

Food Safety Standard 3.2.2a – Food Safety Management Tools.



Standard 3.2.2.A is a national food safety standard and an extension of Food Standards Australia New Zealand - Standard 3.2.2

1. 'Supermarkets' are considered **Category 1** and would need to implement the three food safety management tools, based on their food handling activities. The three tools are,
 - food handler training for all staff
 - Food Safety supervisor
 - evidence of critical food safety controls, showing that your food is safe.
2. **Enforceable 8th December 2023.**
3. Further information can be found here [FSANZ website](#)

FAQ's

What are potentially hazardous foods?

Examples are, but not limited to Raw & Cooked meat/poultry. (BBQ chickens, Ready to eat Deli Meats) Some Cut Produce Lines (for example cut rock melons, fruit salads).

What is food handler training? (first of the three management tools)

The Standard states that food handler training courses must teach the following topics:

- **Safe food handling** including temperature control measures for potentially hazardous food and the temperature danger zone.
- **Food contamination** including ways to keep food from becoming contaminated and food allergen management.
- **Cleaning and sanitizing food contact surfaces and equipment** including correct procedures, using food-grade chemicals, and sanitizing using heat.
- **Personal hygiene** including obligations for sick employees, handwashing, uniforms and grooming of hair, nails, and skin.

This information is for Metcash's retailer customers, not for public distribution.

The information provided is for general guidance only. It does not exhaustively summarize the Food Safety Standard 3.2.2A – Food Safety Management Tools requirements and should not be taken as legal advice. While we have made every attempt to ensure that the information is correct and current, laws can be changed and updated, and their application can vary based on specific products and circumstances. Retailers should obtain their own independent legal advice in respect of the application of the Food Standards Code and State Food Act Legislation in their own store(s). Version1;29/05/2023

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Where can I get food handler training?

Metcash Training Academy E: igata@training.metcash.com P: 1300 361 787

Local Council – ensuring these topics are covered, Safe food handling, Food contamination, Cleaning and sanitizing food contact surfaces and equipment & Personal hygiene.

What is a Food Safety Supervisor? (second of the three management tools)

FSS is a team member that is qualified, has a supervisor's certificate (within 5 years), who can give advice to people who prepare/make food & is reasonably available. FSS must have successfully completed an accredited FSS course and attained a FSS Certificate that shows they have acquired the minimum competencies required of a FSS from a Registered Training Organisation (RTO).

Eligible Food Safety Supervisor (FSS) must have completed **SIRRFSA001 – Handle food safely in a retail environment**. Must have also completed the Food Handler Training.

The copy of the FSS certificate is kept on the premises at all times.

Food Safety Supervisor (FSS) must work on the premises and be involved in the day-to-day food handling operations of the business.

How many Food Safety Supervisors do I need?

Businesses need to appoint at least one FSS per premises. Businesses can have more than one FSS.

Businesses with several premises cannot use the same FSS for each premises. They must nominate a different FSS for each premises from which the business operates.

Does the Food Safety Supervisor have to be at the business all the time?

No, although it is best practice that the FSS be on the premises at all times when food handling is being undertaken.

Where can I get Food Safety Supervisor training?

Training will only be recognized if it is delivered by a Registered Training Organization (RTO) that has been approved by the Food Authority.

RTOs approved to deliver the Food Safety Supervisor training and issue FSS certificates are published on the Food Authority's website, see links below to RTO's providing FSS courses.

<https://www.foodsafetyfirst.com.au/food-safety-supervisor/>

<https://www.angliss.edu.au/> (link available via the IGATA portal)

Businesses can also contact the council to find out where the nearest approved RTO is.

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What if my Food Safety Supervisor leaves?

The business owner must appoint a new Food Safety Supervisor within 30 operational days (i.e., days that food is processed and sold) of that FSS leaving or ceasing to act in that role.

What is evidence of critical food safety controls, showing that your food is safe? (third of three management tools)

Monitoring Records, paper or electronic (REFFS) of important food safety controls/activities/processes. Examples are, but not limited to, goods inwards, cooking temperatures, refrigeration storage temperatures, hot food storage/display temperatures & hot food cooling records.

How will the Standard be monitored?

The Standard will be monitored by local council Environmental Health Officers (EHOs).

When do businesses need to meet the requirements?

The new Standard became law on 8 December 2022 and has a 12-month transition period for businesses to comply. This means all affected businesses should comply with the Standard by **8 December 2023**.

What are the possible penalties for non-compliance?

Issue of a penalty notice (incurring monetary fines) for any of the following offences can be issued for an individual (e.g., sole trader) and for a registered company.

- Fail to appoint a Food Safety Supervisor.
- Fail to keep a copy of the FSS certificate on the premises and produce it for inspection.

Next steps?

1. Ensure All Food Handlers have the required training, covering these topics,
 - **Safe food handling**
 - **Food contamination**
 - **Cleaning and sanitising food contact surfaces and equipment**
 - **Personal hygiene**
2. Ensure your business has at least 1 Food Safety Supervisor for each premises from which the business operates.
3. Continue to record your Food Safety Controls & be prepared to demonstrate Safe Food Handling practices if/when requested by an authorised officer (EHO).

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