

# food industry fact sheet



## Food safety standards skills and knowledge resources

Listed below are sources of information and documents to assist food service businesses understand the requirement of skills and knowledge which all food handlers, food business proprietor and supervisors must possess.

PROVIDER	WHAT IS IT	WHERE TO GET IT
QUEENSLAND HEALTH	Food safety information and fact sheets. A range of fact sheets and information, both general and specific to various food industry groups.	<a href="http://www.health.qld.gov.au">www.health.qld.gov.au</a> and then <ul style="list-style-type: none"> <li>• select healthy living</li> <li>• select info for food industry</li> <li>• select Food Safety and Standards</li> </ul> The address to go to the page directly is <a href="http://www.health.qld.gov.au/HealthyLiving/Food_Safety_1.htm">www.health.qld.gov.au/HealthyLiving/Food_Safety_1.htm</a>
QUEENSLAND HEALTH	<b>Directory of Food Safety Training Programs and Other Resources.</b> A list of training courses and training providers in areas of food safety and food hygiene Australia wide.	<a href="http://www.health.qld.gov.au">www.health.qld.gov.au</a> and then <ul style="list-style-type: none"> <li>• select healthy living</li> <li>• select info for food industry</li> <li>• select Training information</li> </ul>
FSANZ	<b>Food Standards Australia New Zealand.</b> The national food standards co-ordinating authority. The full range of fact sheets and information from a national perspective is available from this location.	<a href="http://www.foodstandards.gov.au">www.foodstandards.gov.au</a> Postal address: PO Box 7186 CANBERRA MC ACT 2610 <b>Telephone:</b> (02) 6271 2222 <b>Facsimile:</b> (02) 6271 2278 <b>Email:</b> <a href="mailto:info@foodstandards.gov.au">info@foodstandards.gov.au</a>
FSANZ	<b>Food Safety Standard 3.2.2</b> This is the legal standard. <b>Food handling – skills and knowledge</b> is in Clause 3 of Division 2 of Standard 3.2.2	<a href="http://www.foodstandards.gov.au">www.foodstandards.gov.au</a> Select Food Standards Code and scroll down to 3.2.2
FSANZ	<b>Safe Food Australia.</b> A guide to Food Safety Standards 3.1.1, 3.2.2 and 3.2.3. National interpretation of the skills and knowledge requirement pages 42 - 45	<a href="http://www.foodstandards.gov.au/_srcfiles/complete_safefood.pdf">www.foodstandards.gov.au/_srcfiles/complete_safefood.pdf</a>
FSANZ	<b>Advice for food businesses on the skills and knowledge requirement of Food Safety Standard 3.2.2</b> Food Safety Practices and General Requirements	<a href="http://www.foodstandards.gov.au/mediareleasespublications/publications/foodsafetyguidelines1417.cfm">www.foodstandards.gov.au/mediareleasespublications/publications/foodsafetyguidelines1417.cfm</a>
FSANZ	Fact Sheets for <b>Charities and Community Organisations</b> on the Food Safety Standards. (Available in 19 languages)	<a href="http://www.foodstandards.gov.au/mediareleasespublications/factsheets/foodsafetyfactsheets/charitiesandcommunityorganisationsfactsheets/index.cfm">www.foodstandards.gov.au/mediareleasespublications/factsheets/foodsafetyfactsheets/charitiesandcommunityorganisationsfactsheets/index.cfm</a>

### 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](mailto:rcqld@restaurantcater.asn.au)

Web Site:  
[www.restaurantcater.asn.au](http://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.