



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



www.sahealth.sa.gov.au/foodsafetymanagement



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