I'M ALERT

FOOD SAFETY

Interactive Food Safety Training

EDUCATED
Food Business Operators

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EDUCATED
Food Business Staff

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EDUCATED
Food Industry

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SAFE FOOD
For Customers

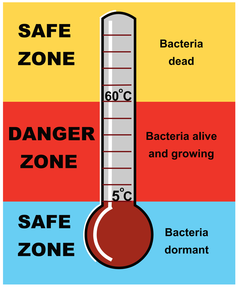
- Overview
- Foodborne Illness
- Potentially Hazardous Food
- Contamination of Food
- Temperature Control
- Food Handling Skills and Knowledge

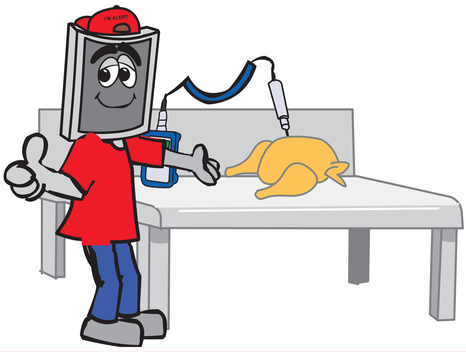
- Food Receipt
- Food Storage
- Food Processing
- Food Display
- Food Packaging
- Food Transportation
- Food Disposal

- Food Recall
- Health of Persons Who Handle Food
- Hygiene of Food Handlers
- General Duties of Food Businesses
- Cleanliness

- Cleaning and Sanitising of Specific Equipment
- Structure, Design and Maintenance
- Temperature Measuring Devices
- Single Use Items

- Animals and Pests
- Management Control Techniques (HACCP, Food Safety Programs)





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