



## Media Statement

### **New Food Safety Standard 3.2.2A Food Safety management tools was enforced Australia-wide from the 8 December 2023.**

The tools introduced in Standard 3.2.2A will enable food businesses, including school canteens, to manage food safety risks more effectively which will help prevent food-borne illnesses, outbreaks, loss of revenue and reputational damage to your business. There are three requirements:

1. Appoint a Food Safety Supervisor (who must complete accredited Food Safety Supervisor training every 5 years, comprehensive full day training)
2. All other paid and volunteer staff must complete Food Handler training\* (e.g. FoodSafe, 60-minute online training). Foodcore members can access FoodSafe online for FREE
3. Show your food is safe by implementing food safety records (e.g. paperwork and procedures).

### **Food Safety Supervisor Training**

A food safety supervisor must undergo training by a registered training organisation and complete the following units of competency:

- SITXFSA005 – Use hygienic practices for food safety
- SITXFSA006 – Participate in safe food handling practices.

Foodcore's training covers both units of competency, and the content has been tailored to include school canteen industry specific content. See the website for enrolment details and training dates. Foodcore is pleased to offer our members a subsidised fee: Member: \$295 (plus GST); Non-member: \$360 (plus GST).

*Foodcore deliver this course as a third party for NAQ Nutrition Training (RTO Code: 110074).*

Face to face delivery: All assessments are completed on the day, 9am – 4.00pm, in East Perth. During the day you will be able to network with the Foodcore team and other school canteen representatives.

Virtual delivery: Some assessments are completed on the day, with a live trainer, 9.00am – 3.30pm. A practical activity pack is to be completed post training (submitted within 2 weeks). This is a written assessment signed off by an observer, no photo or video evidence is required.

*\* Part of complying with the Department of Education's Student Health in Public Schools policy, and Appendix B Healthy Food and Drinks requires all canteen staff and volunteers to complete FoodSafe Food Handler training (or equivalent) and All about allergens training. Therefore, you may find the canteen has already completed some training.*