



## Participate in safe food handling practices (Part 1)



### Hygiene and food safety legislation

Food Act 2003 (NSW)

What does it cover?

What does it aim to do?

Food Regulation 2015

Is this a federal, state or local legislation?

What legislation does it fall under?

What is a FSS? (page 379)

Food Standards Australia New Zealand  
Identify the acronym used.

What is its aim?

Finish this sentence: Within Australia, the food standards are developed for ....

## **Participate in safe food handling practices (Part 2)**

Food safety standards (Australia only) (Page 379)

Copy the four standards below.

Finish this sentence: A food safety program is.....

Implications of failure to observe food safety regulations (Page 380)

Finish this sentence: Failure to observe food safety regulations can affect....

Describe the three consequences.

Food safety policies and procedures in the workplace (page 381)

**Purchasing**

Who should products and services be purchased from?

What specifications should be included with the goods?

**Delivery**

What information should be included on a delivery docket?

Note the correct temperatures for delivery of stock.

Other than temperature, what else should be inspected?

**Storage**

What does FIFO stand for?

**Preparation and serving**

Finish this sentence: Safe food policies and procedures should especially be followed when....

How long can hot food be left out?

When using a bain-marie, what temperature should food be heated to, and held above?

Read the *Rules for self-service areas that should be followed*.

## **Participate in safe food handling practices (Part 3)**

Define Rethermalisation (page 382)

Read *Doggy bags*. What risk is involved with doggy bags?

### **Pest control**

What measures can be put in place to prevent contamination by pests and vermin?

## **Cleaning and sanitising**

What should cleaning achieve?

The temperature danger zone (page 392)

What is the temperature danger zone?

Finish this sentence: Low temperatures.....

Finish this sentence: High temperatures.....

Read over the *Key tips* on page 392.



High-risk areas (page 393)

List high risk areas that can be a cause for food poisoning.

Read and revise *Food poisoning* on page 393.

Explain the two-hour, four-hour rule (page 394)

*Talk to Mrs Jones before you copy the table – there is an error!*

<b>Total time in the danger zone</b>	<b>What you should do</b>

Identification and control of hazards (page 394)

<b>Type of hazard</b>	<b>Examples of hazard</b>	<b>Ways to prevent and control the hazard</b>
Physical		
Microbiological		
Chemical		

Customer groups with a high risk of harm (page 395)

Which groups are at higher risk of harm from unsafe food handling?

Reporting hazards

When should food hazards be reported, and to who?

What are some indicators that food hazards are not under control?

## **Participate in safe food handling practices (Part 4)**

Store food safely (page 395)

Describe the three (3) storage environments.

Storage conditions for different food types (page 396)

Outline some of the necessary storage requirements for the following foods:

Eggs	
Dairy	
Meat	

Fish	
Fruit	
Vegetables	
Dried goods	
Flour & cereals	
Beans, legumes & rice	
Dehydrated vegetables / fruit / nuts	

Self-service (page 398)

Identify five forms of self-service.

What are the requirements for cold food and hot food?

What is the maximum limit for displaying hot food?

How can establishments avoid hands coming into contact with food?

## **Participate in safe food handling practices (Part 5)**

Provide safe single-use items (page 399)

Single-use items include:

Why are single-use items used?

The Standard requires the business to make sure that single-use items:

List two (2) ways that food is kept safe using single-use items.

Research how straws are being made more environmentally friendly. Make notes below about what South Australia are doing to care for the environment when it comes to single-use items. Why is this controversial?



Maintain a clean environment (page 400)

Identify three (3) methods of sanitising.

Removal and disposal of waste are major issues within all hospitality businesses (bottom page 401). Why is it vital that waste disposal areas are clean?

Finish this sentence: Common vermin include.....

Reasons for the disposal of food (page 402)

Food is disposed of for a number of reasons: