

Compulsory Training for Food Workers



Compulsory training was introduced to reduce the number of food complaints and food poisonings resulting from carelessness in food handling. Increasing the knowledge of appropriate and safe food handling practices results in safe food.

The Bylaw makes it compulsory for all food workers at a registered food premises to undertake and complete a professional training programme in food hygiene. This pamphlet covers the requirements of food safety training only. For further information on other aspects of the Bylaw please see our 'Food Safety Bylaw 2005' pamphlet.

Requirements

The bylaw defines a food worker as any person employed at the premises who is at any time involved in the manufacture, preparation or packing of food. This does not include bar and waiting staff.

- All food workers must be certificated with Unit Standard 167 (part one and two), or equivalent.
- Any person employed in a supervisory position must be certificated with Unit Standard 167 (parts one and two), or equivalent, and Unit Standard 168, or equivalent.
- The occupier of every food premises must ensure that new staff are certificated and must keep adequate records of training and copies of certificates on the premises.

Exemptions

Staff employed exclusively in the handling of pre-packaged foodstuffs are exempt from the training requirements of the bylaw. This includes checkout operators and delivery persons.

Any other person employed in a food premises may seek an exemption from the Environmental Health Co-ordinator, on the basis of prior training in a recognised course of study.

Refresher Training

Any food handler working in food premises who is found to have insufficient food safety knowledge may be required to undergo refresher training.

Offences and Penalties

Any occupier who allows an untrained food handler to work at a food premises, or fails to meet the requirements of the bylaw is liable on summary conviction to a penalty of up to \$20,000.

Training Providers

There are several training organisations in Dunedin that provide food hygiene courses appropriate to meet the requirements of the Bylaw. The principle organisations are:

The Otago Polytechnic (Unit Standards 167 and 168)
Phone: 477 3014

The Open Polytechnic of New Zealand
(Correspondence course, Unit Standard 168 only)
Phone: 0508 650 200

Agri Quality New Zealand Limited (in-house training only)
Phone: 0508 001 122

QSM (Unit Standards 167 and 168)
Phone: 0800 800 417

Guthrie Consultants Ltd.
(Unit Standards 167 and 168, in-house training only)
Phone: 477 8844

Several training organisations offer more advanced courses (above Unit Standard 168) on developing, effectively implementing and maintaining a food safety programme. These advanced courses are not requirements of the Food Safety Bylaw but are recommended for those seeking detailed information on food safety programmes. For more information about these course providers, please contact us on 477 4000.