



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.

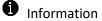
A useful free, non accredited, online staff training program is the <u>DoFoodSafely</u> program provided by the Department of Health Victoria and supported by Queensland Health, South Australia Health and Tasmania Health. The New Zealand Ministry for Primary Industries also provides a variety of training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

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

Source	Useful links	
Food Standards Australia New Zealand	Standard 4.2.1 - Primary Production and ProcessingStandard 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	1 <u>Training.gov.au</u>	
Australian Skills Quality Authority	<u>Courses and providers</u>	
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 Listeria monocytogenes in Ready-to-eat Foods Part 1: Listeria 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 Listeria monocytogenes in Foods (Section VII - Establishment: Personal hygiene; Section X - Training) 	

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Regulatory









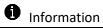
United States National		
Fisheries Institute		

<u>Ready-to-eat seafood pathogen control guidance manual</u> (*Listeria monocytogenes* and *Salmonella* spp.) (Section 2: Training Plant Personnel)

For Retailers / Caterers / Food service businesses

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Source	Usef	ul links
Food Standards Australia New Zealand	P	Standard 3.2.2A - Food Safety Management Tools
Food Standards Australia New Zealand	0	Food handler training
Australian Skills Quality Authority	0	Courses and providers
Food Safety Information Council	0	Food safety training
NSW Food Authority	.	Training
Department of Health, Victoria	<u>.</u>	Do Food Safely
Department of Health, Victoria	0	Food safety training, skills and knowledge
Department of Health, Victoria	0	Personal hygiene for food handlers
Department of Health, Victoria	0	Food safety supervisors and training: Guide for food businesses
SA Health	0	Skills and knowledge for food handlers
SA Health	0	Sushi Food Handling Practices
Queensland Government	0	Food safety training and teaching resources
Department of Health, Tasmania	0	Skills and knowledge for food handlers









ACT Government	0	Food Safety Training and Resources
ACT Government	<u>.</u>	<u>I'M ALERT</u>
Northern Territory Government	0	Skills and knowledge for food workers
New Zealand Ministry for Primary Industries	<u>.</u>	Listeria in ready-to-eat foods
New Zealand Ministry for Primary Industries	0	How to use: Listeria in ready-to-eat foods training resource
United Kingdom Food Standards Agency	<u>.</u>	Online food safety training (allergen training; root cause analysis training)
Manitoba Health, Canada	0	Food Safety Guidelines for the Preparation of Sushi





