



FOOD HANDLER TRAINING

Food safety is one of the most crucial elements of a hospitality business. Without strong supervision of food handling, the impact on your customers' health and your business' reputation could be detrimental. All stakeholders have a responsibility for maintaining food safety standards in the workplace.

Under Standard 3.2.2A Food Safety Management Tools, businesses will need to implement two or three food management tools depending on their activities;

1. Have a qualified Food Safety Supervisor reasonably available to supervise food handlers
2. Ensure all food handlers are trained in food safety and hygiene, or can demonstrate adequate skills and knowledge.
3. Keep a record of important food safety information or be able to show their food is safe.

Barringtons Online Food Handler Training covers the importance of food safety in keeping people safe as well as achieving and maintaining compliance with laws and regulations to avoid legal action and protect the reputation of the business.

Key learnings from the program

- Keeping people safe and illness free in the workplace
- Maintaining compliance
- Understanding food poisoning, contamination, and cross contamination.
- Rules of food safety
- Cleansing and sanitising
- Personal hygiene

For more information please contact Barringtons on:

02 9899 0600

enquiries@barringtongroup.com.au

www.barringtongroup.com.au

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Date Reviewed: September 2023 Version: 5