



One Star level provides food safety and hygiene training for everyone who supervises or handles food in the business.

Benefit to your business

After completing the *One Star* Level, a food business will be able to demonstrate it meets the skills and knowledge requirements of Food Safety Standard:

- 3.2.2 Food Safety Practices and General Requirements, clause 3.

How to achieve the *One Star* level?

The '*Food Star Supervisor*' (and another person from the business):

- ★ Attends the *One Star* Workshop to learn how to implement the *One Star* level
- ★ Overviews in-house knowledge training of food handlers
- ★ Maintains training records
- ★ Overviews skills assessment of food handlers

A *One Star Assessment* certificate is awarded when a *Food Stars Assessor* confirms the *One Star* standard has been achieved.



Two Star level demonstrates premises are suitable, procedures are followed and worksheets are completed.

Benefit to your business

After completing the *Two Star* Level, a food business will be able to demonstrate it meets the requirements of Food Safety Standards:

- 3.2.2 Food Safety Practices and General Requirements and
- 3.2.3 Food Premises and Equipment

How to achieve the *Two Star* level?

The '*Food Star Supervisor*' (and another person from the business):

- ★ Attends the *Two Star* Workshop to learn how to implement the *Two Star* level
- ★ Co-ordinates the development of suitable procedures and worksheets
- ★ Trains food handlers to follow procedures and complete worksheets
- ★ Conducts internal assessment to make sure premises are suitable, procedures are followed and worksheets completed.

A *Two Star Assessment* certificate is awarded when a *Food Stars Assessor* confirms the *One* and *Two Star* standards have been achieved.



Three Star level applies hazard analysis critical control point (HACCP) principles to manage food safety risks.

Benefit to your business

After completing the *Three Star* Level, a food business will be able to demonstrate it meets the requirements of Food Safety Standards:

- 3.2.1 Food Safety Programs
- 3.2.2 Food Safety Practices and General Requirements
- 3.2.3 Food Premises and Equipment.

How to achieve the *Three Star* level?

The '*Food Star Supervisor*' (and another person from the business):

- ★ Attends the *Three Star* Workshop to learn how to implement the *Three Star* level
- ★ Assembles a '*HACCP team*' to:
 - Develop systems to identify suppliers, products and business activities
 - Apply HACCP principles to the food processes in the business
 - Ensure procedures and worksheets control critical processing stages.

A *Three Star Assessment* certificate is awarded when a *Food Stars Assessor* confirms the *One*, *Two* and *Three Star* standards have been achieved.



Everyone knows
how to handle
food safely - it's
common sense!

Sadly, common sense is not very common. In Australia, over 5.4 million people suffer from food poisoning each year and nearly every week another product is recalled because something went wrong during manufacture.

Did you know that food poisoning is totally preventable and if a business develops and follows a food safety program, most food recalls and food complaints can be avoided!

Food Stars provides the knowledge and skills necessary to develop a food safety program in three practical stages.

Together, the One, Two and Three Star levels build your food safety program

Internationally accredited quality management system

Risk management system based on HACCP principles

Good food safety practices in place. Premises suitable, procedures are followed and worksheets completed

Food safety and hygiene training for all food handlers in the business

If your business would like *Food Stars* recognition,

- ★ A *Food Stars Assessment* will confirm your business has **achieved** the *One, Two or Three Star* level
- ★ A *Food Stars Audit* can be arranged to confirm that your business has **maintained** the *Three Star level*. This is very useful for businesses seeking to obtain and maintain supplier contracts and gain a competitive advantage.



Building food safety programs
around the world

Food Stars Pty Ltd is committed to providing practical training and support For businesses to produce safe food and demonstrate compliance with the Food Safety Standards.

For more information about the *Food Stars Program* contact:

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Food Stars



Food safety
training
and

assessment

to help businesses

develop

food safety

programs



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