



What a Food Safety Supervisor needs to know!



1. You cut your finger or you have a sore on your hand. What should you do as a food handler?
2. If your work clothing has been stained with refuse from garbage bin, what should you do?
3. How do you perform effective hand-washing?
4. How do you store food in a refrigerator to prevent cross-contamination?
5. Explain the correct procedure of cleaning & sanitising a preparation bench.
6. What is the difference between cleaning and sanitising?
7. Where is the cleaning schedule? What is your responsibility?
8. How do you correctly dispose of garbage to prevent pest problems?
9. What monitoring checks, inspections and tests are carried out to control food safety risks?
10. Name a physical or chemical hazard in your premises. How do you control it?
11. How frequently is monitoring of the refrigerator carried out? Are your records up to date?



12. Give an example of a microbiological hazard and what would you do to control it.
13. How do you ensure that the food safety limits for cooking food are adhered to within your food safety program?



14. You receive a complaint of a piece of glass in a meal. What do you do?
15. You check the temperature of your coolroom, It is 9° C, what do you do? What records are maintained?
16. When a new person commences work, what instructions and advice is given to them in regards to handling of food?
17. If you became aware that the cleaning schedule was not being followed, what would you do?
18. Why is it important to review your FSP on a regular basis?
19. A major part of your role as a Food Safety Supervisor is to instruct staff in correct food handling practices. How do you instruct your staff?
20. If you see staff handling food in an incorrect manner, what would you do?
21. You have noticed rodent droppings:
22. What action would you take?
23. What records are maintained?
24. You have found an insect in a meal prepared in your kitchen:
25. What might this indicate?
26. What further action would you take?
27. If you found food in your kitchen that may be unsafe because of the way it's stored, exposed or prepared. What do you do?
28. How do you sanitise and calibrate your thermometer?
29. One of your students/staff members has reported to you that they have diarrhoea. What is your advice?

A handwritten signature in blue ink that reads "Marjorie Harvey".

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