

Staff training – Food safety and hygiene










Background


It is a requirement that staff of a business producing food, undertaking or supervising food handling must understand and implement food safety and hygiene. This includes personal hygiene and health. The food business must ensure staff are appropriately trained and perform handling operations in accordance with safe food practices. Food safety and hygiene courses may be run inhouse or externally by a registered training organisation.

A useful free, non accredited, online staff training program is the [DoFoodSafely](#) program provided by the Department of Health Victoria and supported by Queensland Health, South Australia Health and Tasmania Health. The New Zealand Ministry for Primary Industries also provides a variety of training resources.














The following table of useful resources is divided into sections for producers and retailers/caterers/ food service businesses.








For Producers

Source	Useful links
Food Standards Australia New Zealand	 Standard 4.2.1 - Primary Production and Processing Standard for Seafood
Food Standards Australia New Zealand	 Safe Seafood Australia –Guide to Standard 4.2.1 Primary Production and Processing Standard for Seafood
Australian Government	 Training.gov.au
Australian Skills Quality Authority	 Courses and providers
New Zealand Ministry for Primary Industries	 Operational Code: Processing of Seafood Products (Part 8: Personal Health and Hygiene; Part 12: Training and Competency of Personnel)
New Zealand Ministry for Primary Industries	 Guidance for the Control of <i>Listeria monocytogenes</i> in Ready-to-eat Foods Part 1: <i>Listeria</i> Management and Glossary
New Zealand Ministry for Primary Industries	 Listeria in ready-to-eat foods
New Zealand Ministry for Primary Industries	 How to use: <i>Listeria</i> in ready-to-eat foods training resource
Codex Alimentarius Commission	 CAC/GL 61 - 2007 - Guidelines on the Application of General Principles of Food Hygiene to the Control of <i>Listeria monocytogenes</i> in Foods (Section VII - Establishment: Personal hygiene; Section X - Training)

United States National Fisheries Institute	 Ready-to-eat seafood pathogen control guidance manual (<i>Listeria monocytogenes</i> and <i>Salmonella</i> spp.) (Section 2: Training Plant Personnel)
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For Retailers / Caterers / Food service businesses

Source	Useful links
Food Standards Australia New Zealand	 Standard 3.2.2A - Food Safety Management Tools
Food Standards Australia New Zealand	 Food handler training
Australian Skills Quality Authority	 Courses and providers
Food Safety Information Council	 Food safety training
NSW Food Authority	 Training
Department of Health, Victoria	 Do Food Safely
Department of Health, Victoria	 Food safety training, skills and knowledge
Department of Health, Victoria	 Personal hygiene for food handlers
Department of Health, Victoria	 Food safety supervisors and training: Guide for food businesses
SA Health	 Skills and knowledge for food handlers
SA Health	 Sushi Food Handling Practices
Queensland Government	 Food safety training and teaching resources
Department of Health, Tasmania	 Skills and knowledge for food handlers

ACT Government	 Food Safety Training and Resources
ACT Government	 I'M ALERT
Northern Territory Government	 Skills and knowledge for food workers
New Zealand Ministry for Primary Industries	 Listeria in ready-to-eat foods
New Zealand Ministry for Primary Industries	 How to use: Listeria in ready-to-eat foods training resource
United Kingdom Food Standards Agency	 Online food safety training (allergen training; root cause analysis training)
Manitoba Health, Canada	 Food Safety Guidelines for the Preparation of Sushi