

Food Safety Webinar

What do the new Food Safety Standards mean for your Sports club or Recreation center?



Welcome and Overview

- Welcome
- Acknowledgement to country
- Background
 - Chat function: First name/workplace/sports club
- Requirements
 - *Food handler training*
 - *Food safety supervisor*
 - *Showing that food is safe*
- Training and support – WASCA
- Q&A – based on questions in the chat function

Note, this session
is being recorded



Acknowledgment to country

We respectfully acknowledge the traditional owners of the land on which we work, the Whadjuk people.

We pay our respect to Elders both past, present and emerging, and extend our gratitude to all people of the Noongar nation.

It is a privilege to live and work on Noongar country.



Supporting community venues



Increasing the availability of healthy food and drink options for sporting clubs and recreation venues operating a food service, together with mobile food vendors



Chat function

List two of the most popular foods that you sell?



Timeline - Food Standards Australia and new Zealand

In motion since 2000

- Review of issues and sectors implicated
- Evaluation of existing regulatory tools
- Identify gaps and new tools that are required
- Stakeholder engagement
- FSANZ developed Food Standard 3.2.2A
 - By 8 December 2023
 - Local Councils responsible for notifying food businesses and inspections

Our role = communication



Legislative Requirements

All food businesses in WA have a legal responsibility to comply with:

- *Food Act 2008*
- *Food Regulations 2009*
- *Australia New Zealand Food Standards Code*
- *Standard 3.2.2A - Food Safety Management Tools*
 - *Food handler training e.g. FoodSafe*
 - *Appoint a Food Safety Supervisor, training completed every 5 years*
 - *Showing your food is safe i.e. record keeping and demonstrating safe food handling practices (category 1 only); keep for 3 months*



Food Safety Management Tools

Food handler training

Food handlers must do a food safety training course
OR show that they understand:



safe handling of food



food contamination



**cleaning and
sanitising equipment**



personal hygiene

Food safety supervisor

A food business must have
a food safety supervisor who:



is trained



**has a supervisor's
certificate**



**can give advice to people
who make food**



is reasonably available

Show that your food is safe

A food business must show that
they are making safe food by:



**keeping a record of important
food safety controls,
activities and processes**

OR



**demonstrating safe food
handling practices**



Food business categories

- Category one business: caterer or food service that makes potentially hazardous ready-to-eat food.
- Category two business: retailer that handles unpackaged (but does not make) potentially hazardous ready-to-eat food.

If a business involves both category one and two activities, it is classed according to its highest risk activity as a category one business.

Which tools are required?		
	Category one	Category two
Food handler training	✓	✓
Food safety supervisor	✓	✓
Show that your food is safe	✓	✗



Legislative Requirements

Potentially hazardous food



Raw and cooked meats, and food containing them

Red meat, chicken, ham, salami, lamb, burgers, pate, curries, meat pies



Food containing eggs and other protein-rich foods

Mayonnaise, aioli, mousses, tiramisu, quiche, tofu



Dairy products

Ice cream, cheese, yoghurt, cream, milk



Cooked rice

Fried rice, plain rice, risotto, arancini balls



Seafood and foods containing seafood

Prawns, fish, mussels, oysters, shellfish, sushi



Sprouted seeds

Alfalfa sprouts, broccoli sprouts, clover sprouts, chickpea sprouts



Cut fruits and vegetables

Cut melon, salads, pre-cut fruit trays, unpasteurised juices



Fresh and cooked pasta

Spaghetti, carbonara, lasagne



Food Handler Training

Applies to food handlers that are handling unpackaged potentially hazardous ready-to-eat food.

Food handlers must either:

- Complete a food safety training course e.g. FoodSafe; **OR**
- Have skills and knowledge of food safety and hygiene matters commensurate with their food handling activity

Before they start to handle food

Food handler training

Food handlers must do a food safety training course
OR show that they understand:

	safe handling of food
	food contamination
	cleaning and sanitising equipment
	personal hygiene



Food Safety Supervisor

- Have a food safety supervisor certificate achieved in the last 5 years
- Have the authority and ability to manage and give direction of safe food handling
- Must be reasonably available to advise and supervise each food handler that is handling potentially hazardous ready to eat food

Food safety supervisor

A food business must have a food safety supervisor who:

-  **is trained**
-  **has a supervisor's certificate**
-  **can give advice to people who make food**
-  **is reasonably available**



Showing that food is safe

- Must make a record of important food safety controls, activities and processes
- Record must be kept for 3 months

OR

- Demonstrate to the reasonable satisfaction of an authorised officer that food is being handled safely

Show that your food is safe

A food business must show that they are making safe food by:

-  **keeping a record of important food safety controls, activities and processes**
- OR**
-  **demonstrating safe food handling practices**



Where to get help??

Foodsafe Online

- Access the training for FREE using a unique WASCA Code
- Access the training for FREE through some local council
- Via the Environmental Health Australia Website \$35pp



Where to get help??

Advice and support:

Contact your local council Environmental Health team for advice and support

Food Safety Supervisor Training:

- **WASCA**
 - Face to face training, East Perth; 1 full day; all assessment completed on the day
 - \$360 (plus GST); include all training materials, templates for record keeping, lunch and afternoon tea
 - Considering virtual/live online training pending interest
- **Other providers**
 - Offer training online or face to face; cost varies; inclusions vary
 - Majority require a day of online or face to face plus an additional commitment of 6+ hours to complete assessments



Thank you
Questions? Comments?

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