

Food handler skills and knowledge checklist

As a food handler, you have certain legal obligations to help protect both your customers and you from potential food borne illness. Please complete this checklist after completing your food safety training. If you have any questions, ask your supervisor for advice.

Place your initials in each box once you have understood each section. It is important that you understand these obligations, so please ask for clarification from your supervisor if you require assistance.

Legal obligations

Obligations	Food handler signature
As a food handler, I must take all reasonable measures not to handle food or surfaces likely to come into contact with food in a way that is likely to compromise the safety and suitability of food.	
As a food handler, if I have a condition or a symptom that indicates that I may be suffering from a food borne disease, or if I know I am suffering from a food borne disease, or that I am a carrier of a food borne disease, whilst at work I must: <ul style="list-style-type: none"> ▪ report this to my supervisor; ▪ not engage in any handling of food where there is a likelihood that I might contaminate food as a result of the disease or condition; and ▪ take all practicable measures to prevent food from being contaminated as a result of the disease or condition if my supervisor allows me to do other work on the food premises. 	
As a food handler, I must notify my supervisor if I know or suspect that I may have contaminated any food that I have handled.	
As a food handler, when engaging in any food handling operation, I must: <ul style="list-style-type: none"> ▪ take all practicable measures to ensure my body, anything from my body, and anything I am wearing does not contaminate food or surfaces likely to come into contact with food; ▪ take all practicable measures to prevent unnecessary contact with ready-to-eat food; ▪ ensure my outer clothing is of a level of cleanliness that is appropriate for the handling of food that I am involved with; ▪ cover any exposed bandages and dressings with highly visible waterproof coverings; ▪ not eat over unprotected food or surfaces likely to come into contact with food; ▪ not sneeze, blow or cough over unprotected food or surfaces likely to come into contact with food; ▪ not spit, smoke or use tobacco or similar preparations in areas in which food is handled; and ▪ always use the designated toilet facilities. 	
As a food handler, I must wash my hands: <ul style="list-style-type: none"> ▪ whenever they are likely to be a source of contamination of food; ▪ immediately before working with ready-to-eat food or after handling raw food; ▪ immediately after using the toilet; ▪ before commencing or re-commencing handling food; ▪ immediately after smoking, coughing, sneezing, using a handkerchief or disposable tissue, eating, drinking or using tobacco or similar substances; and ▪ after touching my hair, scalp or a body opening. 	
As a food handler, I must wash my hands in the manner described below, when engaging in a food handling operation that involves unprotected food or surfaces likely to come into contact with food: <ul style="list-style-type: none"> ▪ with warm running water; and ▪ using soap. 	

Name: _____ Date: _____