

The Food Safety Standards require food businesses in South Australia to make sure their food handlers and supervisors of food handling operations within their businesses have the skills and knowledge of food safety and hygiene for the work that they do.

H.A.C.C.P.

- You MUST know what HACCP is and be able to adequately explain it.
- If you do not know you will need to research and familiarise yourself with the process before going any further.

Health and hygiene

Everyone involved in food handling and preparation must have high standards of hygiene:

- Wear clean clothing
- Wash your hands regularly
- Wear disposable gloves if possible
- Avoid sneezing or coughing over food
- Cover cuts with bandage or dressing
- Do not smoke during food handling

Toilets and hand washing facilities

Employers must provide:

- Clean toilets and hand washing facilities
- Hand washing facilities near food preparation areas

Hand washing

Employees' must ensure they:

- Wash hands after using the toilet
- Wash hands before and after food handling
- Always use soap and warm running water (minimum 30 seconds)
- Dry hands with single use towel

Cleaning and sanitising

Cleanliness of utensils, equipment and food preparation areas is very important:

- Use a sanitising chemical for larger items and preparation areas
- Smaller items can be placed in a dishwasher for sanitising
- Destroy and throw out cracked or chipped utensils
- Clean and sanitise all utensils used by customers

Thermometers

- Every business involved in food preparation must use a thermometer.
- Check thermometer in an ice slurry – it should measure zero degrees
- Clean and sanitise thermometer each time you use it
- Record temperature readings each time

Food storage

- Safe and suitable food storage facilities must be provided
- All food must be protected from contamination
- Separate raw food from prepared or cooked food
- Store food in food safe containers
- Keep storage areas clean and free from pests
- Frozen food must be stored in a freezer
- Potentially hazardous food must be stored at the correct temperature:
 - > Cold food – less than 5°C
 - > Hot food – more than 60° C

Food receipt

- Check all food on delivery
- All food deliveries should come from reputable suppliers
- Check food has not been contaminated
- Any food suspected of being contaminated must be returned to the suppliers
- Ensure that food which is supposed to be frozen is delivered frozen
- Potentially hazardous food must be delivered at a safe temperature:
 - > Cold food – less than 5° C
 - > Hot food – more than 60° C

Potentially hazardous food

- Ensure there is no contamination between raw and cooked food
- Ensure all preparation surfaces and utensils are washed and sanitised before use
- Use a thermometer to check temperature of cooked food
- Total time that potentially hazardous food is out of a fridge must not exceed four hours
- Thaw frozen food in a fridge or microwave
- Ensure cooked food is chilled correctly – “Two – Four rule”
 - > Within two hours cool from 60° C to 21° C
 - > Within a further four hours cool from 21° C to 5° C

Food display

- Salad bars and smorgasbords must be protected from the customer by a permanent barrier
- Separate serving utensils to be provided for each

Food item

- Potentially hazardous food to be displayed in a refrigerated cabinet or on a bed of ice
- Hot food on display must be kept heated at more than 60° C
- Frozen items to be kept frozen at all times

Food packaging

- Ensure all packaging is clean and has not been contaminated
- Store packaged items away from chemicals
- Check packaging items for pests and insects before use
- Avoid re-using wrapping materials

Food transportation

- Protect all transported food from contamination such as chemicals
- Separate cooked or ready-to-eat food from raw food
- Cold, potentially hazardous food to be carried in refrigerated vehicles or insulated containers for short delivery runs
- Frozen food must be kept frozen during transportation
- Potentially hazardous food to be transported at correct temperature:
 - > Cold food – less than 5° C
 - > Hot food – more than 60° C

Food disposal and returns

- Contaminated food must either be returned to the supplier or thrown out
- Keep damaged or contaminated food away from other food
- Clearly mark damaged or contaminated food with the appropriate label:
 - > returned food
 - > recalled food
 - > unsafe food

Animals and pests

- Live animals are not permitted in a food business
- Hearing dogs and guide dogs are permitted in eating areas
- All food businesses must have an appropriate pest prevention strategy

Single use items

- Single use items include disposable gloves, hairnets, paper towels and bandaids
- Single use items must not be re-used
- Change disposable gloves regularly during food preparation

Glossary of terms

Food Handler	Anyone who handles food
Potentially hazardous food	Raw meat, fish and poultry Some cooked food such as quiche and rice
Food receipt	Handover and acceptance of food at delivery time
Storage of food	Refrigeration and protection from contamination
Processing	Preparation of food including <ul style="list-style-type: none">• thawing• washing• peeling• slicing• chopping• cooking
Contaminated food	Cooked food that has been prepared with raw food Food left out of refrigeration for too long