

# FoodSafe® in Action

There are 12 easy steps to **FoodSafe®**:

A Co-ordinator is appointed by the proprietor to implement **FoodSafe®** training, practices and auditing.

## Training:

- 1 Co-ordinator trains first using video and workbook package.
- 2 All other staff train using video and workbook package.

## Practices:

- 3 Monitor and record temperature of coolrooms and bains-marie.
- 4 Record what you do with food that has been recalled or returned.
- 5 Monitor and record pest control activities.
- 6 Develop and use a cleaning schedule
- 7 Monitor and record condition of food premises.
- 8 Record if a food handler is sick at work.

## Auditing:

- 9 In-house hygiene audit confirms food handling is to standard and practices are in place.
- 10 EHO hygiene audit confirms food handling and practices are to **FoodSafe®** standard.
- 11 'FoodSafe® trained' certificate and sticker awarded to business.
- 12 Ongoing hygiene audits by business and **FoodSafe®** auditor confirms standards are maintained.

Be **FoodSafe®** and let your customers see you are serious about food safety.



Australian Institute of  
Environmental Health

The Australian Institute of Environmental Health is a professional body of Environmental Health Officers throughout Australia. The Institute is committed to improving food safety standards in industry and the community.

Through the support of government and private organisations the two steps of the **FoodSafe® Program** provide industry in all areas of Australia with appropriate, affordable and accessible training with:

- Step 1 **FoodSafe®** Food Handler Training
- Step 2 **FoodSafe® Plus** Food Safety Programs

For further information about **FoodSafe®** and **FoodSafe® Plus** contact the Environmental Health Officer at your local government or:

**Australian Institute  
of Environmental Health**  
(National Merchandise Office)

PO Box 597  
Victoria Park, WA 6979

**Telephone: 1800 093 000**  
**Facsimile: 08 9361 2198**  
**E-mail: wa@aieh.org.au**

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# FoodSafe® Food Handler Training Program

## Your Future is in Your Hands



**Food Handler Training Program**



Australian Institute of  
Environmental Health

# Why have a FoodSafe® Program?



**Food Handler Training Program**  
Australian Institute of Environmental Health

The National Food Safety Standard requires people working with food to have skills and knowledge of food hygiene matters.

With new food establishments opening every day, more people are eating out more often, and food poisoning is on the increase. As people now take legal action when something goes wrong, it makes sense for proprietors to protect themselves by making sure their products are as safe as possible. FoodSafe® is the first step towards safer food.



In many food establishments the lack of time, money or access make it impossible for food handlers to attend formal food hygiene training courses.

FoodSafe® is an in-house training program that brings basic food hygiene information directly to food handlers. More importantly, to become FoodSafe®, all food handlers in the business must practise what they have learned on a daily basis.

To display a FoodSafe® sticker and certificate, training and practices must be assessed by the local government EHO (Environmental Health Officer) as being to the FoodSafe® standard.

Customers can then see where food has been handled with care.

# What is the FoodSafe® Package?

The FoodSafe® Food Handler Training Program consists of a:

- Video
- CD
- Workbook
- Guide for Proprietors

The video is designed to entertain and get people thinking about food safety. It uses humour and mime to demonstrate the "wrong" and "right" way of working.

The CD contains all forms used in the FoodSafe® Program.

The workbook uses cartoons to help reinforce the video messages. An Answer Sheet is used to help food handlers assess their understanding of food hygiene.

The Guide for Proprietors details the FoodSafe® practices that help businesses handle their food with care. These include temperature monitoring, delivery monitoring and implementation of a cleaning program.

Proprietors can monitor their progress using a FoodSafe® Hygiene Audit. This is the same checklist used by EHO's when assessing the business for FoodSafe® recognition. If standards fall, the stickers and certificate are removed.

The FoodSafe® program was developed by the Australian Institute of Environmental Health in consultation with representatives from local and state governments, academia, industry and consumers.



**FoodSafe® \$99**  
**FoodSafe® Plus \$99**  
**Total \$179.50**  
(All prices inc. GST, plus postage and handling.)

# FoodSafe® Order Form

Please fax or mail to:  
**Australian Institute of Environmental Health**  
(ABN 58 000 031 998)  
**PO Box 597, VICTORIA PARK, WA 6979**  
**Fax: 08 9361 2198 Phone: 1800 093 000**  
E-mail: wa@aieh.org.au

Please send to the address below:

- **FoodSafe® Plus** only @ \$99 each \$ \_\_\_\_\_
  - **FoodSafe®** only @\$99 each \$ \_\_\_\_\_
  - **Twinpack** 1 x each @\$179.50 \$ \_\_\_\_\_
- Subtotal: \$ \_\_\_\_\_

### POSTAGE AND HANDLING (within Australia)

- 1 x **FoodSafe® Plus** add \$16.50 \$ \_\_\_\_\_
- 1 x **FoodSafe®** add \$11 \$ \_\_\_\_\_
- 1 x **Twinpack** add \$22 \$ \_\_\_\_\_
- Additional sets – price on application

All prices include GST

**TOTAL** (inc postage and handling) \$ \_\_\_\_\_

NAME \_\_\_\_\_

ORGANISATION: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

POSTCODE: \_\_\_\_\_

TELEPHONE: \_\_\_\_\_

Method of Payment: (tick box)

Cheque payable to:  
Australian Institute of Environmental Health  
(National Merchandise Office)

Credit Card: (please circle)  
Bankcard / Mastercard / Visa

Credit card number:

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