

Are your food handling skills & knowledge current, looking for local food safety training options?

Food handlers and supervisors undertaking or supervising food handling operations, must have adequate skills & knowledge relevant to their work activities'.

- Australia New Zealand Food Standards Code Standard 3.2.2, (3) Food Handling: skills & knowledge

A food business or activity, of any commercial, charitable or community nature which involves the *handling* (e.g. cooking, thawing, serving, storing of food) or sale of food must comply with:

- South Australian Food Act 2001
- South Australian Food Regulations 2002
- Australia New Zealand Food Standards Code (Referred to as the Food Safety Standards {FSS})

To achieve compliance it is recommended that food handlers undertake appropriate food safety training. There are many courses available that offer a wide range of topics, available either online or through registered training organisations.

LOCAL TRAINING OPPORTUNITIES:

I'm Alert: Food Safety Training

- Interactive online training.
- Recommended for volunteers or use as a refresher.
- Free access via Council's website.
- Work at your own pace.
- Certificate printing option on website.
- Non-accredited training.

Tafe SA: Food Safety Short Course (3.5hrs)

- 3 x course per year (subject to change)
- Accredited training (assessment component)
- Recommended for minimum one responsible food handler per business.
- Classroom setting allows for group work.
- Provides background information on the relevant Acts and Standards.
- Food Safety Information pack provided and copy of presentation slides.
- Council Environmental Health Officers & Tafe lecturer present for questions.

Please note:

- Other training options / courses are available online and with training organisations.
- Food business and community information kits available from Council (subject to stock).

FREQUENTLY ASKED QUESTIONS

Do volunteers need to complete food safety training?

No, however they must have adequate food safety skills and knowledge for the food activity they are undertaking. Training is an option available to help meet this requirement.

Is there a concession for the Tafe SA course?

Currently there is not a concession fee. However, please check when registering with the training provider.

What if I don't have access to the internet?

The library computer facilities can be used to access the online training options. Groups can book the IT Training Room at the library and do the training together.

Will I get a certificate?

Yes, both training options listed have certificates available. This is useful for individual's resumes or employee records. Please note I'm Alert is not an accredited course.

Do I need a food safety certificate to hold a fundraising BBQ?

Certain businesses will require a food safety certificate as a condition of approval to use their land. Please see separate BBQ's and Sausage Sizzle fact sheet for more information.

Where can I get a copy of the FSS?

Copies are available in the food business information kits available from Council, or the Standards can be downloaded from: www.foodstandards.gov.au



COUNCIL CONTACT DETAILS

www.mountgambier.sa.gov.au > Services / Food Safety.

Please contact the Operational Services, Health Officer's with any other queries (08) 8721 2555 (Option 2) or email city@mountgambier.sa.gov.au.

All general food safety advice is a guide only, please contact Health Officer's for advice relating to your activity.