

# Food Safety News

Brought to you by FoodSafe®

Autumn Issue No 1

## FoodSafe® - the Second Edition

The Australian Institute of Environmental Health's new look FoodSafe® Newsletter is excited to announce the second edition of the FoodSafe® Food Handler Training Package.

After consultation with several existing FoodSafe® accredited premises and input from Environmental Health Officers from around the State, the training pack has been reviewed and improved.

This second edition will be available from 5 March 2003 for purchase (\$90 plus GST) from participating local government offices.

The package now contains a CD with electronic copies of all FoodSafe® forms.

Here is a quick insight into what's new for FoodSafe®:

### Revision of the Guide for Proprietors handbook:

- NEW! 12 easy steps to FoodSafe® can be utilised as a quick reference on how to reach the FoodSafe® standard.
- NEW! **Maintenance Audit Sheet** – A monthly check of the structural condition of your kitchen and equipment.
- NEW! **Pest Control Record** – Check your premises for signs of pests every month, record types of baits being used and where they are located.
- NEW! **Health Record** – A confidential record of food handlers reporting illness to supervisors.
- NEW! **FoodSafe® Quiz** – 26 additional questions for your FoodSafe® trained food handlers.
- NEW! **FoodSafe® Hygiene Audit** – Newly aligned with the requirements of the Food Safety Standard 3.2.2.

### Revision of Workbook Supplement:

The workbook has been improved with sections including information on procedure for reporting illness, food poisoning information, thermometers and temperatures. The information has been updated and aligned with the requirements of the Food Safety Standard.

So, if you are an existing FoodSafe® accredited premises, contact your local Environmental Health Officer to organise a review of the new package. Implementation of the additional requirements for existing FoodSafe® premises will occur over 2003.

If you are interested in this new, informative and easy to implement food handler training package, contact AIEH on 1800 093 000 or your local Environmental Health Officer.

## FoodSafe® – What to expect from a FoodSafe® Audit?

Many food businesses around Australia have successfully worked with their local Environmental Health Officers in the last five years to achieve the FoodSafe® standard.

With the first re-draft and review of the training package completed, the Australian Institute of Environmental Health would like to thank those involved, and provide a helpful insight to proprietors of what they should be expecting from a FoodSafe® Audit.

- Once accredited with your FoodSafe® Sticker and certificate, two FoodSafe® audits are to be completed each year to assess your continued upkeep of records and training of new staff.
- The auditor is to complete the FoodSafe® Hygiene Audit preferably with the FoodSafe® co-ordinator.
- Consider this audit an opportunity to discuss any food hygiene and safety issues that you may be unsure of.
- An auditor is able to present a pair of "fresh eyes" to observe your premises and practices. If any issues are noted – it presents an opportunity for improvement.
- FoodSafe® audits are an excellent insight into the operation of your business and any issues you may have encountered since the last Audit.

Above all, think of your next FoodSafe® audit as an excellent opportunity to tap into resources of your Environmental Health Officer.

If you have questions on the new Food Safety Standard requirements or would like to know more about health promotion programs run by your local council, request the information you need!



Australian Institute of  
Environmental Health

# Skills & KNOWLEDGE

The Food Safety Standard require proprietors of food businesses to ensure that food handlers and supervisors have the skills and knowledge they need to handle food safely.

This means that food handlers and supervisors must have the 'skills' to do those tasks that are necessary to ensure the safety of the food and 'knowledge' of food safety and hygiene matters. For example, a food handler who is responsible for cooling cooked food must have the knowledge that the food must be cooled within a certain time to ensure it remains safe and the skills to do this such as, placing the food in shallow containers for cooling.

## How to ensure your food handlers and supervisors have the appropriate skills and knowledge

Proprietors/Managers should first determine if the food handlers and supervisors already have the skills and knowledge, as some may have previously received food safety training. If training is needed, the proprietor/manager will need to work out the best way of providing this training.

Food handlers and supervisors may not be required to attend formal training courses. Food handlers and supervisors can obtain the skills and knowledge they need by:

- attending 'in-house' training programs (such as FoodSafe®);
- reading food safety and hygiene information;
- following food safety procedures that relate to the food business; or
- attending food safety courses.

Proprietors/Managers can check whether food handlers and supervisors have the required knowledge and understand their obligations by talking to them or asking questions. Assessing skills is much harder, but if, for example, food handlers are seen to do the right thing at all times when preparing food, it is reasonable to assume that they have the necessary skills. Proprietors/Managers should consider whether:

- all food handlers know how the business expects food to be handled;
- food handlers understand their health and hygiene responsibilities (refer to [www.foodstandards.gov.au](http://www.foodstandards.gov.au) FSANZ Fact Sheet - Health and hygiene for food handlers);
- there is someone in the organisation who is responsible for ensuring that food handlers handle food safely; and
- the necessary equipment is available so that food handlers can handle food safely, for example hand washing facilities.



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# FoodSafe®, at the Royal Show

The Royal Agricultural Society initiated a promotion to encourage safe food handling at the Perth Royal Show. Environmental Health Officers Naomi Milner and Kathleen Ridgwell dedicated their time to provide FoodSafe® training for the interested food handlers.



Food handlers at the training session held on 21 September 2002 participate in the handwash exercise

The FoodSafe® Training for Groups CD was used as a training tool. Two hour sessions were held on the Wednesday and Saturday prior to the show. Each vendor was provided with a FoodSafe® workbook. A total of 76 food handlers attended both sessions and all participants were awarded with a Certificate of Participation on completion of the training sessions.

This is an encouraging initiative and goes to show that the FoodSafe® program can be used in a variety of food outlets. It is hoped that the outlets will now aim to complete the other components to FoodSafe® to receive the FoodSafe® certification.

The FoodSafe® Training for Groups CD is an ideal training tool and is also being used to train large groups of staff at the Perth Hyatt. For further information or to order the CD, call the WA Branch Institute office on (08) 9361 3112.

## FoodSafe® Merchandise List

Suite 2/342 Albany Highway, Victoria Park WA 6100  
PO Box 597, Victoria Park WA 6979  
Telephone 1800 093 000 / Fax (08) 9361 2198 / Email : [wa@aieh.org.au](mailto:wa@aieh.org.au)  
Listed below are a number of our current merchandise products and prices (including GST):

<b>FoodSafe® Training Program</b>	\$99.00 (plus \$11.00 p & h)
<b>FoodSafe® Plus Manual</b>	\$99.00 (plus \$16.50 p & h)
<b>FoodSafe® Twinpack</b>	\$179.50 (plus \$22.00 p & h)
<b>FoodSafe® Revision Pack</b>	\$55.00 (plus \$4.40 p & h)
<b>Introductory Offer valid to 01/01/04</b>	<b>\$35.00 (plus \$4.40 p &amp; h)</b>
<i>(Consists of Workbook, Guide for Proprietors and CD)</i>	
<i>The FoodSafe® Revision Pack is a new product to assist food premises who have already obtained FoodSafe® Certification. The Workbook and Guide for Proprietors books have been redesigned to cover upcoming legislation. The inclusion of a CD has been designed for easy reproduction of all maintenance charts for the proprietor. Existing FoodSafe® certified premises will have a two year period in which to update their premises under the FoodSafe® Revision.</i>	
<b>Guide for EHO's (Food Safety Strategies)</b>	\$44.00 (includes p & h)
<b>FoodSafe® 'Training for Groups' CD</b>	\$60.50 (includes p & h)
<b>Welcome to FoodSafe® Video</b>	\$44.00 (plus \$5.50 p & h)
<i>(Explains how to implement FoodSafe® in seven languages on one video)</i>	
<b>Extra Workbook</b>	\$5.50 (plus \$3.30 p & h)
<b>Extra Guide for Proprietors</b>	\$5.50 (plus \$3.30 p & h)
<b>FoodSafe® Apparel</b>	Polo Shirt - S/M/L/XL \$27.50
(Postage & handling available on request)	Apron \$19.80
	Baseball Cap \$16.50
	Hair Net \$ 1.10
	Cook's Snood \$16.50
	Protective Coat - Beige \$71.50
<b>Stickers</b>	'Gerry the Germ' (24) \$ 3.75
	'Proudly Supporting FoodSafe®' (10) \$ 4.40

(Please refer to the 'Guide for EHO's' for information and forms in relation to implementing the FoodSafe® Programs. Forward all requests for certificates and stickers, logo applications and feedback forms to the National Merchandise Office for processing.)