Don’t risk a fine

Time is running out to appoint your Food Safety Supervisor

The time to act is NOW!

Businesses that do not have a trained and notified Food Safety Supervisor by 1 October 2011 risk being fined.

By 1 October most food service businesses, such as restaurants, takeaways, pubs, clubs, caterers, bakeries, and supermarkets selling hot food, must have a trained and notified Food Safety Supervisor (FSS) working in their business. Business that do not comply will be breaking the law.

A Food Safety Supervisor is a person who:
• holds an FSS certificate that is no more than five years old, and
• is not an FSS for any other food premises or any other mobile catering businesses, and
• has the authority to supervise other people handling food and to see that the handling is done safely.

Training is needed

Food Safety Supervisors must have completed training in specified units of competency at a Registered Training Organisation approved by the NSW Food Authority. (See the Authority’s website for the list of approved training providers.)

Training can be done face-to-face, online, in the workplace, by correspondence, or through a combination of these. Training delivered face-to-face should take at least seven hours.

Complete the process—Notify your FSS

After appointing and training an FSS, the business owner must notify the relevant enforcement agency (usually the local council) of who their FSS is, either:
• online at www.foodnotify.nsw.gov.au, or
• via a form available from, and submitted to, the local council.

The Guideline to Food Safety Supervisor Requirements on the Authority’s website, in eight languages, describes all requirements in detail.

Or contact your local council or the NSW Food Authority.

Helpline: 1300 552 406
Email: contact@foodauthority.nsw.gov.au