

food industry fact sheet



What mandatory skills and knowledge requirements must a food service business have?

PROPRIETOR – In charge of the food businesses but not necessarily involved in the handling of food or supervision of staff handling food. Eg person owns a store in Brisbane, but lives in Sydney and employs a store manager.

Ensure that any person handling or supervising the handling of food has skills and knowledge in food safety and food hygiene relevant to their activities.

Provide easily accessible hand washing facilities supplied with warm running water, soap and single use paper towels.

If the proprietor is also responsible for supervising food handlers or for handling food, they must also have the same skills and knowledge as supervisors.

Inform food handlers that they must report illnesses that involve vomiting, diarrhoea, fever or jaundice, food borne disease, sore throat with fever, infected skin lesions or have discharges from eye, nose or ear.

Where there is reasonable likelihood of food contamination, exclude people with the above diseases, conditions and symptoms from handling food.

SUPERVISOR – Has direct role in supervising food handlers and may also be responsible for handling food.

Supervisors must have skills and knowledge relevant to the tasks that they perform and the tasks that are performed by the people that they supervise.

Skills and knowledge that will relate generally to food could include:

- Receipt eg check that potentially hazardous foods are delivered below 5°C or above 60°C
- Storage eg store food in sealed containers to protect it from contamination
- Processing eg cool potentially hazardous food from 60°C to 21°C in 2 hours and from 21°C to 5°C within a further 4 hours
- Display eg supervise food on display to prevent contamination from customers
- Packaging eg only use packaging material that is not likely to contaminate food
- Transport eg transport potentially hazardous food under temperature control
- Disposal eg identify and separate food for disposal
- Recall eg have a recall system in place if you are involved in wholesale supply, manufacture or importation

There are also requirements for health of food handlers, which require a person to be excluded from handling food if they are ill with vomiting, diarrhoea, jaundice, food borne disease, sore throat or fever.

To prevent contamination of food by food handlers, essential personal hygiene activities are:

- washing hands
- clean clothing
- avoid contact with food
- cover wounds

FOOD HANDLER – Is only responsible for their own tasks and is not required to supervise others

Food handlers are required to have skills and knowledge in food safety and food hygiene and food safety relevant to their activities.

The requirements for food handlers are identical to those for supervisors as they relate to their own tasks.

For example, a food handler who is only responsible for displaying food in a buffet needs only skills and knowledge relating to food display.

Where do I go for more information?

- **Restaurant and Catering Queensland**
PO Box 101
Royal Brisbane Hospital
QLD 4029
Telephone: 07 3252 8880
Facsimile: 07 3252 7554

Email:
rcqld@restaurantcater.asn.au

Web Site:
www.restaurantcater.asn.au

or contact the Environmental Health Officer from your local government.



Queensland Government
Queensland Health



LOCAL GOVERNMENT
ASSOCIATION
OF QUEENSLAND INC.



Australian
Institute of
Environmental
Health

A joint initiative between **Restaurant and Catering Queensland, Queensland Health, Local Government Association of Queensland and the Australian Institute of Environmental Health** to assist the food service industry produce safe food.