

Food Safety Training

Are you looking for local food safety training options?

Food handlers and supervisors undertaking or supervising food handling operations, must have adequate skills and knowledge relevant to their work activities'.

- Australia New Zealand Food Standards Code Standard 3.2.2, (3) Food Handling: skills & knowledge

A food business or activity, of any commercial, charitable or community nature which involves the *handling* (e.g. cooking, thawing, serving, storing of food) or sale of food must comply with:

- South Australian Food Act 2001 & Regulations 2002
- Australia New Zealand Food Standards (ANZFS) Code

To achieve compliance it is recommended that all food handlers undertake appropriate food safety training. There are many courses and tools available that offer a wide range of topics, available either online or through registered training organisations.

LOCAL TRAINING OPPORTUNITIES:

Accredited training for minimum of one responsible food handler and for the food business owner(s) to gain an understanding of their legal obligations is recommended.

Tafe SA: Food Safety Short Course (3.5hrs) –

P: 08 8348 4662 or E: foodsafety@tafesa.edu.au

- Courses hosted by Councils across the Region throughout the year
- Accredited training (RTO code 41026)
- Provides background information on the relevant Acts and Standards
- Copy of presentation slides
- Council Environmental Health Officers co-host pending availability

Di-Monty Training Solutions – Tailored Training

P: 08 8723 6337 or E: hello@di-monty.com.au

- Tailored courses at 110 Penola Road, Mount Gambier or onsite at your venue as required
- Accredited training delivered for Time Education and Training (RTO code 40058)

Face to face sessions benefits include but not limited to:

- Resolution of specific food safety issues
- Presenter available for questions
- Classroom setting allows for group work
- Networking with other food handlers

Please note:

- No one training provider is recommended and other training options / courses maybe available.
- Food business / community information kits and Mobile Food Vendor Passport folders are available from Council (subject to stock).

FREE ONLINE FOOD SAFETY TRAINING

- Non-accredited training.
- Interactive online training at a venue of your choice.
- Recommended for volunteers or use as a refresher.
- Certificate printing is available on completion.

I'm Alert

- <https://www.mountgambier.sa.gov.au/services/food-and-health-services-1/food-safety>

Do Food Safely

- www.dofoodsafely.health.vic.gov.au/index.php/en/

FREQUENTLY ASKED QUESTIONS

- Do volunteers need to complete food safety training?**

No, however it is recommended they have adequate food safety skills and knowledge for the food activity they are undertaking to reduce the risk of food poisoning.

- What if I don't have access to the internet?**

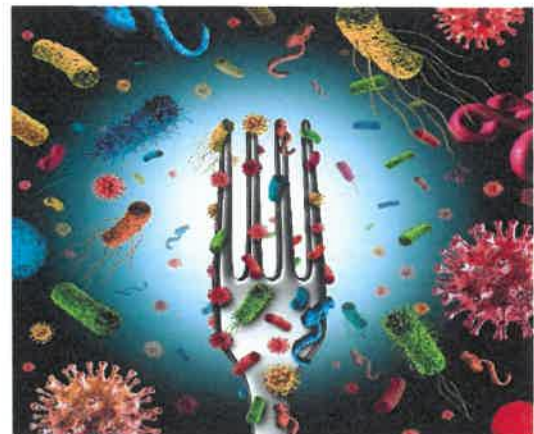
Attend a course that offers face to face training or use the library computer facilities to access the online training options. Groups can also book the IT Training Room at the library and do the training together.

- What if I want to hold a fundraising BBQ?**

Certain businesses will require a food safety certificate as a condition to use their land. Please see separate BBQ's and Sausage Sizzle fact sheet for more information.

- Are there laws for food safety?**

Yes, each State has their own Food Act and Regulations that capture the Australian New Zealand Food Safety Standards (Code). Chapter 3 of the Code is regulated by Council's authorised officers and is available at no cost at www.foodstandards.gov.au



COUNCIL CONTACT DETAILS

Please contact Council's Environmental Health Officer's with any other queries on (08) 8721 2555 during office hours or email city@mountgambier.sa.gov.au

The content is a guide only, please contact Health Officer's for advice relating to your activity.

