



FOOD SAFETY STANDARD 3.2.2A MANAGEMENT TOOLS CHECKLIST

CATEGORY 2

Businesses that do not make but sell potentially hazardous ready-to-eat food.

EXAMPLES MAY INCLUDE:



delis



supermarkets



service stations



seafood and meat retailers



FOOD HANDLER TRAINING

- ☐ Food handlers in my business have completed a food safety training course or can show their food safety skills and knowledge.
- ☐ Our business has a process to make sure all new staff have the training/skills and knowledge they need.

NOTE

Keeping a record of staff training is an easy way to know and show that food handlers have the required skills and knowledge.



FOOD SAFETY SUPERVISOR

- ☐ Our business has at least one qualified Food Safety Supervisor (FSS). FSS name(s): _____
- ☐ FSS certification was gained from from a Registered Training Organisation (RTO).
- ☐ FSS certification was completed within the last 5 years.
- ☐ Copies of FSS certificates are onsite.
- ☐ At least one FSS is available when food handling is occurring.

NOTE

A list of RTOs who provide FSS certification, is available on the [SA Health website](#).

For more information, contact your local council
Environmental Health Officer or visit
www.sahealth.sa.gov.au/foodsafetymanagement

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