

# Food Safety in State School Tuckshops

## Queensland 2009 Update

School tuckshops have an important job. They provide food to one of our most vulnerable groups in the community- our children. These types of operations can be found in the biggest metropolitan schools to the smallest country schools. Some are operated by paid employees, like a convenor, and others rely totally on the help of volunteers. However, regardless of their size or location, they all have one thing in common- they have a responsibility to produce safe food.

In 2009 the Queensland Government is introducing new food safety measures in state government food businesses and this includes State school tuckshops. These new measures aim to ensure food safety management is a priority and practises are consistent with both state and national food safety standards applicable to other food businesses in the community like take-aways, kiosks and catering facilities. These new measures do not apply to fundraising events. They also do not apply to Independent and Catholic schools or businesses run by private operators in state schools as they should already have similar measures in place and must be licensed to operate by their local council.

### **What are the new measures and when are they coming?**

A three level tier system will be used to classify types of school food operations and the measures that will need to be taken will be based on food safety risks. Most schools with a tuckshop will be in Tier 2 as a medium risk food operation. The tier system is summarised below.

Later this year, schools will be contacted by Queensland Health requesting details about their premises and food handling operations. This will be a self assessment checklist to be completed by the school's Principal and will be used to determine the tier level for each food operation at the school. This can be verified by Queensland Health Environmental Health Officers as part of ongoing evaluation of the new measures. Each school will be formally notified of their Tier level and measures to be in place on completion of this notification process.

By January 2010, schools in Tiers 2 or 3 will need to have a qualified Food Safety Supervisor nominated. Schools in Tier 3 will also need to have their Food Safety Program documented and submitted by this time.

Regardless of Tier level, all schools with food operations must ensure food supplied is safe and suitable for consumption and that new or refurbished premises comply with food safety standards.

<b>Food Safety Management Measures</b>	<b>Tier 1 – Low Risk</b> <i>Examples</i>	<b>Tier 2 – Medium Risk</b> <i>Examples</i>	<b>Tier 3 – High Risk</b> <i>Examples</i>
Ensure food sold is safe and suitable and that new or refurbished premises comply with food safety standards.	<ul style="list-style-type: none"> <li>Canteens only selling items in packets or sandwiches</li> <li>Breakfast programs or OSHC supplying basic foods like cereal and fruit</li> </ul>	<ul style="list-style-type: none"> <li>School tuckshops selling meals prepared on site to students</li> <li>OSHC serving meals made on site</li> </ul>	<ul style="list-style-type: none"> <li>School canteens as per tier 2 and also regularly involved in catering for on-site or off-site events</li> </ul>
Notify local QLD Health Population Health Unit (PHU) of food premises and food handling details	✓ Current	✓ Current	✓ Current
Notify local QLD Health Population Health Unit (PHU) of food premises and food handling details	✓ July 2009	✓ July 2009	✓ July 2009
Nominate a qualified Food Safety Supervisor (FSS) to local QLD Health PHU		✓ January 2010	✓ January 2010
Submit a documented Food Safety Program (FSP) to local QLD Health PHU			✓ January 2010

tuckshops



**Please turn over for more information...**

# Food Safety in State School Tuckshops Queensland 2009 Update continued...

## ***Who will be involved in the school for implementing new measures?***

School Principals can expect to receive further information regarding these measures via Education Queensland. As the school's site manager, the Principal will ultimately be responsible for reporting the school's operations and coordinating activities both with Queensland Health and within the school. P&C committees operating a school tuckshop should also be made aware of the measures required to be taken.

## ***What is a Food Safety Supervisor (FSS) and who should it be?***

A food safety supervisor is a person who has advanced food safety skills, knowledge and the ability to oversee the food safety operations of the food business. The role of the food safety supervisor is to ensure food hygiene and safety standards are achieved and maintained within the food operation. By having at least one person within a food operation competent with matters relating to food hygiene and safety, it will help ensure that food produced is safe and suitable.

A food safety supervisor is typically a person who meets all of the following criteria:

- has formally obtained required competencies through training or recognition of prior learning from a Registered Training Organisation (*i.e. Follow workplace hygiene procedures and Implement food safety procedures*);
- has the ability to supervise and give directions about matters relating to food safety in the food premises;
- has the authority to supervise food handlers; and
- has skills and knowledge relating to food safety, and the identification and prevention of food safety hazards relevant to the food operation.

A number of Food Safety Supervisor courses are available. Schools should check that the course offers the required competencies, is delivered by a Registered Training Organisation and meets the needs for the specific area of food operation.

## ***What is a Food Safety Program (FSP)?***

A Food Safety Program is a documented program that identifies and controls food safety hazards in the handling of food in a food operation. Schools can readily access templates to assist in putting together their own program to reflect different aspects of their operations. The Food Safety Supervisor should be familiar with all aspects of the Food Safety Program and is responsible for ensuring monitoring processes detailed in the program are followed.

## ***What about building or refurbishing a school food facility?***

Whenever planning to build or refurbish, the Principal is to contact the school's Facility Manager. Schools can continue to proceed with their plans as current systems ensure facilities meet the required standards.

## ***Any questions?***

Information about general food safety, Food Safety Supervisors and Food Safety Programs including templates are available at <http://www.health.qld.gov.au/industry/food/>

Information about food safety measures in tuckshops and courses for convenors:

**Queensland Association of School Tuckshops (QAST)**

Phone 3324 1511 or visit [www.qast.org.au](http://www.qast.org.au)

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## **Regional Food Safety Supervisor Courses in Queensland**

The Queensland Association of School Tuckshops will be delivering courses across regional Queensland in 2009. This is a unique opportunity for tuckshop convenors to access face to face training at subsidised rates, to gain the necessary qualification to be a Food Safety Supervisor in readiness for the new requirements and to gain valuable information on the *Smart Choices Healthy Food and Drink Supply Strategy*. Schools should contact the Association for details about the workshops in their region.

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