



Food facility health & safety course

Course includes:

Certificate valid 3 years

Prerequisite training:

None

Duration of the course:

You work at your own pace. The course should not take you more than 10 hours.

Course contents:

- Course information
- Occupational Health and Safety Act, No. 85 of 1993
- General Safety Regulations
- First aid, emergency equipment and procedures
- Compensation for Occupational Injuries and Diseases Act, No. 130 of 1993
- What happens when you get injured on duty?
- Food poisoning
- What is food poisoning?
- The Facts on Food Poisoning
- Causes of Food Poisoning
- Symptoms and Complications of Food Poisoning
- Legislation involved in the event of food poisoning:
- Consumer Protection Act
- Criminal Procedures Act
- Regulation Governing General Hygiene Requirements for Food Premises and the Transport of Food. R638
- Standards and requirements for the display, storage and temperature of food:
- Standards and requirements for protective clothing:
- Duties of food handler and personal hygiene:
- Duties of a person in charge of food premises:
- Food temperatures:
- Personal Protective Equipment (PPE)
- MSDS (Material Safety Data Sheets)
- Labelling, packaging, transportation and storage