

Verification of training material

This is a guidance document for RTOs approved to train and issue a Food Safety Supervisor (FSS) certificate. Training material accuracy is an important part of providing quality training to food handlers in NSW. To verify the accuracy of your training materials refer to the details below.

Topic	Information/ resources
Requirements in NSW	Businesses required to appoint an FSS must comply with : <ul style="list-style-type: none"> • Food Act 2003 (NSW) • Food Regulation 2010 (NSW) • National Food Standards Code
Difference between licensing and notification in NSW	<p>Certain parts of the NSW food industry are regulated under Food Regulation 2010 and are required to hold a NSW Food Authority licence. They include:</p> <ul style="list-style-type: none"> • businesses that conduct food service to vulnerable populations • high-priority plant product businesses • businesses that handle or process meat • businesses that further process seafood • businesses that handle shellfish • dairy producers, factories and vendors • businesses that produce or process eggs & egg related products <p>All other NSW food businesses which handle food for sale are required to notify the Authority of their food handling activities (under the <i>Food Act 2003</i>).</p> <p>NSW food service and retail food businesses that are only required to notify their food handling activities to the Authority do not require a Food Safety Program.</p> <p>Standards 3.2.2 <i>Food Safety Practices and General Requirements</i> and 3.2.3 <i>Food Premises and Equipment</i> in Chapter 3 of the FSC, set specific food safety requirements for food businesses.</p>
Frozen food temperature	<p>The temperature of frozen food is not defined in the FSC. Standard 3.2.2 defines frozen as 'does not include partly thawed'. If you would like to put in a specific numerical value, you need to support this with a technical reference.</p>
Temperature control	<p>This means keeping food at controlled temperatures:</p> <p>5°C or below for cold foods</p> <p>60°C and above for hot foods</p>
Safe cooking temperatures for different products	<p>RTOs may choose to reference Appendix 2 of the Guidelines for food service to vulnerable persons when recommending cooking temperatures for certain foods.</p> <p>Potentially hazardous foods that are to undergo a process step, such as cooking, should be cooked to an appropriate temperature to ensure the microbiological safety of the food.</p>



Topic	Information/ resources
Reheating food	Standard 3.2.2 states to use a heat process that rapidly heats the food to a temperature of 60°C or above, unless the food business demonstrates that the heating process used will not adversely affect the microbiological safety of the food.
Gloves	It is inaccurate to state that gloves must be worn at all times when handling food. Standard 3.2.2 explains that a food business must take all necessary steps to prevent the likelihood of food being contaminated. Gloves are only one example of how this requirement can be met. Utensils (ie tongs), frequent hand washing between handling different food types are also acceptable to prevent the likelihood of food being contaminated.
Resources	The Authority has many factsheets and guidelines which RTOs can use as content for their training materials. Some hot topics are: <ul style="list-style-type: none">- Food business notification- Powers of authorised officers- Health and hygiene requirements of food handlers- Hand washing in food businesses- Safe handling of raw egg products- Allergy aware booklet- Cleaning and sanitising in food businesses- Suitability of chemicals used in food businesses- Pest control in food businesses- Potentially hazardous foods- Food safety guidelines on applying the 4-hour/2-hour rule for temperature control- Labelling – Date marking, storage conditions and directions for use- Food Premises Assessment Report (FPAR)
Foodborne illness case studies	http://www.foodauthority.nsw.gov.au/science/foodborne-illness-case-studies/
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