

## Registration/ Tax Invoice

☐ **Student Non-Member:** \$75.00 (incl. GST)

☐ **EHA Member:** \$170.00 (incl. GST)

☐ **Non-member:** \$225.00 (incl. GST)

Name \_\_\_\_\_

Employer \_\_\_\_\_

Contact phone number \_\_\_\_\_

E-mail \_\_\_\_\_

Any dietary requirements \_\_\_\_\_

### Method of Payment:

☐ Cheque ☐ Mastercard ☐ Visa ☐ Electronic Payment  
(Cheques to be made payable Environmental Health Australia - SA Branch)

Cardholder

Name: \_\_\_\_\_

Card Number: \_\_\_\_\_

CSV No

(Last 3 numbers on back of card): \_\_\_\_\_

Expiry Date: \_\_\_\_\_ / \_\_\_\_\_

Signature: \_\_\_\_\_

Electronic Payments to:

Bendigo Bank  
BSB - 633 000  
A/C - 139274567  
ABN 54 432 916 782



Environmental Health Australia (South Australia)  
Incorporated  
PO Box 168  
Unley SA 5061  
Email: sa@eh.org.au

### Purpose of the training

To provide Environmental Health Officers with the knowledge and tools to better assess and assist in Food Inspection protocols. The course will assist Environmental Health Officers responsible for the administration of the *Food Act 2001*.

### Course Objectives

1. To assist Environmental Health Officers develop competencies for the administration of food investigation and inspection compliance;
2. To update and develop knowledge regarding tools and techniques for food sampling relevant to local government EHO's;
3. To understand factors that may affect testing results and other aspects of food inspection that can impact on compliance;
4. To identify risks associated with culturally diverse foodstuffs and processes that may be controversial within the industry;
5. To present and seek legal comment on the roles and responsibilities of EHO's as they apply to current Food Legislation;
6. To critically review the AFSA process, to enhance the uniform approach to food inspections nationally.
7. To develop confidence in the application of SA Health Food Business Risk Classification criteria in food enforcement; and
8. To gain an in depth understanding of a common food borne disease.

Proudly supported by :

**Temperature Technology**



## EHA TRAINING

### EHO Food Skills Seminar



**Date: 31 May 2012**

**Time: 9:00am**

**City Of Unley**

**181 Unley Road**

**UNLEY SA 5061**

<b>9:00 - 9.15</b>	Registration
<b>9.15 – 9.30</b>	Welcome & Housekeeping
<b>9.30 – 10.00</b>	<b>Shelley Cox</b> <b>Regency International Centre, TAFE SA</b> Focus on <i>Salmonella</i>
<b>10.00 – 10.45</b>	<b>Dale Mazzachi</b> <b>Norman Waterhouse</b> Heading down the legal road :EHO legal tools and requirements
<b>10.45 –11.15</b>	<b>Morning Tea</b>
<b>11.15 – 11.45</b>	<b>Glen Martin</b> <b>SA Health</b> How to identify a PHF
<b>11.45 – 12.15</b>	<b>Rebekah Schubert</b> <b>City of Port Adelaide Enfield</b> Culturally Diverse food Inspections and Potentially Hazardous Cultural foods
<b>12.15 – 12.45</b>	<b>Lisa Blandford</b> <b>Thermo Fisher Scientific</b> What's new in food testing
<b>12.45 – 1:15</b>	<b>Carmel Barber</b> <b>City of Playford</b> Your Sampling Questions answered

## 1:15 –2.45 Lunch

**1.45 – 2.30pm**      **Karen Ferres**  
**SA Health**  
Risk Assessment: the application of the SA Health Food Business Risk Classification model.

**2.30 – 3.00**      **Cathy Isbester**  
**Eastern Health Authority**  
AFSA Overview  
AFSA question time - your understanding of the AFSA form.

**3.00 –3.30**      **Kirsten Blichfeldt**  
**Temperature Technology**  
Calibration of temperature devices

## 3.30 – 3.45 Evaluation and close

Please join us for afternoon tea, refreshments and networking at the end of the day, sponsored by

*Temperature Technology*



## Speakers Details:

Shelley Cox: Regency International Centre. Shelley will give a detailed insight into Salmonella, one of the most common foodborne illnesses.

Dale Mazzachi: Norman Waterhouse. Dale will update us on the legal requirements regarding food inspections, including tricky issues that might be encountered when compliance is not met.

Glen Martin: SA Health, Glen aims to give a practical outline of what makes a food potentially hazardous.

Rebekah Schubert: City of Port Adelaide Enfield. Rebekah will share her experiences with identifying the hazards associated with culturally diverse foods and the risks that have been identified.

Lisa Blandford: Thermo Fisher Scientific. Lisa will provide an insight into emerging technologies in food testing

Carmel Barber: City of Playford. Carmel will demonstrate how to collect a food sample, provide EHO's with the tools to successfully undertake sampling and answer your questions.

Karen Ferris: SA Health. Karen will build on the Risk assessment tool introduced at the State Conference and demonstrate how this is applied to an inspection.

Cathy Isbester: EHA. Cathy will delve into the background behind the development of the AFSA form and provide guidance when using this tool.

Temperature Technology: Kirsten will demonstrate the types of temperature devices available, and explain the calibration process.

Note: Training Day program subject to change without notice.