



**Two Star level ensures 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 Standard 3.2.3 *Food Premises and Equipment*.

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

The *Two Star* package contains:

- ★ Training voucher for two people to attend a two-hour *Two Star* workshop
- ★ *Two Star* Handbooks (2)
- ★ *Two 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* is a pre-requisite for the *Two Star* level. However, both levels may be implemented at the same time if required.

## How to achieve the *Two Star* level?

The '*Food Star Supervisor*' for 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 skills assessment to make sure premises are suitable, procedures are followed and worksheets are completed.
- ★ A *Two Star* certificate is awarded when a *Food Stars Assessor* confirms the *One* and *Two 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 *Two Star* package. A voucher for two people to attend the workshop is included in the *Two Star* package. Extra people may attend the workshop for a small fee. (See separate *Price List*).

At the workshop the *Food Stars Supervisor* will be advised on the most suitable procedures and worksheets to develop for the business.

### 2. Develop Worksheets and Procedures

The *Food Stars Supervisor* works with the Manager and other food handlers to:

- ★ Check that premises are suitable and are provided with all necessary services
- ★ Develop procedures and worksheets in appropriate formats for the business using the example documents from the CD-ROM with the package.

### 3. Train Food Handlers

The *Food Stars Supervisor*:

- ★ Determines which food handlers need to learn which procedures.
- ★ Shows food handlers how to follow the procedures and complete worksheets.

The PowerPoint® presentation in the training package may help provide an overview to food handlers of why procedures and worksheets are necessary and how they help a business demonstrate it is handling food safely.

### 4. Skills Assessment by business

The *Food Stars Supervisor* uses the *Skills Assessment* to check that premises are suitable, procedures are followed and worksheets are completed.

When the *Food Stars Supervisor* is confident that all elements of *Two 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 Star* standards have been maintained
- ★ Premises are suitable, procedures are developed and followed and worksheets are completed
- ★ A *Two Star* certificate is only awarded when a *Food Stars Assessor* confirms that all *One* and *Two Star* requirements have been achieved.



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!

*Two Star* is the second level of the *Food Stars* program. It ensures premises are suitable for handling food, procedures are followed and worksheets are completed.

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

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

*Two Star is the second 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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Two Star



Food safety  
procedures

and

worksheets

to help businesses

develop

food safety

programs



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around the world