



## **Food Safety Essentials Training Course (1 day)**

### **Scope and Key Points:**

A customized **1 day** training workshop to be conducted on your site for your food handling staff. The course will be customized in line with your Food Control Plan / National Programme or Risk Management Programme requirements.

Key topics to be covered include:

- Overview of regulatory requirements (basic introduction to Food Safety Management Programmes), and consequences of failure (e.g. foodborne illness, recalls, reputation loss)
- Food contamination – biological, chemical (including allergens) and physical
  - Examples and hazards of interest to be included e.g. foreign objects, bacteria
  - Requirements for microbial growth
- Personal Hygiene – protective clothing, handwashing, illness policies, use of gloves, personal habits, watches/jewellery, personal belongings
- Approved Suppliers – ingredients, packaging, service providers
- Receiving ingredients/food
- Storage
- Use and calibration of thermometers (as applicable)
- Traceability
- Allergen Management and Information
- Food handling practices/Good Operating Practices – including discussion of site specific focus topics
- Focus on key process steps - discuss food safety hazards, control measures, and (where applicable) CCPs. Examples may include controls on time and temperature (cooking, sous vide, hot smoking, cooling etc), acidification, drying
- For key process controls work through critical limits, monitoring tasks, corrective actions, recording information – based on the company Food Safety Management Plan
- Pest Control
- Cleaning and housekeeping processes
- Maintenance
- Transport/Distribution or Foodservice
- Non Conformances – When Something Goes Wrong
- True/False and multichoice quiz

**To discuss your specific training requirements, and request a training quotation, contact Shane Hopgood on 09 846 8492, 0274 726 657 or [shane@assuredfoodsafety.co.nz](mailto:shane@assuredfoodsafety.co.nz)**