



Module 7: Summary



Start Module





Congratulations

Congratulations! You have completed the **six core modules** in the **Food Handling Certificate course**, including:

-  Introduction to food safety
-  Food safety legislation and your responsibilities
-  Identifying food hazards
-  Controlling and eliminating food hazards – General
-  Controlling and eliminating food hazards – Specific
-  Reporting and monitoring food hazards

Before you move on, this summary will re-visit the key learning points that you covered throughout this course.





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.



Common food handling industries, venues and roles

Your role involves **undertaking** or **supervising** food handling operations at a venue:

- Restaurant
- Fast food outlet
- Retail outlet
- Cafe
- Club
- Hotel
- Attraction
- Event
- Conference venue.



Your role as a **food handler** or **supervisor**:

- Kitchen hand
- Cook
- Chef
- Catering attendant
- Food and beverage attendant
- Housekeeping and laundry staff
- Sandwich hand
- Cafe and fast food outlet cooking crew
- Sales person
- Owner-operator of a small business catering operation or retail food outlet
- Anyone who works within a food business and handles food or food surfaces.





Overview of key legislation

Under the legislation, there are **key obligations** for food safety that apply to:

Food business

Train their staff



Premises and equipment are maintained

Procedures are documented and accessible

Most states also have a compulsory requirement that food businesses implement a **Food Safety Program**, carried out by a designated **Food Safety Supervisor**.

Compliance with the legislation is **mandatory** for **all food businesses**.

Potential penalties:

Fines

Prosecution in court

Damage to reputation

Closure of the food business

Replay

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Identifying food hazards

Food hazards can be created by:

Food that has **gone off**.

Food that has been **contaminated** because it has been **poorly handled, stored or cooked**.

Food hazards can be broken into **three** distinct areas.

Chemical

Occurs when chemicals come into contact with food, such as cleaning products



Physical

Occurs when a physical object contaminates food, such as hair or a band aid



Microbiological

Occurs when micro-organisms get into food and poison or spoil it, such as bacteria or moulds





Controlling food hazards

The food business must put in place a **set of procedures** and/or a documented **Food Safety Program**, that **identifies** and **controls** the potential hazards that may occur at each stage of the food lifecycle, in that particular food business.



As a food handler, you play an **important role** in preventing food contamination, by applying:

Personal
hygiene

Workplace
hygiene

Specific
hygiene





Controlling food hazards - Personal hygiene

You are expected to maintain a high level of **personal hygiene** at all times:

Outside of work

- Bathing regularly
- Washing your hands
- Maintaining oral hygiene
- Managing body odour



At work

- Do not contaminate food or food surfaces with any body fluids/tobacco
- Take all practical measures to ensure your body or anything you are wearing does not become a hygiene hazard
- Wash your hands frequently and properly
- Report any personal health issues



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Controlling food hazards – Workplace hygiene

Workplace hygiene refers to the need to keep your workplace free of clutter or conditions that allow bacteria and vermin to thrive.

It is **everyone's** responsibility to clean and maintain any food preparation, serving or storage areas.



- ✓ Correct **cleaning** and **sanitising** practices
- ✓ Safe handling and disposal of **garbage**
- ✓ Hygienic disposal of **linen** and **laundry**
- ✓ Correct **chemical storage** requirements
- ✓ Control of **pests** and **vermin**
- ✓ Appropriate responses to **emergency situations**



Controlling food hazards – Specific hygiene

Specific hygiene procedures that you must apply to specific stages and specific tasks throughout the **food lifecycle**.



Sourcing

Ensure you source food products from reputable suppliers



Receiving

Ensure food is safe when it is received and any unsafe food is identified and rejected



Storing

Store food products in the appropriate storage area, that is clean and under appropriate temperature control



Handling, preparing, cooking and processing

Avoid contamination through good personal hygiene and workplace hygiene, as well as prevent microbiological contamination



Displaying and serving

Protect the food from the likelihood of contamination and ensure all potentially hazardous food is under temperature control or subject to the '2 hour-4 hour' rule



Transporting

Continue to protect food from contamination, especially potentially hazardous food



Disposing

Dispose of any food that is no longer safe, following all garbage handling and disposing procedures.





Monitoring and reporting

As a food handler, you play an **important role** in monitoring and reporting processes.

Monitoring

- You must **follow** your workplace hygiene **procedures** at all times
- If your food business is inspected, investigated or audited, **your activities** may be **observed** by the Environmental Health Officer
- If you are found to have personally **breached** the regulations, knowingly and negligently, you may be subject to a **penalty** or **prosecution**



Reporting

- You must report to your supervisor:
 - any **personal illness** or **symptoms** of illness that may cause contamination
 - any **known** or **suspected** instance of food **contamination**
 - any customer **complaint** of food contamination or foodborne illness



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Next Steps

Congratulations! You have now completed **all of the modules** for the Food Handling Certificate course.

Scenario Assessment

- Present you with a number of **realistic** workplace scenarios
- Ask you to answer **questions** and make **decisions**

Survey

- **Not** an assessment
- Must be completed **before** moving on

Short Answer Assessment

- Questions based on **your** role in **your** workplace, **OR**
- Role and food business you **want** to work in

Verbal Assessment

- Provide you with a **scenario**
- Ask you several **short questions**
- Assess your **verbal communication skills** to report hygiene hazards

Third Party Observation Assessment

- Your **manager** or **supervisor** will **observe you** completing a series of tasks and complete a **Third Party Evidence Report** based on your tasks
- Once you have **passed** each assessment:
 - Statement of Attainment
 - Detailed feedback
- If you **do not pass** a particular assessment:

Good luck with your final assessments!



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