

# I'M ALERT

## Food Safety

**INTERACTIVE ONLINE TRAINING**

**EDUCATED**

Food Business Operators

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**EDUCATED**

Food Business Staff

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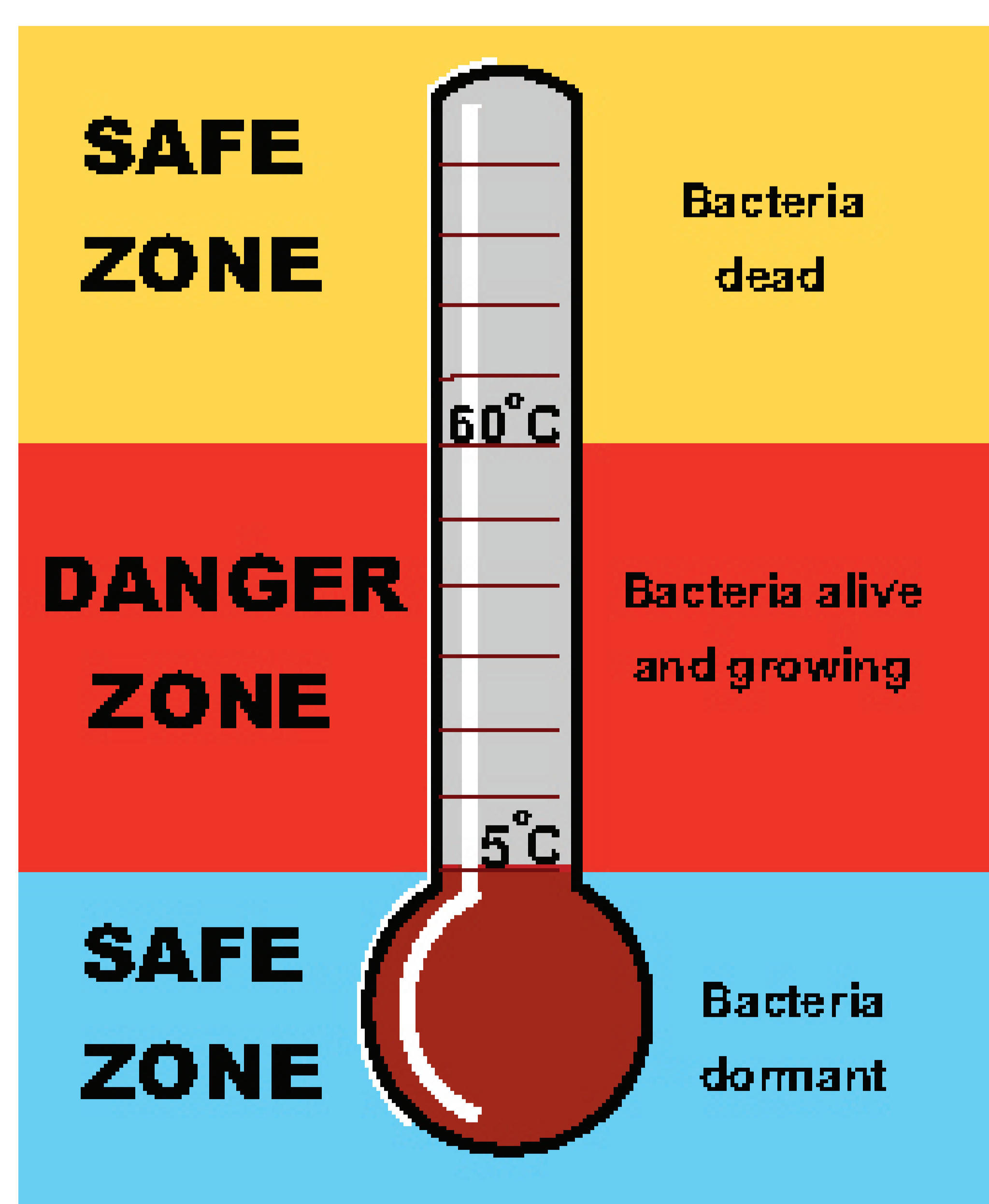
**EDUCATED**

Food Industry

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**SAFE FOOD**

For Customers



- Overview
- Foodborne Illness
- Potentially Hazardous Food
- Contamination of Food
- Temperature Control
- Food Handling Skills
- and Knowledge
- Food Receipt
- Food Storage
- Food Processing
- Food Display
- Food Packaging
- Food Transportation
- Food Disposal • Food Recall
- Health of Persons Who
- Handle Food
- Hygiene of Food Handlers
- General Duties of Food
- Businesses
- Cleanliness

- Cleaning and Sanitising of
- Specific Equipment
- Structure, Design and
- Maintenance
- Temperature Measuring
- Devices
- Single Use Items
- Animals and Pests
- Management Control Techniques
- (HACCP, Food Safety Programs)



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