

FOOD HANDLER TRAINING COURSE OUTLINE

Chapter 1: Importance of Food Safety

Understanding Foodborne Illness and the role of food processors in food safety

Chapter 2: Hazards To Food Safety And Preventive Practices For Food Handlers

Food Safety

Hazards to Food Safety; Microorganisms and Food; Types of Microorganisms; Growth of Bacteria; Spore formation

Spoilage of Food

What is Food Spoilage?; Factors Affecting Spoilage by Microorganisms; Examples of Food Spoilage

Foodborne Illness and Food Allergens

What is foodborne illness? Microbial foodborne illness; Chemical foodborne illness; Food allergens

Causes and Prevention of Foodborne Illness

Food Handler Personal Practices

Importance of Food Handler Personal Practices; Principles of Good Personal Practices

Chapter 3: Hazards to Food Safety and Preventative Practices for Food Handlers

Handling Food Products

Proper Product Handling; Contamination; Time-Temperature Control

Product Flow

Receiving of Food; Storage of Food; Processing of Food; Packaging of Food; Labelling of Food; Shipping of Food; Product Complaint Handling and Recalls

Maintenance of Establishment and Equipment

Design and Construction; Housekeeping and General Maintenance; Waste Management; Property and Surroundings; Interior Design and Layout; Water Supply; Preventative Maintenance and Calibration

Cleaning and Sanitation

Benefits of an Effective Sanitation Program; Cleaning and Sanitizing Schedules; Cleaning Agents; Cleaning Equipment and Methods; Sanitizing Agents; Standard Cleaning and Sanitizing Procedures

Pest Control

Identifying Pests; Control Measures: The Integrated Pest Management Program

Handling and Storage of Hazardous Chemical Materials

Chapter 4: Introduction to HACCP

Putting It All Together – HACCP Overview

What is HACCP?; The Components of a HACCP System; Management Commitment

Prerequisite Programs

Developing HACCP Plans

HACCP Plans; The 12 Steps of HACCP