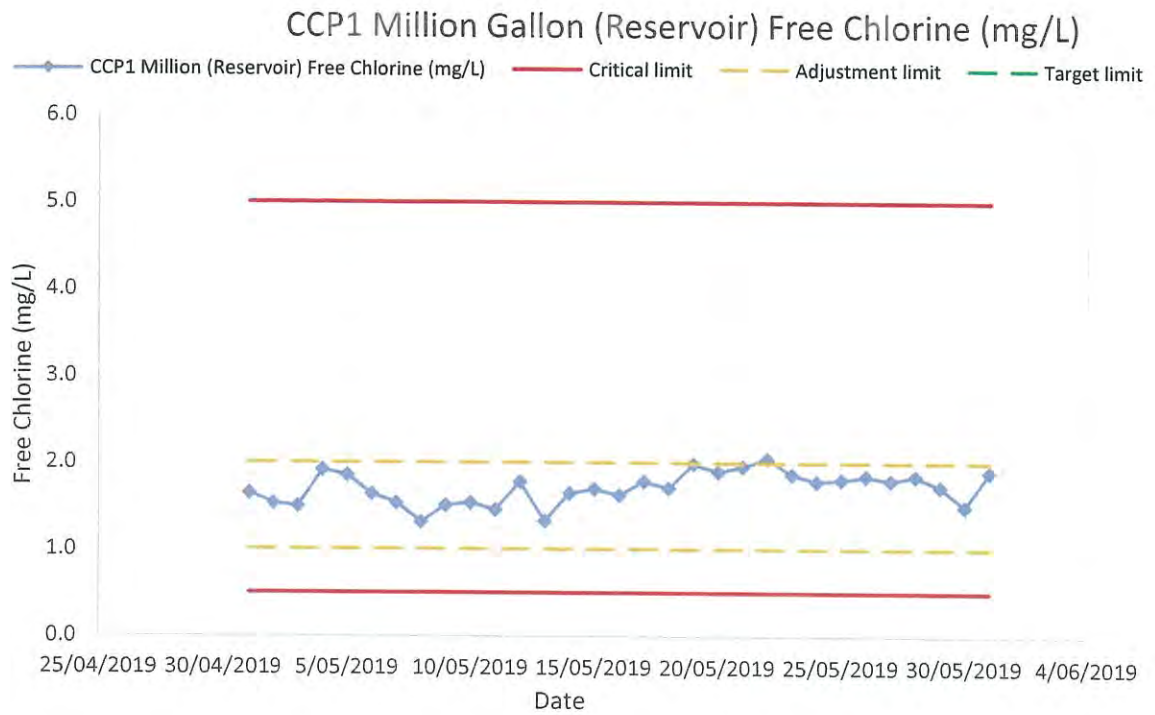
Reservoir Tank Water Turbidity (NTU)



Reservoir Tank pH Levels



Reservoir Tank Chlorine Levels



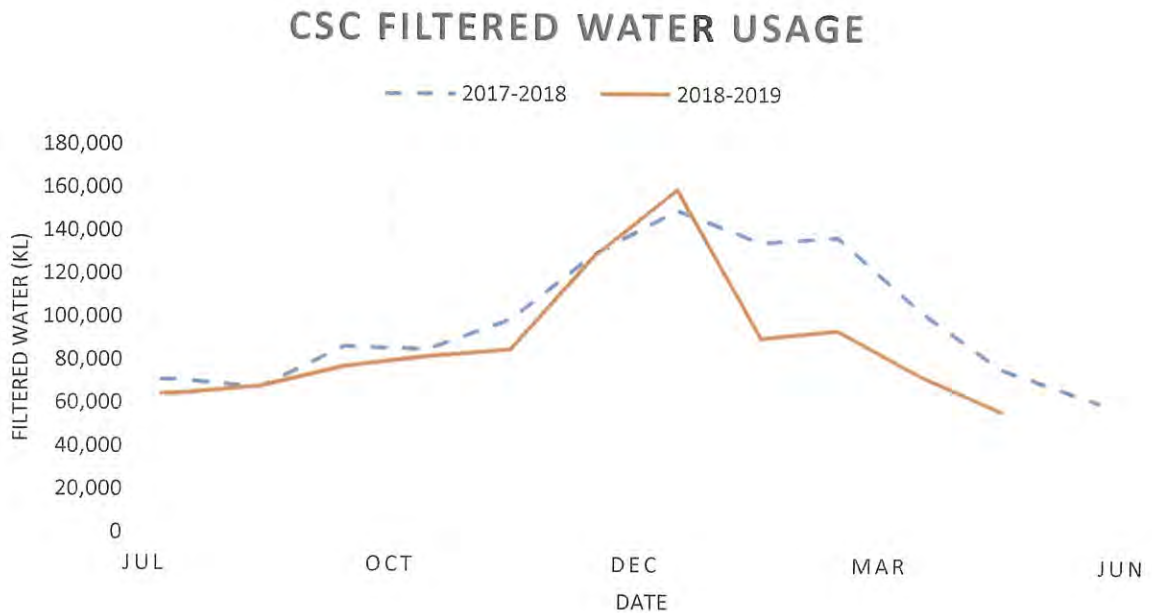
Analysis Type	Characteristic	Guideline Value	Units	Mean	Median	Standard Deviation	Min	Max	Sample Count	Exception Count	95th Percentile	5th Percentile	% meeting guideline values
Chemistry	Aluminium	0.2000	mg/L	0.0700	0.0700	0.0566	0.03	0.11	2	0	0.11	0.03	100.00
	Antimony	0.0030	mg/L	0.0005	0.0005	0.0000	0.0005	0.0005	2	0	0.0005	0.0005	100.00
	Arsenic	0.0100	mg/L	0.0010	0.0010	0.0000	0.001	0.001	2	0	0.001	0.001	100.00
	Barium	2.0000	mg/L	0.0820	0.0820	0.0042	0.079	0.085	2	0	0.085	0.079	100.00
	Boron	4.0000	mg/L	0.0500	0.0500	0.0000	0.05	0.05	2	0	0.05	0.05	100.00
	Cadmium	0.0020	mg/L	0.0003	0.0003	0.0000	0.00025	0.00025	2	0	0.00025	0.00025	100.00
	Calcium	10000.0000	mg/L	30.2000	30.2000	0.2828	30	30.4	2	0	30.4	30	100.00
	Chloride	250.0000	mg/L	69.5000	69.5000	4.9497	66	73	2	0	73	66	100.00
	Chromium	0.0500	mg/L	0.0025	0.0025	0.0000	0.0025	0.0025	2	0	0.0025	0.0025	100.00
	Copper	2.0000	mg/L	0.0108	0.0108	0.0117	0.0025	0.019	2	0	0.019	0.0025	100.00
	Fluoride	1.5000	mg/L	0.1450	0.1450	0.0636	0.1	0.19	2	0	0.19	0.1	100.00
	Iodine	0.5000	mg/L	0.0600	0.0600	0.0141	0.05	0.07	2	0	0.07	0.05	100.00
	Iron	0.3000	mg/L	0.0275	0.0275	0.0318	0.005	0.05	2	0	0.05	0.005	100.00
	Lead	0.0100	mg/L	0.0010	0.0010	0.0000	0.001	0.001	2	0	0.001	0.001	100.00
	Magnesium	10000.0000	mg/L	17.8300	17.8300	0.3960	17.55	18.11	2	0	18.11	17.55	100.00
	Manganese	0.5000	mg/L	0.0158	0.0158	0.0187	0.0025	0.029	2	0	0.029	0.0025	100.00
	Mercury	0.0010	mg/L	0.0001	0.0001	0.0000	0.00005	0.00005	2	0	0.00005	0.00005	100.00
	Molybdenum	0.0500	mg/L	0.0025	0.0025	0.0000	0.0025	0.0025	2	0	0.0025	0.0025	100.00
	Nickel	0.0200	mg/L	0.0050	0.0050	0.0000	0.005	0.005	2	0	0.005	0.005	100.00
	Nitrate	50.0000	mg/L	0.7500	0.7500	0.3536	0.5	1	2	0	1	0.5	100.00
	Nitrite	3.0000	mg/L	0.0750	0.0750	0.0354	0.05	0.1	2	0	0.1	0.05	100.00
	pH	6.5 - 8.5		7.8000	7.8000	0.1414	7.7	7.9	2	0	7.9	7.7	100.00
	Selenium	0.0100	mg/L	0.0010	0.0010	0.0000	0.001	0.001	2	0	0.001	0.001	100.00
Silver	0.1000	mg/L	0.0010	0.0010	0.0000	0.001	0.001	2	0	0.001	0.001	100.00	

Sodium	180.0000 mg/L	49.5000	49.5000	9.1924	43	56	2	0	56	43	100.00
Sulfate	500.0000 mg/L	64.5000	64.5000	34.6482	40	89	2	0	89	40	100.00
Total Dissolved Solids (TDS)	600.0000 mg/L	278.5000	278.5000	27.5772	259	298	2	0	298	259	100.00
Total Hardness as CaCO3	200.0000 mg/L	148.8500	148.8500	2.3335	147.2	150.5	2	0	150.5	147.2	100.00
True Colour	15.0000 Hazen Units (HU)	6.5000	6.5000	7.7782	1	12	2	0	12	1	100.00
Turbidity	5.0000 NTU	1.1750	1.1750	1.5910	0.05	2.3	2	0	2.3	0.05	100.00
Uranium	0.0170 mg/L	0.0025	0.0025	0.0000	0.0025	0.0025	2	0	0.0025	0.0025	100.00
Zirc	3.0000 mg/L	0.0200	0.0200	0.0141	0.01	0.03	2	0	0.03	0.01	100.00
Microbiology											
E. coli	0.0000 mpn/100 mL	0.0000	0.0000	0.0000	0	0	3	0	0	0	100.00
Free Chlorine	0.2 - 5 mg/L	1.0700	1.1700	0.2088	0.83	1.21	3	0	1.21	0.83	100.00
pH	6.5 - 8.5	7.7367	7.7400	0.0153	7.72	7.75	3	0	7.75	7.72	100.00
Temperature	30.0000 C	21.7667	22.5000	1.2702	20.3	22.5	3	0	22.5	20.3	100.00
Total Chlorine	5.0000 mg/L	1.5333	1.6700	0.2721	1.22	1.71	3	0	1.71	1.22	100.00
Total Coliforms	0.0000 mpn/100 mL	0.0000	0.0000	0.0000	0	0	3	0	0	0	100.00
Turbidity	5.0000 NTU	0.4367	0.3800	0.2892	0.18	0.75	3	0	0.75	0.18	100.00

This report provides a summary of the water condition and activity for the month of June 2019.

1. Potable Water Supply and Quality

The Council filtered 53,863 kL this month, down from 62,242 kL last year, as shown in the figure below. The plant ran for an average of 8.31 hours/day with an average output of 60L/second.



Raw water, with an average turbidity of 3.45 and pH of 7.86, was treated to a finished turbidity of 0.15 and pH of 7.87. The turbidity, pH levels and chlorine trends of the million tank reservoir for each day of the month is shown in Appendix A of this document. Each parameter except fluoride was within the critical control point limits and therefore within water quality requirements. The fluoride was not dosed this month as it was decommissioned from the old filtration plant. The unit has been sent to be refurbished and installed at the new filtration plant.

2. Water Faults and Erroneous Readings

a) Customer Complaints

The following complaints for discoloured drinking water, water odour, water main breaks or taste issues were logged with the Council over the month:

Water:

Date	Description	Location	Status
04/06/2019	Mains Break	Clifton Pl	Resolved
04/06/2019	Valve Leak	Murray St	Resolved
05/06/2019	No Water	Old Res	Resolved
06/06/2019	Leaking Meter	Cobar Residence	Resolved
06/06/2019	Mains Leak	Lerida Rd	Resolved
21/06/2019	Meter Damaged	Cobar Residence	Resolved
24/06/2019	Leaking Valve	Wittagona St	Resolved
25/06/2019	Meter Leaking	Cobar Residence	Resolved
25/06/2019	Meter Damaged	Cobar Residence	Resolved

b) Water Treatment Plant

There was a total of 0 plant faults within the water treatment facility this month, minor faults are excluded from this report.

c) Pump Stations, Reservoirs and Reticulation

No faults were identified by the Council and recorded this month.

3. Plant Upgrades and Preventative Maintenance Programs

a) Water treatment plant

The usual day to day maintenance was undertaken on the water treatment plant. This included: turbidity meters recalibration, pH probe recalibration, chlorine display meter recalibration, intakes and rapid mixer pressure cleaning, Alum auger cleaning, Alum and Soda Ash hopper and discharge line clean outs, and carbon filter cleaning. Chlorine inspections of the water treatment plant and the 7Meg facility were conducted.

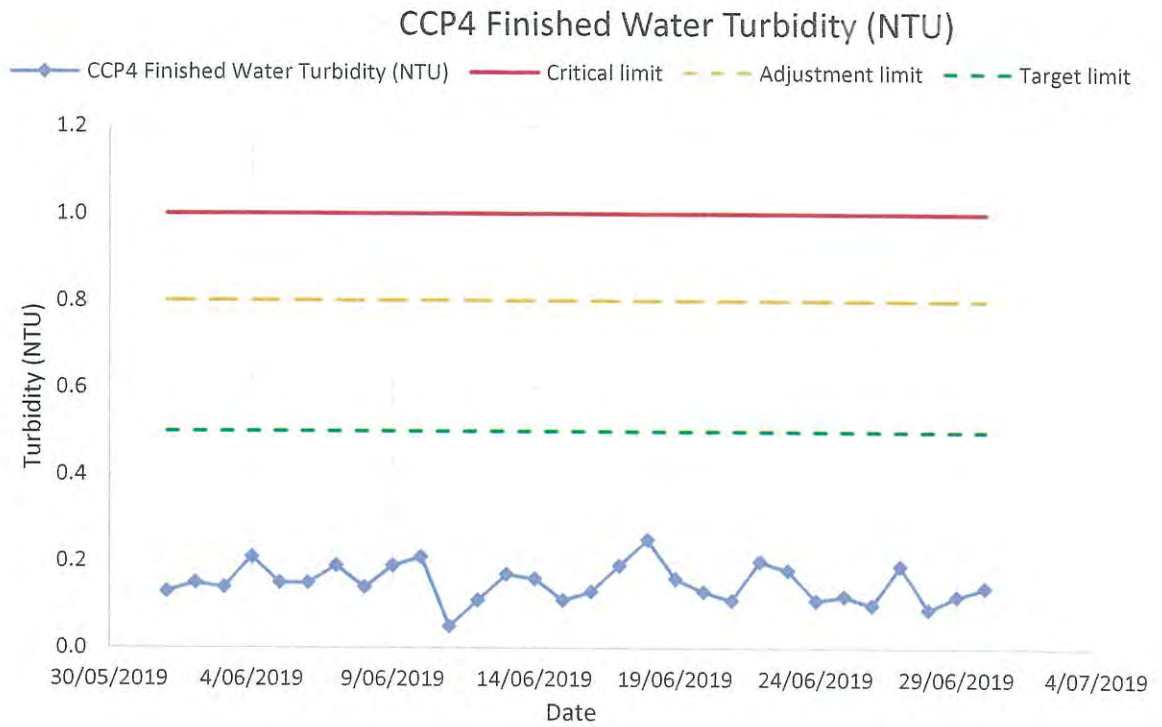
b) Pump Stations and Reticulation

N/A

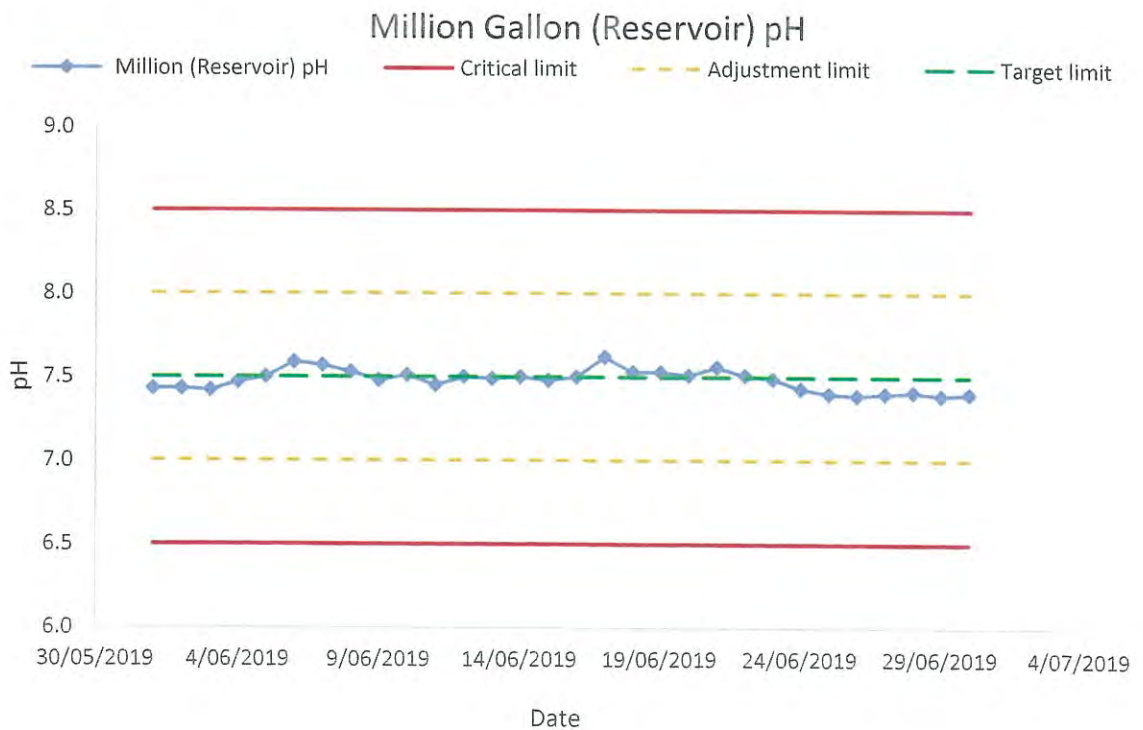
Notes:

Appendix A: Reservoir Tank Readings

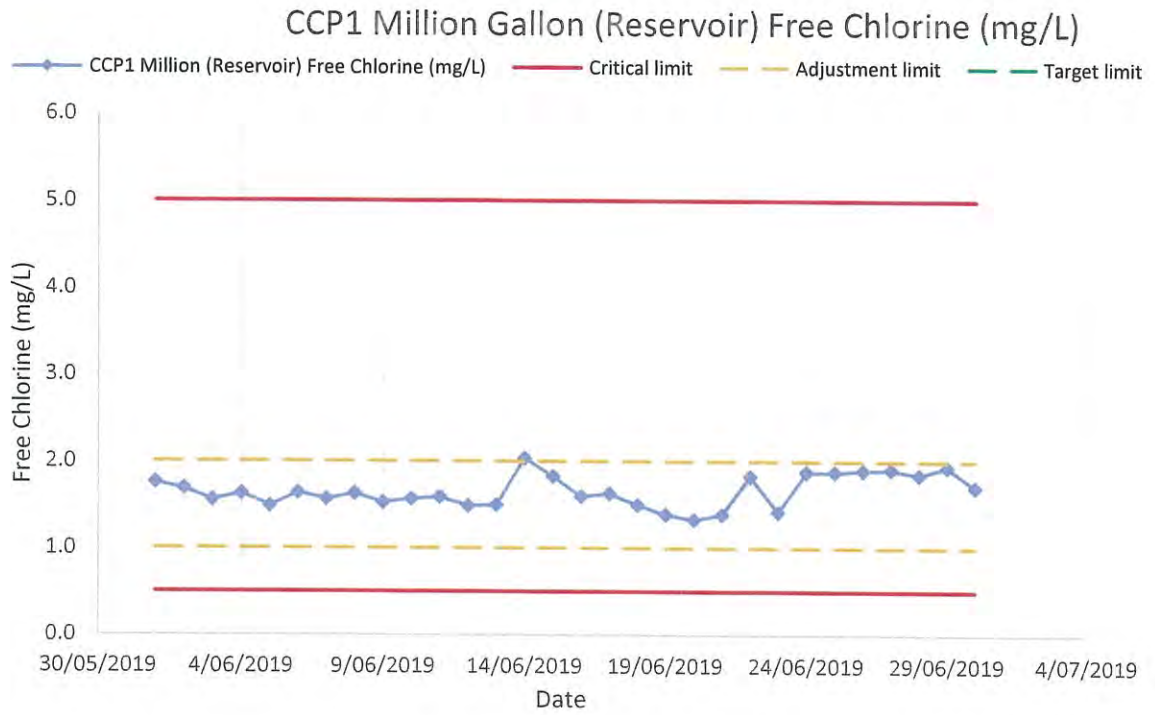
Reservoir Tank Water Turbidity (NTU)



Reservoir Tank pH Levels



Reservoir Tank Chlorine Levels



Analysis Type	Characteristic	Guideline Value	Units	Mean	Median	Standard Deviation	Min	Max	Sample Count	Exception Count	95th Percentile	5th Percentile	% meeting guideline values	
Microbiology	E. coli	0.0000	mpn/100 mL	0.0000	0.0000	0.0000	0	0	3	0	0	0	0 100.00	
	Free Chlorine	0.2 - 5	mg/L	0.9067	0.7200	0.5160	0.51	1.49	3	0	1.49	0.51	100.00	
	pH	6.5 - 8.5		7.6000	7.6000	0.0500	7.55	7.65	3	0	7.65	7.55	100.00	
	Temperature	30.0000 C		15.3333	15.9000	2.8919	12.2	17.9	3	0	17.9	12.2	100.00	
	Total Chlorine	5.0000	mg/L	1.1167	0.8800	0.5173	0.76	1.71	3	0	1.71	0.76	100.00	
	Total Coliforms	0.0000	mpn/100 mL	0.0000	0.0000	0.0000	0	0	3	0	0	0	0 100.00	
	Turbidity	5.0000	NTU	0.1767	0.1700	0.0115	0.17	0.19	3	0	0.19	0.17	100.00	

Cost Code	CAPITAL WORKS		Allocation 2018/2019	Actual 2018/2019	June Expenditure	Commitments 2018/2019
	All Projects	Works Undertaken				
55106	MR7518 - Barnato - Tilpa Road					
	Acres Billabong	Road construction	322,995	316,754	89,870	161,379
55505	MR228 - Whitbarrow Way					
	Reseal 1.7km	Complete	60,000	55,392	-	-
55510	MR407 - Mulya Road					
	Reseal 5.4km	Complete	190,000	171,055	-	-
55515	MR411 - Tipping Way					
	Bend re-alignment	Carry over	241,612	-	-	-
55517	MR411 - Tipping Way					
	Reseal 8km	Complete	300,000	358,610	0	-
	Reseal 10km	Complete	350,000	380,107	380,107	-
55545	RR7518 - Fifty Two Mile Road					
	Reseal 5 km	Complete	205,000	210,925	-	-
55546	RR7518 - Fifty Two Mile Road					
	Windara Bend seal extension	Complete	587,384	512,547	-	-
55547	RR7518 - Fifty Two Mile Road					
	Sand hill stabilisation	Complete	145,445	144,851	-	-
55550	RR7521 - Kiacatoo Road					
	Reseal 4km	Complete	134,172	155,100	-	-
55560	Various - Grid approach sealing					
		Carry over	90,000	-	-	-
55610	SR2 - Seventy Eight Mile Road					
	Stabilise 1km	Complete	76,000	54,943	-	-
55611	SR2 - Seventy Eight Mile Road					
	Seal extension 1.5km	Complete	50,000	50,000	-	-
55616	SR3 - Nelyambo Bridge Road					

Cost Code	CAPITAL WORKS		Allocation 2018/2019	Actual 2018/2019	June Expenditure	Commitments 2018/2019
	All Projects	Works Undertaken				
	Bridge approach sealing	Complete	40,739	6,900	-	
55635	SR7 - Mt Gap Road					
	Causeway stabilisation	Deferred	137,184	-	-	
55650	SR10 - Belarabon Road					
	Gravel Resheeting	Deferred	151,099	-	-	
55651	SR10 - Belarabon Road					
	Reseal 5 km	Complete	210,000	186,133	0	-
55700	SR19 - Burthong Road					
	Reseal 1km	Complete 2.2 km resealed	35,000	63,137	-	
55701	SR19 - Burthong Road					
	Gravel Resheeting	Deferred	201,000	-	-	
55706	SR20 - Grain Road					
	Seal extension 12km	Construction will be undertaken in 2019-2020	2,350,000	34,791	34,791	-
55715	SR22 - Round Hill Road					
	Reseal 5km	Complete	180,000	210,844	210,844	-
55760	SR31 - Moolah Road					
	Gravel Resheeting	Deferred	150,000	-	-	-
55765	SR32 - Developmental Road					
	Gravel Resheeting	Deferred	227,466	-	-	-
55785	SR36 - Palestan Road					
	Gravel Resheeting	Deferred	200,000	-	-	-
55805	SR40 - Filtration Plant Road					
	Widen and reseal	Deferred	100,000	-	-	-
55856	Urban Streets					
	Blakey Street reformation	Complete	80,182	31,056	-	-
55860	Industrial Area Improvement					
	Design/Construct drainage improvements	Survey completed	50,000	18,834	18,834	

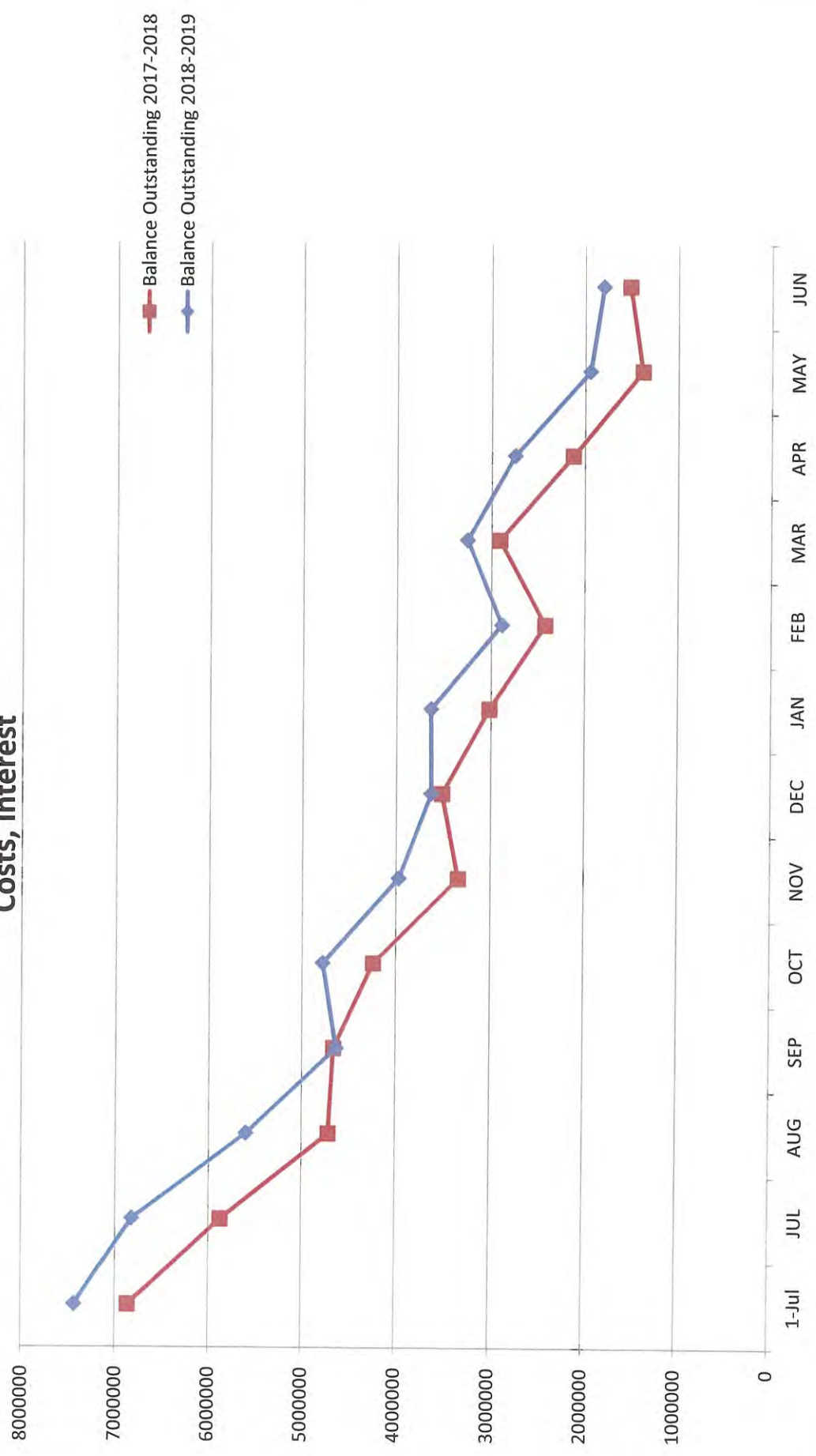
Cost Code	CAPITAL WORKS		Allocation	Actual	June	Commitments
	All Projects	Works Undertaken	2018/2019	2018/2019	Expenditure	2018/2019
55875	Euabalong/Euabalong West Urban Streets					
	Reseal town streets	In progress - Uabba Street resealed	120,000	58,781	58,781	68,727
55862	Old Bourke Road					
	Reform, widen and seal	Deferred	150,000	-	-	-
	TOTAL		\$ 7,135,278.00	\$ 3,020,759.58	\$ 793,228.16	\$ 230,106.00
			BALANCE (Ex GST) \$ 5,509,191			\$ 5,028,955

Cost Code	Shire Local Roads Maintenance	Description of Works	Expenditure			Commitments
			2017/2018	2018/2019	June	
66001	Asset Inspections					
		Inspections	23,183	24,616	791	0
66010.11	SR1A - Buckanbe Road/Budda Road					
			50,795	24	-	-
66020/21	SR2 - Seventy Eight Mile Road					
			120,749	3,273	-	136,364
66030.31	SR3 - Nelyambo Bridge Road					
		Maintenance Grading - Heavy Vehicle Drought Relief Funding	57,145	193,774	193,774	-
66041	SR4 - Gidgee Road					
			4,776	42,279	-	-
66061	SR6 - Pulpulla Road					
			61,966	-	-	-
66070.71	SR7 - Mount Gap Road					
		Maintenance Grading	3,270	30,140	25,955	2,025
66081	SR8 - Coomeratta Road					
			252	-	-	-
66091	SR9 - Neckarbo Road					
		Spot Grading	14,066	19,549	9,775	-
66101	SR10 - Belarabon Road					
		Spot Grading	122,558	18,434	6,574	-
66111	SR11 - Bloomfield Road					
			34,924	144	-	-
66120/121	SR12 - Yathong Road					
		Vegetation Maintenance	36,740	157,466	1,782	-
66133/132	SR13A - Lerida Road					
		Pothole Patching	10,746	25,346	1,072	-
66131	SR13B - Bedooba Road					
			120,733	1,280	-	-
66140-42	SR14 - Manuka Road					
			-	-	-	-
66150-52	SR15 - Shuttleton Road					
			21,136	845	-	-
66161	SR16 - Sandy Creek Road					
			174	28,949	-	-
66171	SR17 - Merri Road					
			90,190	1,175	-	-
66181	SR18 - Bruce Cullenward Road					
			40,982	199	-	-
66190-91	SR19 - Burthong Road					
			89,884	118,600	-	-
66201	SR20 - Grain Road					
		Maintenance Grading	19,981	106,411	11,275	14,218
66211	SR21 - Tallebung Road					
			16,944	13,549	-	-
66221	SR22 - Round Hill Road					
		Maintenance Grading	54,824	22,711	14,895	-
66231	SR23 - Booberoi Road					
		Sign Maintenance	49,541	39,488	1,367	-
66240/241	SR24 - Mount Grace Road					
		Maintenance Grading	66,016	72,843	29,013	-
66250/251	SR25 - Wilgaroon Road					
			25,937	504	-	-
66261	SR26 - Wilga Downs Road					
		Maintenance Grading	9,212	76,549	61,237	-
66270-71	SR27 - Cooneybar Road					
			394	683	-	720
66281	SR28 - Yimkin Road					

Cost Code	Shire Local Roads Maintenance	Description of Works	Expenditure			Commitments
			2017/2018	2018/2019	June	
			21,571	-	-	-
66291	SR29 - Booroomugga Road					
			75,169	1,368	-	-
66301	SR30 - Canbelego Road					
			2,664	4,161	-	-
66311	SR31 - Moolah Road					
			25,184	10,440	-	-
66321	SR32 - Developmental Road					
			14,597	-	-	-
66331	SR33 - Nymagee Station Road					
			17,096	2,360	-	-
66341	SR34 - Wallacevale Road					
			24,593	360	-	-
66351	SR35 - Osterly Downs Road					
			33,428	288	-	-
66361	SR36 - Palesthan Road					
			986	64,223	-	-
66371	SR37 - Bimbella Road					
			1,026	2,825	-	-
66381	SR38 - CSA Access Road					
		Vegetation Maintenance	355	4,658	1,080	-
66391	SR39 - Coombie Road					
			6,031	-	-	-
66400	SR40 - Filtration Plant Road					
			-	-	-	-
66411	SR41 - Tilpa Weir Road					
			106	-	-	-
66421	SR42 - Endeavor Mine Road					
			2,177	4,545	-	-
66431	SR43 - Sewerage Works Road					
			-	-	-	-
66441	SR44 - Old Reservoir Road					
			9,342	-	-	-
66461	SR46 - Rosevale Road					
			26,375	134,567	-	-
66481	SR48 - Euabalong Tip Road					
			-	-	-	-
	TOTAL		\$ 1,407,815	\$ 1,228,627	\$ 358,590	\$ 153,327.00
		Allocation 2018/2019				1,325,470
		BALANCE TO SPEND (EX GST)				96,843
		BALANCE TO SPEND (inc Commitments)				(56,484)

Cost Code	Regional Roads Maintenance	Description of Works	Expenditure			Commitments
			2017/2018	2018/2019	June	
	Asset Inspections					
70001	Regional Roads		5,267	17,083	-	-
	TOTAL Asset Inspections					
	Traffic Facilities					
71001	Shire Roads		45,035	4,086	-	-
72285	Regional Road Signage		-	392	-	-
	TOTAL Traffic Facilities					
	MR228 Whitbarrow Way					
72282,83,85	Sealed Pavement	Vegetation Maintenance	20,618	4,113	1,194	-
	TOTAL MR228					
	MR407 Mulya Road					
74070,71,73	Sealed Pavement	Vegetation Maintenance	55,521	140,156	5,542	
74072,74	Unsealed Pavement	Spot Grading	246,178	186,913	26,343	7,750
	TOTAL MR407					
	MR411 Tipping Way					
74110,11,12,13,14	Sealed Pavement	Sign Maintenance	12,104	33,306	1,111	2,273
	TOTAL MR411					
	MR416 The Wool Track					
74160,61	Sealed Pavement	Pothole Patching	16,281	14,789	764	-
74162,64	Unsealed Pavement	late invoice	107,340	38,423	335	-
	TOTAL MR416					
	MR419 Glenwood Road					
74190	Sealed Pavement		4,337	851	-	-
74192-74194	Unsealed Pavement		84,074	127,783	-	-
	TOTAL MR419					
	MR423 Lachlan Valley Way					
74230,31	Sealed Pavement	Pothole Patching	25,717	18,422	200	-
	TOTAL MR423					
	RR7518 Fifty Two Mile Road					
75180,81,85	Sealed Pavement	Emergency culvert works	37,991	12,171	2,050	-
75182,83,84	Unsealed Pavement	Maintenance Grading	213,283	103,140	58,320	109,091
	TOTAL RR7518					
	RR7521 Kiacatoo Road					
75210,11,12,14	Sealed Pavement	Sign Maintenance	15,813	22,855	173	4,999
	TOTAL RR7521					
	RR7522 The Wool Track					
75220,24	Unsealed Pavement		49,835	24,910	-	13,636
	TOTAL RR7522					
	MR461 Priory Tank/Balowra Road					
7,461,074,611	Sealed Pavement	Vegetation Maintenance	2,961	12,040	2,722	-
74614 76100 101	Unsealed Pavement		72,765	58,951	-	-
	TOTAL MR461					
	MR68 Curranyalpa Road					
76800 76804	Unsealed Pavement		46,905	-	-	
	TOTAL MR68					
	MR7524 Frederick Street					
79000	Sealed Pavement		-	-	-	
	TOTAL MR68					
	TOTAL		\$ 1,062,025	\$ 820,386	\$ 98,752	\$ 137,749
			Allocation 2018/2019		1,336,608	
			BALANCE TO SPEND (EX GST)		516,222	
			BALANCE TO SPEND (inc Commitments)		378,473	

Total Rates Outstanding
General Rates, Water Access, Sewer Access, Domestic Waste, Legal
Costs, Interest



Rate Arrears 2018-2019
General Rates, Water Access, Sewer, Domestic Waste, Interest & Legal Costs

