

Focus on Food Safety

Focus on Food Safety is an interactive, attitude changing course to support your Organisation's Food Safety Program. It also meets the licensing requirements for food handler training under the Auckland City Bylaws for Food Premises.

With an understanding of HACCP and GMP, employees are motivated to apply sound food hygiene when handling product.



Course Content

Food Safety

- The big picture
- Food Safety Programme includes GMP and HACCP
- The Law and Food Safety

Product contamination and its prevention

- Physical, Chemical and Microbial contamination
- Understanding bacteria
- Conditions bacteria and fungi need to grow in number
- Preventing microbes from multiplying
- Cross contamination
- People with illnesses may cause contamination of food

Personal Hygiene

Equipment and Surface cleanliness

What can we do to make the workplace hygienic?

- Develop and follow cleaning schedules
- Use cleaning practices which destroy microbes
- Use cleaning practices which prevent cross contamination

Good housekeeping

- Keep the workplace neat and tidy

Handling Rubbish

- Remove rubbish regularly and safely

Controlling Pests

- Keep pests out of the workplace

Correct and hygienic handling of ingredients

- Purchasing, receiving and storing materials
- Importance of temperature control in storage of high risk foods
- Using thermometers