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## Food Safety Level 1

### **HLTFS207B - Follow basic food safety practices (Formally HLTFS7A)**

This course is designed for all people handling food in the Community and Health Service industries (e.g. child care, aged care, hospitals, meals on wheels etc)

**Training is available in class, by correspondence or online at [www.cftqld.com.au](http://www.cftqld.com.au)**

#### Course content

- Food handling is carried out according to the food safety program;
- Processes or practices which are not consistent with the food safety program are identified and reported;
- Corrective action is taken within the level of responsibility, according to the food safety program;
- Personal hygiene meets the requirements of the food safety program;
- Health conditions and/or illness are reported as required by the food safety program ;
- Clothing and footwear worn is appropriate for the food handling task and meets the requirements of the food safety program;
- Locate and follow workplace information relating to food safety responsibilities relating to own work
- Monitor own work and implement any controls as required by the food safety program;
- Handle, clean and store equipment, utensils, packaging materials and similar items according to the requirements of the food safety program;
- Identify and correct or report situations or procedures that do not meet the requirements of the food safety program;
- Take necessary precautions when moving around the workplace and/or from one task to another to maintain food safety;
- Report health conditions and illness as appropriate according to the food safety program;
- Handle and dispose of recalled or contaminated food, waste and recyclable material according to food safety program where this is part of work responsibility;
- Maintain the work area in a clean and tidy state
- Identify and report signs of pest infestation according to the food safety program;
- Legal responsibilities relating to personal hygiene practices and the reporting of illness as required by the food safety program;
- Clothing and footwear requirements for working in and/or moving between food handling areas;
- Appropriate bandages and dressings to be used when undertaking food handling;
- Suitable standard for materials, equipment and utensils used in the food handling area;
- Responsibilities for maintaining the work area in a clean and tidy state;
- Use and storage of cleaning equipment as required to carry out own work responsibility; and
- Waste collection, recycling and handling procedures relevant to own work responsibilities.

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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