

Food Safety News

Brought to you by **FoodSafe®**

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*How can **FoodSafe®** help EHOs implement Victoria's innovative Food Legislation?*

The Victorian Food Act 1984, Section 19G(1) (B) has a specific requirement for each food business to have appointed a Food Safety Supervisor, and for that Food Safety Supervisor to have met an appropriate food safety competency standard.

The Victorian legislation does not require *other food handlers* in the business to undergo any specific training course, apart from acquiring *adequate skills and knowledge* in accordance with the Food Safety Standard 3.2.2. It is a role of the Food Safety Supervisor to ensure staff possess these skills and knowledge – and this is where **FoodSafe®** comes in.....

FoodSafe® is an in-house food safety training program that allows the Food Safety Supervisor to discharge their responsibility to ensure **all** staff have adequate skills and knowledge to handle food safely.

Food Safety Supervisors become FoodSafe® Coordinators!

It is not sufficient for Food Safety Supervisors to undergo accredited training in food safety, if the people actually handling the food don't know how to do their job safely.

Whilst it would be desirable for all

food handlers to be trained to an accredited level in food safety, the reality is that accredited food handler training can be costly and time consuming. The **FoodSafe®** program is a simple yet effective solution.

FoodSafe® provides the tools

Often when a Food Safety Supervisor has completed accredited training, they aren't provided with materials to support communicating their new found knowledge to other staff. **FoodSafe®** provides the **tools** for the Food Safety Supervisor to teach their own staff adequate skills and knowledge at a time and location suitable to the business (usually at the business, staff don't miss a day at some location off site). **FoodSafe®** provides the training tools.

FoodSafe® Accreditation

One of the many benefits of **FoodSafe®** is that it can be used as a way of promoting food businesses that are 'doing the right thing' in regards to food safety. A business that demonstrates that it has implemented the **FoodSafe®** training and **FoodSafe®** practices can be recognised as a **FoodSafe®** premises and awarded a Certificate and Window Sticker.

Your organisation may wish to arrange an award ceremony with media coverage and local dignitaries to present the certificate.



Food Safety Programs for Class 2 Businesses

The *Food Safety Programs* version of the **FoodSafe®** 'Guide for Proprietors' CD is designed for use in premises where a template food safety program has already been implemented. The original **FoodSafe®** program included sample record sheets designed to monitor the **FoodSafe®** practices, however record sheets from a food safety program template can be used in place of the **FoodSafe®** records.

FoodSafe® also covers the other unique aspect of food safety legislation in Victoria – compulsory food safety programs

Most food safety program templates include equivalent records to those required by **FoodSafe®**, however the following **FoodSafe®** records may not be required in some templates, but must be maintained under **FoodSafe®**:

- Health Record
- In-house Hygiene Audit
- Training Log Sheet

An Environmental Health Practitioner conducts a **FoodSafe®** audit of a business with an existing food safety program, by using the **FoodSafe®** Hygiene Audit form, during the normal compliance check of the food safety program template, and also checking that the additional **FoodSafe®** records are being maintained.

*“Feel safe with **FoodSafe®**”*

Why promote FoodSafe®?

FoodSafe® will help a food business understand its food safety program better as it ensures that all food handlers have skills and knowledge in regards to food safety. The compulsory **FoodSafe®** practices, such as internal audits and in-house training for all food handlers, help a food business become more responsible about their own food safety. In addition, a food business must maintain the **FoodSafe®** standard to stay accredited, which means they have more reason to be doing the right thing.

FoodSafe® now on



The centrepiece of the **FoodSafe®** training program has always been the famous 'video' starring Gerry the Germ, Terrific Trevor, Dirty Diedre and others. For many years the movie was only available as a VHS Cassette, which was replaced by a Video Compact Disc in 2004 (that could be played on a PC and DVD player). Now in 2006 the **FoodSafe®** movie is available as a real big screen **digital DVD**.



The **FoodSafe®** modules are now individual DVD menu items, so food handlers can skip straight to the module they are working on. The visual quality is excellent and now can be projected onto a wall or big screen for groups. The DVD contains bonus material – including the 'Welcome to **FoodSafe®**' movie, in English and six Asian languages.

More information:

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Forward your contributions to the next Food Safety News to: wa@aiih.org.au

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