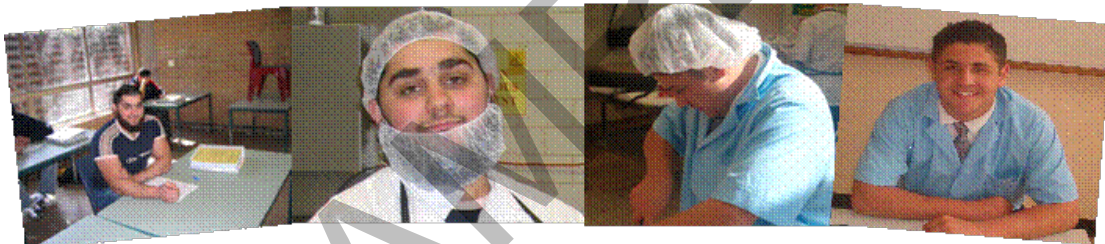


***Training and Education Support,
Industry Skills Unit – Orange and
Granville***

**MTMR10207
Certificate I in Meat Processing –
Meat Retailing
(Specific Species)
Second Edition**



Learner Resource
Product Code: 2571



*Training and Education Support,
Industry Skills Unit – Orange and Granville*

**MTMR10207
Certificate I in Meat Processing -
Meat Retailing
(Specific Species)**

Food Processing Meat and Baking

MTMMP2C	Apply hygiene and sanitation practices
MTMMP4C	Follow safe work policies and procedures
MTMMP5C	Communicate in the workplace
MTMMP6C	Overview of the meat industry
FDFCORBM2A	Use basic mathematical concepts
MTMMP1C	Maintain Personal Equipment
MTMMP11C	Sharpen knives
MTMR101B	Identify species and meat cuts
MTMR102B	Trim meat for further processing
MTMR103B	Store meat product
MTMR104B	Prepare minced meat and minced meat products
MTMR106B	Provide service to customers
MTMR203B	Select, weigh and package meat for sale
PRMCL38A	Clean a food handling area
HLTFA301B	Apply first aid
MTMR107B	Process sales transaction

Acknowledgments

The Training and Education Support, Industry Skills Unit – Orange would like to acknowledge the original development of this resource by the TAFE NSW - Community Services, Health, Tourism and Recreation Curriculum Centre and the support and assistance of the following people in the production of the original resource package:

Terry Bush, Robert Vaartjes and Robert Rhodes, Wollongong West College
TAFE NSW - Illawarra Institute

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Second Edition – January 2010

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ISBN: 978 -0-7348-9013-9
Product Code: 3083/LLP/2

Acknowledgements:



TAFE NSW acknowledges the contribution of AUS-Meat Limited in permitting the use of their Language Brochures.

TAFE NSW will not contextualise and/or make enhancements to the material supplied by AUS-Meat for use in the TAFE NSW Training and Education Support, Industry Skills Unit – Orange learner resource for, Level 1, 2 & 3 Meat Retailing.



DEETYA

Permission to alter page numbers and format was approved by DEETYA August 1998.

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MTMMP2C APPLY HYGIENE AND SANITATION PRACTICES

NOTE:

This unit should be studied with reference to the unit: *Clean food handling area*.

Introduction

A food handler is anyone who works in a food business and who either handles food or surfaces that are likely to come into contact with food (e.g. cutlery, plates). A food handler may be involved in food preparation, production, cooking, serving packing, display or storage. The way food is processed can affect both the safety and the quality of food.

It is your responsibility as a food handler to ensure the consumer is protected from contaminated food and the risk of food poisoning.

Globally the incidence of food borne illness is increasing, with an estimated 5.3 million cases in Australia each year.

Governments around the world increasingly acknowledge the importance of food safety as a public health and safety issue.



Hygiene

- is a standard of cleanliness which promotes health by preventing the spread of disease



Sanitation

- is the process of keeping the workplace free from germs

The reputation of yourself and your place of employment (as providers of clean fresh meat) is constantly being monitored by the public. The one thing that can destroy your good reputation is the slightest slip-up in the basic procedures of hygiene and sanitation. The best way to ensure the continuing success of your business is through the practice of good personal hygiene, good workplace hygiene and the introduction of a food hygiene program e.g. HACCP (Hazard Analysis and Critical Control Points) is discussed in 'Apply quality assurance practices'.

One of the main reasons for implementing a documented food safety system is to demonstrate to your customers your willingness to supply safe, quality food all the time. Major supermarkets are now going all the way with Quality Assurance, and using it as a tool to advertise.

Another reason is litigation, should you or anyone involved in your business supply food which turns out to have been contaminated by a process performed by you or whilst in your care you are liable for prosecution.

What happens if there is a food recall and what damage to your business will result in a public recall? How much in dollars & cents will this bad publicity cost you? A documented HACCP food safety system will give you access to markets previously unattainable.

Any company that is involved in cooking, processing, growing, transporting, supplying or serving fresh, frozen or any type of food requires a HACCP plan.

<http://www.haccpfoodsafety.net.au/#haccp>

Reasons for practising good hygiene and sanitation

Most reasons for good hygiene are obvious but can be summarised under the following headings:

Health

- poor handling can lead to the spread of disease or food poisoning
- your health and the morale of the workplace could also be affected

Financial

- poor practices cause meat to deteriorate quickly in quality
- meat may spoil and need to be thrown out
- meat may appear less attractive to customers
- consumers may notice a smell or change in colour during home storage
- the retail meat premises may appear and smell unattractive if good hygiene and sanitation is not maintained.

Legal

- where meat is prepared for sale you must obey the requirements set out by the relevant government regulations and acts
- failure to obey requirements of the relevant laws may result in fines and or goal terms.

Responsibilities

The food handler



Internet activity

Click on the following link

<http://www.foodauthority.nsw.gov.au/industry/foodstandardsandrequirements/>



Read the suggested
text or resource

Research the responsibilities of a food handler, their health, and hygiene requirements.

Hygiene requirements

Food handlers must take all reasonable steps to ensure they do not handle food surfaces or are likely to come into contact with food in any way that may contaminate or compromise the safety and suitability of food.

Food handlers who have symptoms of food related illnesses, i.e. discharge from the ear, nose or eye must notify their supervisors and not engage in any handling of food where there is a likelihood they could contaminate the food as a result of their illness or suspected illness.

Food handlers must:

- take care that anything from their body, or anything they are wearing, does not contaminate food or surfaces where food is prepared
- take measures to avoid mixing uncooked and cooked foods
- ensure outer clothing is clean and appropriate for the task
- only use water proof dressings to cover any injuries on exposed parts of the body
- not eat in food preparation areas or over unprotected foods
- they do not sneeze, blow their nose or cough over unprotected foods or surfaces likely to come into contact with food.
- They do not spit, smoke or use tobacco or similar preparations in areas where food is handled
- They use the appropriate toilet facilities and wash their hands

Food handlers must wash their hands:

- whenever their hands are likely to become a sources of contaminatoin
- immediately before working with ready to eat (RTE) cooked meats
- immedidately after using the toilet
- before commencing or re-commencing food handling
- immediately after smoking, coughing, sneezing, using a handkerchief or tissue, eating, drinking, or using tobacco or similar substance
- after touching their hair, scalp or any body opening



When washing hands the food handler must:

- use appropriate hand washing facilities provided
- thoroughly clean hands using soap or other means
- use warm running water
- thoroughly dry hands on a single use towel or use a hand dryer or other means so not to transfer pathogenic micro-organisms to the hands

http://www.foodauthority.nsw.gov.au/Documents/industry_pdf/high-risk-retail-meat-premises-food-safety-program.pdf



Alert

Heavy fines can be imposed on you personally (over \$2500) and the owner or operator of the business for failing to handle food correctly.

The employer

The employer must ensure that his employees must wash their hands using the following:

- warm water between 35°C and 46°C from a central outlet
- taps are of a non-hand operable type
- suitable hand drying facilities are for the exclusive use of washing hands, arms and faces and not for general cleaning purpose

At least one staff member will need to be trained in food safety program management by an accredited provider. Evidence of completion of such a course is to be kept by management as proof of training.

The employer must provide premises and equipment that allow for the production of meat and meat products that are wholesome and not jeopardised in any way by the condition of the premises. A risk related to construction is the use of material which are or may become a source of contamination, for example toxic materials, flaking paint, untreated iron fixtures and porous materials which may harbour bacteria.



Alert

See NSW Standard for Construction and Hygienic Operation of Retail Meat Premises

http://www.foodauthority.nsw.gov.au/Documents/industry_pdf/nsw-standard-construction-hygienic-operation.pdf

In years gone by meat retailers used sawdust on shop floors to stop slips but this is now illegal as it caused contamination problems with dust and particles.



Alert

You may be thinking that certain rules of hygiene are common sense and we have followed these since we were very young. However there are many ways that food can be made dangerous and we as food handlers need to understand fully the reasoning behind these rules; by knowing how food becomes dangerous to our health.

Dangerous or unusable food

Some foods are naturally dangerous and poisonous. Others are unpleasant, unripe lemons (sour) or ornamental chilli (extremely hot).

Dangerous foods can also include additives and preservatives which are used to make food look and taste better and to prevent food going off quickly. Some are used to bulk up foods with added water or air, or to make fatty meat appear lean. Most of these are now illegal to use in the Australian retail meat industry.

All foods can become contaminated. Good food can become dangerous or unpleasant as a result of contamination. It's your job as a food handler to ensure contamination is minimised, thus reducing the likelihood of the food to cause illness when consumed.