

Topic 1. Food Law and You

What is food safety?

Food safety is just common sense! It means keeping things clean and serving hot foods hot and cold foods cold.

Food safety involves food storage, temperature control, cleaning and sanitising, personal hygiene, and pest control.

If you work with food, YOU have an important responsibility to handle it safely.

A Food Safety Program is the operating manual for the food business that you work in and a requirement under the Food Act 1984. You may be required to complete records that are part of the Food Safety Program. Your Food Safety Supervisor will be able to show you which records these are and how to fill them out.



ACTIVITY - Food Safety Supervisor says...

*"Have a look at this cartoon. Can you see any food safety problems?
There are 20 problems in all to find".*



Food Safety Supervisor says ...

“As a food handler you have many tasks to do. If you are unsure of how to do them properly just come and check with me.”

Your responsibilities as a food handler

A food handler is anyone in the business who has anything to do with food or a surface that will come into contact with food. You could be a food process worker, kitchen hand, a canteen worker, a waiting or serving staff member, a bakery assistant, a sandwich hand, or involved in clearing and cleaning tables.

The Food Safety Supervisor in your workplace should be able to help you with anything that you are unsure of.

Remember, as a food handler you need to handle and serve food safely. This is one of your key responsibilities. **You can also be fined under the food law.** In Victoria, food handlers must follow the Food Act 1984.

Food poisoning

Most of us have experienced food poisoning or know someone who has. While symptoms are similar to many stomach ‘bugs’ – vomiting, diarrhoea, stomach pains, aching joints and generally feeling unwell – some food poisonings can cause death, especially in children, the elderly and the very ill.

Food poisoning is serious and also costly due to the following possibilities:

- Customers getting sick
- Death in severe cases
- Closure of the food premises
- Loss of jobs
- Bad publicity/loss of reputation by media/word of mouth
- Legal action taken by affected customers

