

SECTION 10 – TRAINING

OBJECTIVE:

Those engaged in food operations who come directly or indirectly into contact with food should be trained and/or instructed in food hygiene to a level appropriate to the operations they are to perform.

RATIONALE:

Training is fundamentally important to any food hygiene system. Inadequate hygiene training and/or instruction and supervision of *all* people involved in food related activities pose a potential threat to the safety of food and its suitability for consumption.

10.1 Awareness and responsibilities

Food hygiene training is fundamentally important. All personnel should be aware of their role and responsibility in protecting food from contamination or deterioration. Food handlers should have the necessary knowledge and skills to enable them to handle food hygienically. Those who handle strong cleaning chemicals or other potentially hazardous chemicals should be instructed in safe handling techniques.

10.2 Training programmes

Factors to take into account in assessing the level of training required include:

- the nature of the food, in particular its ability to sustain growth of pathogenic or spoilage micro-organisms;
- the manner in which the food is handled and packed, including the probability of contamination;
- the extent and nature of processing or further preparation before final consumption;
- the conditions under which the food will be stored; and
- the expected length of time before consumption.

10.3 Instruction and supervision

Periodic assessments of the effectiveness of training and instruction programmes should be made, as well as routine supervision and checks to ensure that procedures are being carried out effectively.

Managers and supervisors of food processes should have the necessary knowledge of food hygiene principles and practices to be able to judge potential risks and take the necessary action to remedy deficiencies.

10.4 Refresher training

Training programmes should be routinely reviewed and updated where necessary. Systems should be in place to ensure that food handlers remain aware of all procedures necessary to maintain the safety and suitability of food.