

Fuel to Go & Play hosted an online webinar to disseminate information about the new Food Safety Standards and how they effect community venues. See below for a list of frequently asked questions from this webinar. To view the full webinar and slides click [here](#).

Q1. Is this a directive from Fuel to Go & Play® (FTGP) or the WA School Canteen Association (WASCA)?

Neither.

This is a legislative requirement from Food Standards Australian and New Zealand. All food businesses have a legal responsibility to comply with the regulations and the Food Standards Code. FTGP and WASCA are here to provide you with information.

Q2. What are the new Department of Health's Food Safety standards?

Standard 3.2.2A is a national food safety standard that has been introduced across Australia to reduce the rate of food-borne illnesses linked to poor handling of food in certain types of food service, catering and retail businesses.

From 8 December 2023, all food service, retail and catering businesses in Australia must comply with Standard 3.2.2A if they handle food that is unpackaged, potentially hazardous and ready-to-eat. These types of food are high risk for the growth of harmful bacteria that can make people sick if it is not properly handled.

For more information visit the [WA Department of Health website](#).

Q3. Does this apply for my club's canteen?

If your club has a registered food business, then yes the Food Safety Standards apply.

Q4. How do I know if my sports club is registered as a food business?

Contact your Local Council.

Q5. When does a registered food business need to be compliant with the new Food Safety Standards?

The new standard will be enforced Australia-wide from the 8 December 2023. Local councils are responsible for notifying all registered food businesses and can provide advice.

Some councils have prioritised higher risk venues and businesses and will progressively be contacting smaller community venues and sports clubs.

Please contact your Local council for more information.

Q6. Who needs to do Food Safety Supervisor training?

Registered food businesses must appoint a Food Safety Supervisor. They must complete accredited Food Safety Supervisor training every 5 years.

This person must be reasonably available to advise and supervise food handlers when they are handling unpackaged, potentially hazardous food. The Food Safety Supervisor should be:

- the person who is in charge of the food service the majority of the time
- in a position where they can oversee food handling activities
- onsite at the food premises while the business is handling unpackaged, potentially hazardous foods or easily contactable (e.g. by phone).

Food Safety Supervisor training includes two units of competency:

- SITXFSA006 – Participate in safe food handling practices
- SITSS00069 – Food Safety Supervision Skill Set.

See the [WA Department of Health](#) website for a list of Registered Training Organisations (including the WA School Canteen Association).

Please visit the website for more more information about [WASCA's Food Safety Supervisor training](#), including training dates.

Q7. We don't have a food service at the club other than offering a fundraising sausage sizzle. Will I need to complete the new Food Safety Supervisor Training?

No. As this is not a registered food business a Food Safety Supervisor is not required. However, people preparing food should complete Food handler training to ensure appropriate food safety and hygiene practices are being followed. Please contact your Local council for further information.

Q8. How will a club who only makes \$400 a year from fundraising pay for the training?

Please confirm with your Local council if the club has a registered food business and/or running a one off fundraising event.

There are a range of training providers offering Food Safety Supervisor training; fees vary greatly e.g. \$100 - \$1,000; course delivery is online, in person or a combination of both. See question 6 above for further details.

Q9. Will I need to purchase additional equipment after completing the Food Safety Supervisor training?

Items such as coloured chopping boards, probe thermometers and cleaning and sanitising equipment are inexpensive and should already be in use in a registered food business. You may be required to purchase some of these items if they are not already in the food service.

Q10. I am a parent of two children, one plays football and one plays netball. I've done Food handler training, does this mean I can volunteer in both clubs?

Yes, the Food handler training is your own qualification, it is transferable across setting/businesses.

Q11. I work with football, tennis, and cricket clubs, once I have done the Food Safety Supervisor training can I be registered as the supervisor in each of them.

It depends, if you are the canteen coordinator or supervisor for each of these clubs and are the person who will be on the premises most of the time then potentially. Please see clarification from your Local Council.

See question 6 above for further details and Food Safety Supervisors.

Q12. Do volunteers need to complete any training?

All staff and volunteers preparing and/or serving food need to complete Food handler training (this is different to the Food Safety Supervisor training).

Food handler training provides basic knowledge of the five main elements of preparing safe food:

1. Food allergens
2. Personal hygiene
3. Food handling and storage
4. Cleaning
5. Pest control.

Q13. How can I access Food handler training for staff and volunteers?

These online food safety training courses, which taken approximately one hour to complete, meet the requirements:

- FoodSafe online
- I'm Alert Food Safety Training
- DoFoodSafely – free course

Some Local councils provide free access. Alternatively contact FTGP, we will provide you with free access to FoodSafe. Email your name and club name to fueltoغو@education.wa.edu.au

Q14. Is there a tool to be able to train the volunteers ourselves in food handler training? If we have trained supervisors and managers, can they then train the volunteers to make it easier?

Yes. You can purchase a Foodsafe® package from Environmental Health Australia for a fee. When a volunteer starts ask them to complete the training (i.e. read through modules on a computer) and complete a one-page questionnaire. Food Safety Supervisor issues a certificate and keeps a record of volunteers who have completed the training.

Q15. We have members rostered in our canteen anything from once or twice in the 6-month season to more regular weekly volunteers. Does this mean every member will need to complete Food handler training?

Yes. The Food Safety Standards require everyone handling potentially hazardous food to complete Food handler training.

Remember, training covers allergens, cross contamination and appropriate personal hygiene. See Questions 14 and 15 above for more details.

Q16. If we do a sausage sizzle at say Bunnings will all of the volunteers have to complete Food Safety and Hygiene training?

Please seek guidance from Bunnings and your Local council.

Q17. As a coordinator of Community Markets, does this mean I will need to get copies of the Food Safety Supervisor training from food vendors?

Please seek advice from your Local council. Food trucks and Vendors are Registered Food Business, the Food Safety Standards apply to them.

For more information visit:

- [WA Department Health Food Safety Management webpage](#)
- [WA Department of Health Registered training providers](#)