



FOOD SAFETY STANDARD 3.2.2A WHAT DO YOU NEED TO KNOW?

FOOD HANDLER TRAINING

Food handlers must do a food safety training course in **OR** show that they understand:

- safe handling of food
- food contamination
- cleaning and sanitising equipment
- personal hygiene

Applies to **CATEGORY 1** and **CATEGORY 2** businesses

FOOD SAFETY SUPERVISOR

A food business must have a food safety supervisor who:

- is qualified
- has a supervisor's certificate
- can give advice to people who make food
- is reasonably available

Applies to **CATEGORY 1** and **CATEGORY 2** businesses

SHOWING THAT YOUR FOOD IS SAFE

A food business must show that they are making safe food by:

- keeping a record of important food safety controls/activities/processes
- demonstrating safe food handling practices

Applies to **CATEGORY 1** businesses **ONLY**

BUSINESS CATEGORY TYPES

CATEGORY 1

Businesses that make and serve food that is unpackaged.
Examples may include:

- restaurants
- bakeries
- fast food outlets
- caterers

CATEGORY 2

Businesses that sell ready-to-eat food that is unpackaged and not made by the business.
Examples may include:

- delis
- service stations
- supermarkets
- seafood and meat retailers

	CATEGORY 1	CATEGORY 2
Food Handler Training	✓	✓
Food Safety Supervisor	✓	✓
Keeping or demonstrating evidence	✓	X



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