



# Fact Sheet 2

## Food Handler Training

### The Law

Under the National Code, Food Safety Standard 3.2.2 Food Safety Practices and General Requirements, food businesses must ensure that all food handlers in the food business have relevant skills & knowledge to be able to handle food safely. This means they will have skills in personal hygiene, food safety hygiene matters, which relate to the type of work they do at the food business.

### Is formal training required?

Formal training is not mandatory for food handlers to meet their skills and knowledge requirements. There are many different ways food handlers can obtain the required skills & knowledge, for example:

- providing staff food safety and hygiene information for them to read
- developing operating rules that set out the responsibilities of food handlers and their supervisors
- provide "in house" training by the supervisor or other staff
- sending staff to food safety courses run by other people
- Ensure staff undertaken the free online food safety course "I'M ALERT"
- Hiring a consultant to run a course for the staff.



### **FREE Food Safety Training**

**I'M ALERT** Food Safety is an online food safety training program that various organisations subscribe to and deliver FREE food safety training to the food handlers within their local authority. **I'M ALERT** Food Safety enables a consistent and efficient delivery of Food Safety Training.

The program can be accessed online, twenty-four hours a day, seven days a week here: <https://www.imalert.com.au/v6/?sub=wdrc>

For further information,  
contact Council:

Customer Service

1300 COUNCIL  
[www.wdrc.qld.gov.au](http://www.wdrc.qld.gov.au)

