

Food safety training



Information for food businesses

Overview

The national Food Standards Code requires that all persons undertaking or supervising food handling operations have food safety skills and knowledge commensurate with their work activities (Food Standard 3.2.2:3).

The industry standard is that persons who supervise food handling operations have a national competency in food safety and all other staff who handle food have at least basic food handling training.



Food safety supervisor training

The person managing or overseeing food handling operations should have a food safety supervisor qualification.

The person managing or overseeing food handling operations should have a nationally recognized food safety supervisor qualification relevant to the food industry type from a registered training organization (RTO). For most food businesses, this qualification is the national skillset SITSS00051 for the hospitality industry, which includes the following units of competency:

- SITXFSA001 - Use hygienic practices for food safety, and
- SITXFSA002 - Participate in safe food handling practices.

There are several higher qualifications that already include this, such as a recent chef qualification. The manufacture of food or other food industry areas will have other more relevant training modules in food safety. For low risk food businesses and one-off non-profit fund-raising events, a food safety supervisor qualification would be regarded as optional.

Food businesses are encouraged to send in copies of their food safety supervisor's qualification to health@carnarvon.wa.gov.au.

Food handler training

All staff who handle food should have basic food handler training.

The business operator (and food safety supervisor) should ensure that all staff handling food have basic food handler skills and knowledge. If the staff member already has a qualification, a copy should be kept on file. Otherwise, there should be a documented internal staff training process to ensure that all food handlers know how to handle food safely and conduct themselves with good personal hygiene. This is an important part of how a food business demonstrates due diligence in food safety and hygiene.



Food handler training products — examples

Below is a list of a few food handler training products available today. It is by no means a complete list and the Shire of Carnarvon does not endorse one product over another. It is provided to give food businesses an idea of what is out there and to encourage all operators to ensure their staff are appropriately trained. An online search will reveal plenty more training products:—

FoodSafe Food Handler Training Program

This program includes training videos, a training workbook for each food handler, and documentation resources such as training log sheets, cleaning schedules and temperature logs for use in the food business. The core package including electronic resources costs \$132, after which it is \$11 for each food handler (for the workbook). —

<https://www.ehawa.org.au/products/foodsafeproducts>

Hospitality Institute of Australasia (RTO)

This online training includes a non-accredited food handler training course for \$16 each or an accredited training course for \$29 each. Food Safety Supervisor training is also available. —

<http://www.hia.edu.au/hospitality-and-retail/food-handling-courses/>

Australian Institute of Food Safety (RTO)

This online training includes food safety supervisor training and food handler training. The food handler training is \$99.95 per food handler and is a nationally recognized qualification. The food handler is issued with a Food Safety Card to demonstrate food handling competency. —

<https://www.foodsafety.com.au/courses/food-handler-course>

For further information, contact the Shire's Environmental Health Services on 9941 0000 or email health@carnarvon.wa.gov.au.