

Food Safety



My name is Gavin Buckettt and I first developed a passion for food working part time in a pizza shop in 1989.

I went on to spend fifteen years as a chef, winning the Blue Flame Award for Victorian Apprentice of the Year, captaining the winning team in the Daryl Cox Memorial Trophy, and twice being named as an Australian finalist in the Bocuse d'Or competition. I have worked in small restaurants, international hotels, convention centres, hospitals and catering companies.

In 2003 I gained tertiary qualifications in Food Technology and Confectionary Manufacture, and at the same time became a registered food safety auditor and trainer. I now specialise

in the preparation of HACCP certified food management systems, conducting food safety audits and assisting food service operators with the identification and management of food allergens.

As a chef I have a very practical approach to food safety. While food safety is vitally important to your business, there are many simple things that you can do to ensure not only the health of your business, but also the health of your number one asset: your customers.

In each edition I will be concentrating on key food safety issues to make your business safer. I will also include a 'question of the month' section, where you can email any food safety related

question you want answered. For each issue, the question that I judge to be most relevant or interesting will receive a food safety related prize. Next issue I am giving away a digital probe thermometer valued at \$55.

If you want more food safety information, you can go to my website and register for free updates and newsletters. I will shortly be launching my 'Seven Deadly Sins' email bulletins on the most important things that you need to do in your business.

For more information visit:
www.agbsolutions.com.au

Send in your questions to:
gavin@agbsolutions.com.au

Sinking to New Levels

I once worked with a kitchen hand who poured a 25lt drum of ammonia down the kitchen sink. Not only did he stink the joint up, the entire hotel where we were working had to be evacuated - including the management team who, at the time, were in the middle of an operational health and safety meeting.

- Geoff Meade

Win an
iPod Nano

See flysheet for
competition details.

