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Food Safety Level 1

FDFFS1001A *(was FDFCORFSY1A)* - **Follow Work Procedures to Maintain Food Safety**

This course is designed people in businesses that manufacturer or pack foods, e.g. flour mills, canneries, dried food packers, bakers, breweries and wineries.

Training is available in class or by correspondence. Group discounts available.

Course content

- Locate and follow workplace information relating to food safety responsibilities ;
- Monitor own work and implement any controls as required by the food safety program. This typically includes visual inspection and checks;
- Follow workplace procedures to maintain food safety as required by the food safety program relating to own work;
- Identify and correct or report situations that do not meet the requirements of the food safety program and/or could result in unsafe food
- Handle, clean and store equipment, utensils, packaging materials and similar items according to the requirements of the food safety program as required by work role Maintain personal hygiene consistent with the food safety program;
- Take necessary precautions when moving around the workplace and/or from one task to another to maintain food safety;
- Wear and maintain appropriate clothing / footwear as required by work tasks and consistent with the requirements of the food safety program;
- Report health conditions and illness as appropriate according to the food safety program;
- Handle and/or dispose of out-of-specification or contaminated materials, ingredients and product, waste and recyclable material according to food safety program as required by work responsibilities;
- Maintain the work area in a clean and tidy state;
- Identify and report signs of pest infestation;
- Record food safety information ;
- Food safety requirements related to work responsibilities. This includes personal hygiene, requirements and procedures to report illness and safe food handling practices for own work. It also includes an awareness of the possible consequences of not following these procedures;
- Common types and sources of contamination that occurs in the work area. This may include cross contamination
- Control methods and procedures used in the work area to prevent unsafe food;
- Action required in the event of non-compliance. This may include reporting non-compliance and following instructions;
- Storage and handling requirements for ingredients, materials and product used related to work role;
- Housekeeping requirements and responsibilities relating to own work. Where relevant this includes use and storage of housekeeping/cleaning equipment ;
- Purpose and importance of cleaning and sanitation procedures;
- Suitable standard for materials, equipment and utensils used in the work area;
- Waste collection, recycling and handling procedures relevant to own work responsibilities Procedures to follow in the event of pest sighting or discovery of infestation; and
- Clothing and footwear requirements for working in and/or moving between food handling areas.

Participants receive a **Nationally Recognised Statement of Attainment** upon completion of course.

This nationally recognised training meets the requirements of **Standard 3 Food handling - skills and knowledge:**

(1) A food business must ensure that persons undertaking or supervising food handling operations have:

- (a) Skills in food safety and food hygiene matters; and
- (b) Knowledge of food safety and food hygiene matters, commensurate with their work activities.

(2) Sub clause - (1) does not apply to a food business in relation to persons undertaking for handling operations for fundraising events, that is, events:

- (a) That raise funds solely for community or charitable causes and not for personal financial gain; and
- (b) At which only food is sold that is not potentially hazardous or which is to be consumed immediately after thorough cooking.

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