

## Overview

NSW food regulations require many food establishments to appoint one qualified Food Safety Supervisor in their business and to notify the relevant enforcement agency (usually the local council) who this is within 7 days of their appointment.

- The regulations require businesses that sell hot food, such as chickens to comply, and also applies to all food businesses that sell food that is; ready to eat, potentially hazardous (requires temperature control) and not served in the suppliers original package.
- Businesses with several premises cannot use the same Food Safety Supervisor for each premises, they must appoint one per site.
- The requirement does not currently apply to those businesses that are licensed by the authority or those that do not sell heated food.
- More information on the requirements for your business can be obtained by contacting your local council or by reading the Guideline to Food Safety Supervisor requirements located at:

<http://www.foodauthority.nsw.gov.au/industry/fss-food-safety-supervisors/guide-forbusinesses>

## Course Description

The course covers the requirements of Apply Retail Food Safety Practices (SIRRFSA001A), a nationally recognised qualification.

*Note: The certificate will have the retail SIRRFSA001A code but has national equivalence with the following hospitality units:*

- Follow workplace hygiene procedures (SITXOHS002A)
- Implement food safety procedures (SITXFSA001A)

## Course Objectives

Aims to instruct food handlers in food safety legislation and their role and responsibilities under a Food Safety Program.

- The course covers the basic skills and knowledge required to implement food safety procedures in your food business.

## Specific Areas Covered

- Personal hygiene
- Cross contamination
- Food storage & temperature control
- Cleaning, sanitation & pest control
- Food Safety Plan, basic monitoring and record keeping

## Target Audience

Appointed Food Safety Supervisors in NSW, while all food safety staff involved in your retail business would benefit from this type of course.

## Duration

- 2-4 hours

## Requirements

- A computer with speakers, Internet connection and Explorer 7 or equivalent, Flash 7 Player or higher and a printer.
- Access to a real workplace to demonstrate on the job competence.

## Learning Outcome

- On successful completion of course and assessment, participants will receive a:
  - Statement of Attainment that forms part of (SIR 20207) Certificate II in Retail.
  - NSW Food Authority approved certificate (this certificate must be refreshed after 5 years)

## Registered Training Organisation (RTO)

- **National ID: MGA 21148**