



**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 Standard 3.2.1 (*Food Safety Programs*), 3.2.2 (*Food Safety Practices and General Requirements*) and 3.2.3 (*Food Premises and Equipment*).

## What is in the *Three Star* package?

The *Three Star* package contains:

- ★ Training voucher for two people to attend a two-hour *Three Star* workshop
- ★ *Three Star* Handbooks (2)
- ★ *Three Star* Manual containing examples of forms to administer the program
- ★ PowerPoint® presentation to train supervisors and key food handlers
- ★ Word® documents to customise for your business.

*One Star* and *Two Star* are both pre-requisites for the *Three Star* level. However, all programs may be implemented at the same time if required.

## 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 co-ordinate:
  - Pre-HACCP activities
  - HACCP activities
  - Post-HACCP activities
- ★ Conducts skills assessment to make sure critical control points are managed appropriately and that *One* and *Two Star* standards are maintained.

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

### 1. Workshop

The *Food Stars Supervisor* (and another person from the business) attends a two-hour workshop to learn how to implement the program using the *Three Star* package. A voucher for two people to attend the workshop is included in the *Three Star* package. Extra people may attend the workshop for a small fee. (See *Price List*).

### 2. Pre-HACCP activities

The *Food Stars Supervisor* assembles a HACCP team to identify and develop:

- ★ Organisation chart
- ★ Scope of program
- ★ Product descriptions
- ★ Suppliers list
- ★ Floor plan of premises

### 3. HACCP activities

The *HACCP team* will:

- ★ Develop a process flow chart
- ★ Analyse hazards at each step, their significance and how to control them
- ★ Identify critical control points and prepare a

hazard audit table to manage them. The PowerPoint® presentation in the training package may help provide an overview of HACCP principles to the HACCP team to help them develop appropriate documents.

## 4. Post-HACCP activities

The HACCP team will:

- ★ Establish a record keeping system
- ★ Train staff to monitor critical control points
- ★ Monitor data
- ★ Review the HACCP system regularly.

The *Food Stars Supervisor/HACCP* team can use the *One*, *Two* and *Three Star Skills Assessments* to check that all elements of *Three Star* have been implemented. The business may choose to have an independent assessment by a *Food Stars Assessor*.

## 5. Food Stars Assessment/Certification

The *Food Stars Assessor* will check that:

- ★ *One* and *Two Star* standards have been maintained
- ★ *Three Star* administration and HACCP documents have been developed and implemented
- ★ A *Three Star* certificate is only awarded when a *Food Stars Assessor* confirms that all *One*, *Two* and *Three Star* requirements have been achieved.

## 4. Annual audits

Some businesses need evidence to demonstrate to their clients that they have a food safety program based on HACCP principles.

Businesses may request an annual *Three Star* audit by a *Food Stars Auditor*. If the audit is successful, a gold *Food Stars* certificate may be awarded to recognise the ongoing maintenance of the *One*, *Two* and *Three Star* standards.



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

Sadly, common sense is not very common. In Australia, over 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!

*Three Star* is the third level of the *Food Stars* program. It applies hazard analysis critical control point (HACCP) principles to manage food safety risks.

The *Three Star* package provides you with all the materials necessary to

- ★ Train food handlers
- ★ Administer the system
- ★ Assess that the program is effective.

Three Star is the  
third level of the  
Food Stars Program

 Internationally accredited quality management systems

 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



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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Three  
Star



Food safety  
administration  
and  
HACCP training  
to help businesses  
develop  
food safety  
programs



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around the world