



Find out more!

Protect your business, staff and customers

# Hospo Safe – the online food and workplace safety essential

It can be a real pain meeting the requirements of the **Health and Safety at Work Act** and the **Food Act**. Failing to meet the requirements can be an even bigger pain. Now, thanks to industry-endorsed online Hospo Safe training, you can get some relief.

In just a few hours, Hospo Safe gives your kitchen and front of house staff the knowledge they need to protect your business, customers, themselves and fellow staff from foodborne illness, cross-contamination and workplace injury.

As well as helping you show regulators that you are complying with government requirements, it gives you peace of mind knowing that your business, staff and customers are in safe hands.

## Programme Features – Skills for success

Here's a brief summary of what this comprehensive two-part online training covers.

### Food safety module

- ▶ Food hazard identification – why each is important and how to reduce risk.
- ▶ Foodborne illness pathogens and harmful microbes – what they are and how they grow.
- ▶ Temperature and time – the Temperature Danger Zone and how to stay out of it.
- ▶ Effective hand-washing and drying – why it makes a huge difference.
- ▶ Proper use of disposable gloves, and jewellery in the workplace – what to do and why.
- ▶ Food allergens – the potential risk to life and how to keep customers safe.
- ▶ Cross-contamination – what it is, why it matters and how to prevent it.
- ▶ Cleaning and sanitising – what the difference is and why both matter.
- ▶ Food storage – how and why fresh, chilled, frozen and dried goods are stored.

### Health, safety and security module

- ▶ Responsibilities and rights – what the law says employers and employees must do.
- ▶ Workplace hazard identification – why each is important and how to control them.
- ▶ Using personal protective equipment – how it protects and consequences of non-use.
- ▶ Manual handling techniques – safely lift, move, push, pull, load, carry and climb.
- ▶ Gradual Process Injury – recognise and prevent injuries from repetitive tasks.
- ▶ Accident and incident – reporting and why the procedures matter.
- ▶ Emergencies – response and procedure.
- ▶ Security – how to keep customers and premises safe and secure.

Cost: \$89.00 + GST

Find out more: [www.ServiceIQ.org.nz/training/hospo-safe](http://www.ServiceIQ.org.nz/training/hospo-safe)

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Industry Qualifications

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