



Module 7: Summary







Start Module

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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.



Replay D









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.













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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

Follow all workplace procedures

Food Handlers



Report any hazards

Procedures are documented and accessible

Reasonable steps to prevent contamination

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







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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.



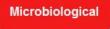
Occurs when chemicals come into contact with food, such as cleaning products





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





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











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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







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Controlling food hazards - Personal hygiene

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

Bathing regularly

Washing your hands

Maintaining oral hygiene

Managing body odour

Outside of work



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









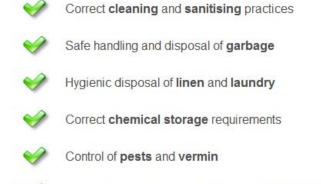




Controlling food hazards - Workplace hygiene

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.







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.



Ensure you source food products from reputable suppliers



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



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



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



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

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



Continue to protect food from contamination, especially potentially hazardous food







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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













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:
- If you do not pass a particular assessment:
- Statement of Attainment
- Detailed feedback

Good luck with your final assessments!







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