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Budget commitment to get tails wagging

Two new dog off leash parks will be delivered within the next 12 months following the adoption of the 2021-22 Bundaberg Regional Council budget.

Animal Control portfolio spokesperson Cr May Mitchell said it was good news for the region's dog lovers.

"We have listened to the feedback of our community members who have told us more areas dedicated to exercising dogs off leash are required," Cr Mitchell said.

"Responsible pet owners want a place to safely enjoy with their four-legged friends where they have room to freely roam and stretch their legs.

"In our four existing dog off leash areas we have found that there are great socialising opportunities for dogs and their owners to come together and make some new friends."

Cr Mitchell said discussions around possible locations were still ongoing and Council would seek community feedback before a decision was finalised.

"We really want the community to be involved in this process," she said.

"We'll be seeking feedback on things like location, how people want to use these areas and the types of inclusions they would like to see.

"This will help us to develop the new dog off leash areas based on community demand and help to ensure we meet the needs of the community."

Also within Cr Mitchell's portfolio, Council's Health and Food Safety team will be busy rolling out the Think Food Safe program.

"Over the next 12 months residents will start to see our Think Food Safe logo popping up in the shop windows of our local hospitality businesses," Cr Mitchell said.

"This is a fantastic program that sees Council partner with local food businesses to deliver the best health outcomes for diners.

"What it means for residents is, when you see the Think Food Safe artwork on a shopfront, you know that business is meeting all food safety requirements."



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Cr Mitchell said the program was simple and easy for businesses and residents and provided incentives for those businesses going above and beyond in food hygiene.

