

FoodSafe® Online is yet another tool for businesses to train staff who are unable to conduct in house training but are required under legislation to have certified basic food handler training.

FoodSafe® Online was developed by Environmental Health Australia Western Australia in consultation with state governments, academia, local industry and consumers.

Your employees can log in, in their free time and in the comfort of their home and complete the training course and they will receive a certificate once they have successfully completed the training.

<https://www.ehawa.org.au/products/foodsafety-products/foodsafety-online>

WHAT DOES THE FOODSAFE® TRAINING PROGRAM INCLUDE?

The complete FoodSafe® Training Program consists of the following products:

1. Hard cover display folder
2. Training handbook (hardcopy)
3. USB card with:
 - a) Training videos
 - b) Proprietor's guide
 - b) Forms and Policy documents



WHERE CAN I PURCHASE FOODSAFE® TRAINING PROGRAMS?

The FoodSafe® Food Handler Training Program can be purchased on the Environmental Health Australia (EHA) website at:

<http://www.ehawa.org.au/products/foodsafety>

For further information please contact EHA's Executive Officer on 08 6495 1111 or 0448 606 006, or email wa@eh.org.au.





WHAT IS FOODSAFE®?

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

FoodSafe® was developed by Environmental Health Australia in consultation with government, academia, industry and consumers. FoodSafe® is an in-house training program bringing basic food hygiene information directly to food handlers.

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 an ideal first step towards safer food.

FoodSafe® is particularly useful in jurisdictions that have mandatory requirement for each food business to appoint a Food Safety Supervisor (Victoria and Queensland).

The Food Safety Supervisor can meet their business's obligation to ensure food handlers have adequate skills and knowledge, because FoodSafe® provides the tools to train staff in-house. The FoodSafe Certificate and window sticker rewards those businesses with trained staff.



BY IMPLEMENTING THE FOODSAFE® FOOD HANDLER TRAINING PROGRAM, A BUSINESS CAN:

- ✓ Introduces basic staff training in food safety practices that comply with Food Safety Standards
- ✓ Ensures staff are allergen aware
- ✓ Receive recognition from Environmental Health Australia (EHA) so that customers can see that safe food handling procedures are implemented and staff are trained

When customers see the FoodSafe® Certified Certificate and Sticker, they can be confident that the food is being handled with care. Customers can 'vote with their feet' and support those businesses maintaining the FoodSafe® standard.

Many businesses use the FoodSafe® Food Handler Training Program to establish a food safety culture before introducing other food safety programs based on risk management principles (e.g. accredited quality assurance systems).

Twelve easy steps to FoodSafe®

Appoint a Coordinator to implement FoodSafe® training, practices and auditing.

TRAINING

1. The appointed FoodSafe® Coordinator undertakes TRAINING and the trains all other staff

PRACTICES

2. TEMPERATURE - monitor and record temperatures of appliances and practices within the business
3. CLEANING - develop and implement a cleaning schedule
4. RETURNS - record what you do with food that has been recalled or returned
5. MAINTENANCE - monitor and record food premises maintenance
6. HEALTH - record if a food handler is sick while at work
7. PEST CONTROL - monitor and record pest control activities
8. ALLERGENS - develop an allergen control procedure

AUDITING

9. INTERNAL AUDIT - complete an in-house hygiene audit to confirm all staff are trained and safe food handling practices are in place
10. EXTERNAL AUDIT - a FoodSafe® Auditor confirms food handling practices comply with the FoodSafe® standard
11. OFFICIAL RECOGNITION - a FoodSafe® Certified **certificate and sticker** are awarded to the business once it has been established that they comply
12. CONSTANT PROCESS - ongoing hygiene audits by the business and FoodSafe® Auditors to confirm food handling standards are maintained