



Module 1: Introduction to food safety



Start Module





Welcome

By the end of this course you will be able to:

1 Explain the importance of food safety

2 Summarise your responsibilities under the legislation



3 Identify food hazards that may affect the health and safety of people

4 Demonstrate how to remove or minimise food hazards in your workplace

5 Explain the reporting procedure for food hazards in your workplace

This course will take approximately **2 - 2 ½** hours to complete.



Page





Key Definitions

Food Safety

- Handling, preparation, and storage of food in ways that prevent foodborne illness
- Routines that should be followed to avoid potentially severe health hazards



Food Hygiene

- Conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain



Foodborne Illness

- Illness that is likely to be transmitted through consumption of contaminated food



Food Handler

- Person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food, for a food business

This is you.

Potentially Hazardous Foods

- Foods that must be kept at certain temperatures to:
 - minimise the growth of pathogenic microorganisms
 - prevent the formation of toxins

Contaminant

- Biological or chemical agent, foreign matter, or other substance that may compromise food safety



Page





Benefits of safe food handling

It is the responsibility of the food business to ensure that anyone undertaking or supervising **food handling operations** have:

- ✔ **skills** in food safety and food hygiene matters
- ✔ **knowledge** of food safety and food hygiene matters.

The **benefits** of safe food handling include:

- ✔ customers that are satisfied with the quality and safety of the food you serve
- ✔ customers that return to your venue and advertise your food by word of mouth
- ✔ customers that do not become sick after eating at your venue.



All of these factors help the business to **avoid penalties** for breaching the food safety standards.



Page





Dangers of foodborne illness

Foodborne illness or food poisoning, happens when a person becomes ill from eating food that contains a **biological, chemical, or physical hazard**.



There are at least **5.4 million cases** of food poisoning each year in Australia.*

Often, the food that makes us sick looks, smells and tastes **normal**.

The incubation period may be as long as **3-4 days**:



The last meal the person consumed is not necessarily the culprit

[* OzFoodNet Statistics](#)



Page





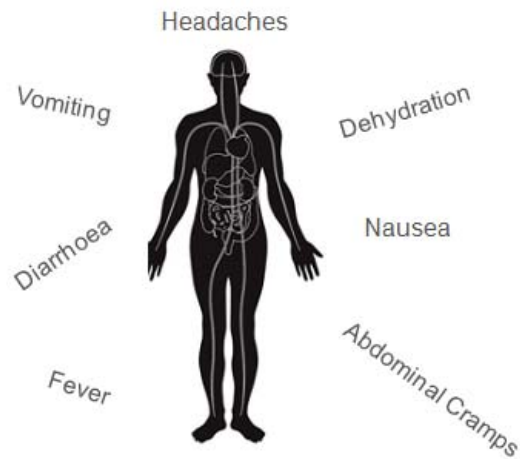
Effects on the body

Present as a range of symptoms:

Food Poisoning



“tummy bug”



May have 1 or more of these symptoms

Duration: 1-7 days



Foodborne illnesses can be very severe and in some cases can cause death



Page





Common food handling industries and venues

Industries:

- Hospitality
- Commercial catering
- Retail industry venues where food is stored, prepared, displayed and served

Venues:

- Restaurants
- Fast food outlets
- Retail outlets (such as food court outlets and sandwich shops)
- Cafes
- Clubs
- Hotels
- Attractions
- Events
- Conference venues



Page





Common food handling roles

A food handler is **anyone** who works within a food business and **handles** either **food**, or **food surfaces** that are likely to be in contact with food such as benches, cutlery and crockery.

A food handler may work in a number of **different roles**:

- kitchen hands
- cooks
- chefs
- catering staff
- food and beverage attendants
- housekeeping and laundry staff
- sandwich hands
- cafe and fast food outlet cooking crews
- sales people
- owner-operators of small business catering operations or retail food outlets.



Page





Summary

Congratulations! You have now completed Module 1: Introduction to food safety.

You should now be able to:

-  Explain the importance of food safety and food hygiene
-  List the dangers associated with food borne illnesses
-  List key industries and venues where food handlers work
-  List common roles that have food handler responsibilities

You can now return to the home page to move on to the next module which will look at food safety legislation and your responsibilities.



Page

