

Food Safety Supervisor Requirements in NSW



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Back in Food 4 Thought edition 25, I explained to you what the role of the Food Safety Supervisor was, and who was a suitable person to fill this role.

I also explained that each state has different requirements. The most recent state to make changes is New South Wales, and unfortunately as with most other food safety legislation in this country, the requirements in NSW are different than other states. On the 1st October 2010, the New South Wales Food Authority (NSWFA) announced that all hospitality and retail businesses that prepare food (cut, make, cook, cool etc. their own meals) will need to have at least one person trained as a designated Food Safety Supervisor (FSS). This means that impacted businesses only have until the 1st October 2011 to appoint a trained FSS and notify their relevant council of their FSS details.

The NSW Food Authority website has been updated and provides information on the following:

- Guide for businesses (exempt businesses) and guideline document.
- Training requirements.
- Approved providers.
- Notifying FSS details.
- FSS certificates (prior training and replacements).

The NSWFA has provided local councils with copies of the *Guideline to Food Safety Supervisor Requirements* for distribution to local businesses, and have also placed English and translated versions of the guidelines on the Authority's website. The NSWFA website also has:

- The FSS provisions of the *Food Act 2003* at www.legislation.nsw.gov.au
- The Minister's media release and all associated information at www.foodauthority.nsw.gov.au
- All possible questions in relation to the FSS are at: www.foodauthority.nsw.gov.au/industry/fss-food-safety-supervisors/guide-for-businesses/

In summary, the NSWFA has also announced the following requirements:

- The FSS must be trained by a Registered Training Organisation (RTO) that is approved by the NSWFA. Be aware that not all training companies that deliver food safety training are approved.
- The trainer delivering the training must be approved by the NSWFA.
- The FSS cannot apply for Recognition of Prior Learning (RPL) to receive a NSWFA approved certificate. They must attend a

formal course (or conduct online).

- The certificate is only valid for 5 years. A refresher course must be undertaken by an approved RTO at least every 5 years.
- There is a \$30 fee that applies to all certificates issued. Some RTOs include this in the cost, and others have it as an extra.

For the certificate to be recognised, you must have the NSWFA FSS certificate (a copy of which appears below). Just having the correct unit of competency on an RTO statement of attainment will not be accepted.

The penalty that applies to businesses not having a qualified FSS is \$330 for individuals and \$660 for corporations. The business will also be listed on the *Name and Shame* website. Remember you must have completed the training by 1st October 2011 to avoid this. Given that most people leave things to the last minute, it is best to do it now, so you don't risk the cut off deadline of 1st October 2011.

If you need any assistance in training a Food Safety Supervisor, please feel free to contact me or my team. We would be more than happy to help.

In the meantime...

Eat well. Eat safe!

Gavin Buckettt

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P.S. Our training organisation (that IS approved by the NSWFA) is called Prime Skills. Prime Skills have been providing food safety training since 1998 and offer workshop, onsite and online training options for the NSWFA FSS. If you want to enrol in either a Level 1: Food Hygiene Course, a Level 2: Food Safety Supervisor course or access our free online training materials go to www.PrimeSkills.com.au or email Sarah Lewis at info@PrimeSkills.com.au. We also offer RSA courses approved by OLGR and LLV.

For readers of Food 4 Thought, we are offering all Food Safety Supervisor students (not just in NSW) a complimentary subscription to our Gourmet Guardian electronically delivered Food Safety Compliance System, valued at \$228.00. Just indicate on your enrolment form and provide an email address and we will subscribe you for FREE!

BTW: The penalty in Queensland for not having the FSS Qualification is two demerit stars on the hygiene rating system called Scores on Doors. You could have everything clean and well maintained, but without the FSS certificate, you would be demoted from 5 stars to 3 stars. This star rating is displayed on the outside of the business... now there's Food 4 Thought!



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