

Minutes

Food Safety Trainers Network
Thursday May 25 2009

*William Angliss TAFE
555 La Trobe Street
Melbourne*

Present: Marion Brown, Katy Day, Sue Kirby, Anthony Evans, Sam Cutri, Brad Robinson, Shelli Rantall, Marcia Beggs, Melane Karlsson, Rebecca Redfern, Lina Robinson, Anne Graham, Kim Williams, Russ Anderson, Robyn Berrand, , Kevin Livesay, Kelly Fraser, Bronwyn Joslyn, Denise Walker, Joanne Dietrich, Jenny Day, Glen Kealy

Apologies: Margret Leslie, Julie Grigg, Belinda Adams, Carlin Langdon, Belinda Wakefield, Cathryn van Bronswijk, Carolyn Wakefield, Yvonne Keen, Karen Dreamyand, Louise McIntyre.

Agenda Item	Item
9.30	Welcome, especially to new members Proposed that the of minutes of the previous meeting be accepted Seconded by Denise Walker and seconded by Sue Kirby
9.50	Katy Day, new project officer from DHS was introduced to the group DHS Update: Amendment bill to the Act are not yet finalised / maybe the end of May? Time frame for intro to Parliament is delayed Online training for food handlers due to VCEC report response is still in the pipeline – looking at supplier for the development. Training content is ready to go / few months away Lina Robinson asked about the Dip/Cert IV Food Safety Officer – Katy says the content developed and still to be submitted to the VRQA Marion asked re-languages – for food safety on line? Katy replied that translation is very expensive and that they are looking at the Allergens CD (originally developed by the City of Maribyrnong and available from AMES as a possible model
	Kim Williams, CMM Hospitality, update. A discussion of how continuous improvement of the units in the training package would be managed took place. Kim advised that the best way to keep up to date was via the Training Support Website (TSN). http://trainingsupport.otte.vic.gov.au It is best to subscribe so that notification is sent to you as soon as they are available Lina Robinson (SSV: www.ssv.org.au) mentioned that Service Skills Australia Website (Google) will show changes from feedback to Industry Skills Councils.

10.00	<p>Jenny Day from Day Dots presented a new resourcing project they are undertaking to support food safety trainers: Day Dots will developing the catalogue for trainers in food safety that will follow the food process / steps and feature all times to assist with hazards control and support programs . Current catalogue supplied to all with a request for feedback/comments welcomed to Jenny Day</p>
10:15	<p>Kerrie Clarke, consultant to Agri Foods was to have spoken about the Food Safety and Food Auditing units to go into the new Food Processing Training package. Kerrie sent her apologies and Richard Jenkins, consultant to Agri Foods presented the session instead.</p> <p>The Food processing training package under review/development. There has been a change to the review process and in the future training packages will be subject to a continuous review process rather than a 4 yearly review. This Food Processing review is now at the 3rd draft stage and is expected to be available in its final draft form by Nov 2009. Agri Foods has the overall responsibility for food safety units that are used in all training packages and as such this review provides the food safety trainers network, organisations and individuals with the opportunity to contribute to the new Food Processing units which in turn may be adopted by all sectors.</p> <p>Because Food Safety impacts on many sectors a separate review of Food Safety is being undertaken as a separate project. The outcome of this will fit into the rest of the review at a later stage. Agri foods will consult with this network in more detail later in the year. (See attached power point of Richards presentation)</p> <p>Reviews consult with and via Industry skills councils as well as also individuals and organisations. The Agri foods website http://www.agrifoodskills.net.au/ and Skills Australia for comments.</p> <p>Richard contact details 02 95794483 or 0408 022 857 rja@iprimus.com.au Kerrie Clarke 0404 847 204 kerriecl@tpg.com.au Not available for a couple of weeks. NTIS site is under review and will become Training.Gov.</p> <p>There will be a new unit in Processing FDFCOR2001 Apply work procedures to maintain integrity of product – relates to animal food.</p>
12.00	<p style="text-align: center;">Lunch (in Angliss Bistro) Excellent lunch and many thanks for arranging</p>

1.15-2.00

City of Yarra - Carolyn Anderson

Carolyn Anderson is an EHO from the City of Yarra. Carolyn's precinct includes 1400 food premises that provide many, challenges. Carolyn provided the group with an overview of the area covered by City of Yarra and discussed with us the many aspects of her work including:

- Multicultural nature of the area
- Food safety is 75% of EHO workload.
- Infection control – skin penetration premises/ tattoos/ piercing /beauty
- Tobacco control
- Pollution / noise/fumes
- Prescribed accommodation /boarding houses.

In the City of Yarra food safety responsibilities include:

- registration and inspection
- follow up complaints
- food sampling (micro loads)
- food recall

An educational approach is taken. All food handlers must be aware of their responsibilities under the Act.

Carolyn gave an interesting case study of a food handler that returned to work only 30 hours after a gastro problem and caused infection of 15 people

- Council uses premises compliance inspection sheets based on Food Standards.
- Main areas of prosecution is pests and lack of cleanliness - \$3000 to \$40,000 in fines may be the range.

Carolyns Points for FSS trainers:

- Training is the 1st step.
- Personal Hygiene required special attention
- Records – process temp logs
- Sanitising is not well understood
- Thermometer – checking of calibration
- Training is needed for non-English speaking
- Hand washing –trainers should be very specific about correct hand washing processes.
- Process temperature logs are often not well understood

<p>General Discussion</p>	<p>Assessment (took place in 2 parts, before and after lunch)</p> <p>Those attending the after lunch discussion: Sam, Brad, Jarrod, Denise, Marion, Susan, Kim, Katy, Marcia, Andree Kelly Fraser from GippsTafe facilitated a useful and lively discussion about the role of the network in managing assessment standards for food safety units.</p> <p>The group discussed:</p> <ul style="list-style-type: none"> • if there was a role for the network in managing quality standards • the need for consistency in assessment quality between providers • if workplace assessment is necessary for assessment robustness • if online assessment was compliant • the validity of assessment that did not include a skills component <p>It was decided:</p> <ul style="list-style-type: none"> • the group consider and suggest good or “best” practice for food safety assessments but it is not the place of the network to monitor assessment processes of group members • concerns about poor assessment / delivery of food safety units should be referred to the VRQA. http://www.vrqa.vic.gov.au/complaints/vet.htm
<p>General Discussion</p>	<p>It was proposed that the following “best practice” assessment processes should be endorsed by the group:</p> <p>Food Handlers 3rd Party&or/workplace assessment- workplace assessment preferred Written Assessment to meet Element Criteria Simulation Online learning or/ Observation in commercial Kitchen environment</p> <p>Supervisors 3rd party (with Supervisor qualification, or EHO/Auditor) & or/Workplace Assessment -Workplace Assessment preferred Written Assessment to meet Element Criteria Simulation for Online or/Observation in commercial Kitchen environment</p> <p>It was observed that appropriate assessment strategies are described in detail by the training package</p> <p>Discussion will continue at the next meeting</p>
<p>Next Meeting: August 26th Venue: Victoria University Campus 300 Flinders Street Level 9 Room C915 Time: 9.30 – 3.30 RSVP: Marion Brown marion.brown@chisholm.edu.au</p>	