

Media Release

9 March 2018

Free food hygiene for business

Council is offering free training in food hygiene practices to local business operators.

Environmental Health Officers run quarterly Food Handler Training courses to support retail food operators to update their knowledge and skills in food safety practices.

"The safe handling of food is important to the health and wellbeing of the community and the success of local food business operators," said Mayor Lara Symkowiak.

"Council has an important role in the inspection and regulation of retail food premises to ensure compliance with food laws and assist food retailers reduce the risk of food poisoning," Cr Symkowiak said.

"These sessions are part of Council's proactive approach to improve and maintain high quality food standards in our local government area," she said.

Retail food business proprietors and their employees are welcome to register for the training sessions.

The training courses include information on: -

- the importance of food safety;
- food laws and responsibilities;
- critical food handling practices;
- the importance of personal hygiene; and
- common mistakes.

Three sessions have been arranged, with a maximum of 20 people at each, to be held at: -

Camden Council Administration Building, Oran Park

- 2.30pm 4.30pm Tuesday, 20 March
- 2.30pm 4.30pm Tuesday, 5 June

Camden Civic Centre, Camden

2.30pm – 4.30pm Tuesday, 28 August

Phone: 4654 7823 Mobile: 0438 062 628 Email: caitlin.lewis@camden.nsw.gov.au



Media Release

Contact Council's Customer Services on 4654 7777 to book or for more information.

ENDS

Phone: 4654 7823 Mobile: 0438 062 628 Email: caitlin.lewis@camden.nsw.gov.au