

Food Safety Seminar, 2 May 2023

What do the new Food Safety Standard
mean for your school canteen?



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Department of
Health

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Welcome & Overview

- Welcome
- Acknowledgement to country
- Environmental Health Directorate
 - Background
 - Food Safety Management Tools
 - Food handler training
 - Food safety supervisor
 - Showing that food is safe
- WASCA training support – Megan Sauzier, WASCA
- Q&A – based on questions in the chat function

Note, this session
is being recorded



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Department of Health

Henry Tan

- Henry is the Principal Scientific Officer, from the Environmental Health Directorate's Food Unit. Henry coordinates the State's Foodborne Illness Reduction Strategy which aims to reduce the rate of human cases of foodborne illness in WA by managing food safety risks from primary production through to consumers.
- Henry represents the Department of Health on the Food Standards Australia New Zealand (FSANZ) National Committee responsible for coordinating the implementation of the new Food Safety Management Tools Standard across Australia.

Rebecca Delsar

- Rebecca is a Senior Scientific Officer from the Environmental Health Directorate's Food Unit. Rebecca manages the *WA Food Act 2008* regulatory reporting, which monitors the performance of food regulatory functions to help ensure consistent and effective implementation of the food regulatory requirements.
- Rebecca has extensive experience in providing advice and guidance on the interpretation and implementation of the food safety legislation to a variety of stakeholders, and has been involved in the development of guidance materials and communication activities for the implementation of the new Food Safety Management Tools standard in WA.



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WASCA support

- **Communications**
 - Helping to disseminate information to schools
 - Advisory service, WASCA members can call and email anytime to chat to our team
 - Links on the WASCA website to tools, resources and training
 - Cross-communication with WACSSO
- **FoodSafe**
 - Completing FoodSafe Food Handler training is essential
 - This has been part of the DOE Healthy Food and Drink policy since 2007
 - WASCA members can access training for **FREE** via WASCA (normally \$35 per person); some local councils offer free access
 - WASCA will offer face to face and video conference training if there is sufficient demand from schools (fees apply)



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Accredited training

- **WASCA's Accredited Food Safety Supervisor training available from July 2023**
- SITXFSA005 – Use Hygiene practices for food safety
- SITXFSA006 – Participate in safe food handling practices
- Customised for school canteens
- East Perth, face to face delivery
- Full day professional development, 8.30am – 4.30pm (approximately)
- All course work and assessment is completed on the day
- WASCA is offering this course primarily as a member benefit for WA schools, so course fees are heavily subsidised
 - WASCA member: \$295 (plus GST), per person
 - Non-member: \$365 (plus GST), per person
- Course fees include all training materials, morning tea and lunch



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Course comparison

	WASCA training	Face to face - 2 days	Online
Training fee	\$295	\$165	\$89
Course work time	8	12	6
Assessment time/ own time	0	0	5
Total time	8	12	11
Estimated wages \$25 per hour	\$200	\$300	\$275
Total cost	\$495	\$465	\$364
Course content	Customised to school canteens	Generic for all food businesses	Generic for all food businesses
	All course work and assessments completed on the day	All course work and assessments completed over 2 days	Self paced online learning; plus assessment in own time
			Assessments must be signed off by a qualified supervisor



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Questions and comments



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Thank you

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