

## FOOD SAFETY SYSTEM ASSESMENT

This unit refers to the development of a Food Safety Program using the HACCP method as a food safety regime.

### Assessment task:

You are about to open your own business, where food and related services are provided.

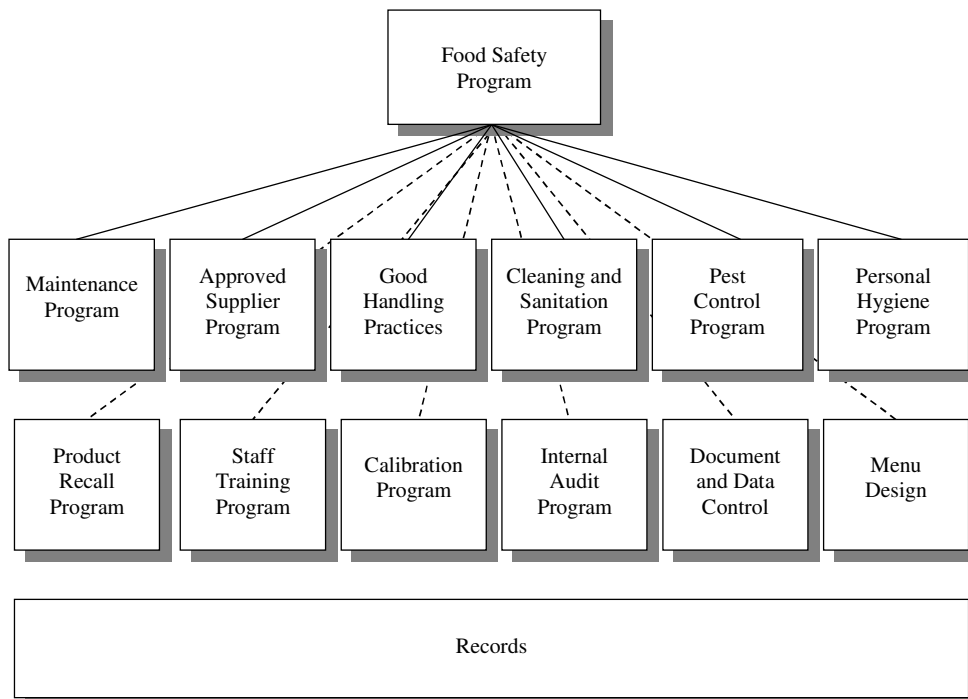
1. Create your own food safety system for “your business” where one of your client groups needs special attention such as: people with allergies, vegans, sick client group etc.
2. Follow the assessment guide below and submit *all* parts (word processed).

### Remember:

The food safety system consists of a number of support programs along with a Hazard Analysis Critical Control Points (HACCP) based Food Safety Program (FSP)

It is important that your Food Safety System is built upon a strong foundation of Support Programs. Without solid Support Program your FSP will not be effective.

The following chart shows you, how the Food Safety System is structured.



## **The Guide to the Food Safety System Assessment**

According to the *Australia New Zealand Food Standards Code*; Standard 3.2.1 Food Safety Programs:

A food safety program must –

- (a) systematically identify the potential hazards that may be reasonably expected to occur in all food handling operations of the food business;
- (b) identify where, in a food handling operation, each hazard identified under paragraph (a) can be controlled and the means of control;
- (c) provide for the systematic monitoring of those controls;
- (d) provide for appropriate corrective action when that hazard, or each of those hazards, is found not to be under control;
- (e) provide for the regular review of the program by the food business to ensure its adequacy; and
- (f) provide for appropriate records to be made and kept by the food business demonstrating action taken in relation to, or in compliance with, the food safety program.

**To cover all the requirements above, include the following points in your Food Safety Program.**

For your support, use the **FSP Template** for Retail and Food service Businesses (edition 1.1) from your previous Food Safety classes or go to the following link: [http://www.health.vic.gov.au/foodsafety/downloads/generic\\_template.pdf](http://www.health.vic.gov.au/foodsafety/downloads/generic_template.pdf)

### Introduction:

#### **- Details of the Business**

Identify your clients and their needs (*Chose at least one client group with special needs*)  
Outline all details of the business (Number of food handlers, size of the premise, equipment etc.)  
List who is the responsible Food Safety Supervisor

#### **- The concept**

How will you operate and what food activities will happen at the business.  
Draw your *food handling activities flow chart*, which covers all the company needs.

#### **- Mission statement**

This statement must list the need for high standards of hygiene and confirm the commitment that the company has to ensure that hygiene is a priority. The points to be included are:

- clear company statement of quality
- acceptance of aims of legislation
- requirements of company staff and food suppliers
- company's aim to operate the business with all due diligence

### Hazard section:

#### **- Address all the food handling activities from your flow chart.**

**Only submit the additional procedures you would need to add to the FSP Template (P: 13 – 46) in regards to your client group, which need special attention.**

Each section must contain information that will explain how you can **prevent, control** and **monitor** possible hazards (physical, chemical & microbiological) in your business.

Answer the following questions for each activity:

- What do I need to check?
- Why do I need to check these?
- How do I avoid these problems?
- What do I do if something goes wrong?

Plus indicate what records you will need to keep for each section.

## THHS2CC3B Develop a Food Safety Program

### Support programs:

**Read through the Support program of the FSP Template (P: 47 – 64) and submit the following requirements based on your business.**

- Cleaning schedules for (1) equipment in your business (not Bain-marie)
- List the required skills and knowledge in regards to Food Safety for the Food Safety Supervisor (4) as well as all other food handlers (10) who will work in your establishment
- Maintenance schedule for all your equipment that needs to be maintained
- Outline how you as a Proprietor will ensure that your business is adequately pest proofed (9)
- Explain how you will manage your waste disposal (10)

### Records:

#### **- Create required records to monitor possible hazards**

This part of your FSP must contain forms including corrective action if required (P: 65 – 80), used to record information you must keep to make sure the food you produce is safe.

The following additional records must be provided as a template:

- Employee training record
- Orientation checklist for food handlers
- Customer complaints form (related to food poisoning)
- Monthly HACCP minutes

### Review and

### Document/

### Data control:

#### **- Evaluate and revise the food safety program**

Explain:

- How (include review checklist) and how often you will evaluate and review your FSP.
- Where and how long you will file records and documents.

### **For more information, visit the following websites:**

<http://www.foodstandards.gov.au/thecode/foodstandardscode.cfm> (especially Chapter 3)

[http://www.foodstandards.gov.au/srcfiles/complete\\_safefood.pdf](http://www.foodstandards.gov.au/srcfiles/complete_safefood.pdf)

<http://www.foodsmart.vic.gov.au/>