

Food Safety Supervisor

This course focuses on the performance outcomes, skills and knowledge required to implement safe food storage handling processes in a retail food environment according to a food safety program.

It applies to frontline service personnel involved in preparing, displaying and selling retail food. It requires knowledge and application of a store food safety program that complies with food safety regulations.

For Retail and Hospitality the unit is:

SIRRFSA001A Apply retail food safety practices

Workbooks, assessment tools and a light lunch are provided. Flexible delivery options are available.

Course content:

1. Apply personal hygiene and sanitation.

- ◆ Identify and demonstrate good personal hygiene practices.
- ◆ Identify, maintain and use protective clothing and equipment.
- ◆ Ensure personal movement within and outside workplace complies with work area requirements.
- ◆ Maintain personal presentation according to store procedures and legislative requirements.

2. Identify food safety program.

- ◆ Identify and interpret store food safety program.
- ◆ Implement food safety program.

3. Store and handle food products hygienically.

- ◆ Transport packaged food supplies to the appropriate storage area promptly, safely and without damage.
- ◆ Identify and practise food storage requirements according to store procedures and legislative requirements.
- ◆ Identify and use food handling implements for handling products according to legislative requirements.
- ◆ Avoid cross-contamination by changing food handling implements between handling different products and appropriate hand washing.

4. Clean work area and equipment.

- ◆ Identify and practise cleaning requirements for work areas according to store procedure the food safety program and legislative requirements.
- ◆ Identify and practise external and internal cleaning requirements for equipment according store procedures and the food safety program legislative requirements.
- ◆ Identify and use appropriate and safe cleaning tools, consumables and equipment for a variety of applications.

- ◆ Identify and practise appropriate and safe routine maintenance requirements for food storage and work areas and equipment according to store procedures and the food safety program.
- ◆ Report maintenance requirements and problems to relevant personnel without delay.
- ◆ Identify and observe handling and storage requirements for cleaning chemicals according to manufacturer safety data sheets and store procedures and the food safety program.
- ◆ Identify and perform waste disposal and pest control procedures according to store procedures, food safety program and legislative requirements.

5. Monitor food safety.

- ◆ Monitor food safety hazards to control food safety risk.
- ◆ Identify potentially unsafe food safety processes or situations and take corrective action.
- ◆ Record food safety information, including equipment breakdowns, according to the food safety program.

6. Contribute to continuous improvement.

- ◆ Promptly identify hygiene and sanitation problems or situations, including potential sources of food contamination, and rectify or report to relevant personnel.
- ◆ Promptly identify conditions that promote microbial growth, and rectify or report to relevant personnel.

Time: 8:30am to 5:00pm

Price: \$250.00 pp (GST is not applicable)

For course dates and venue details please call or email us on:

T: (07) 4046 4053 or

E: training@skill360.com.au

