



Section	Section Viewed	Assessment Completed
Overview	✓	NA
Foodborne Illness	✓	NA
Potentially Hazardous Food	✓	✓
Contamination Of Food	✓	NA
Temperature Control	✓	✓
Food Handling Skills And Knowledge	✓	NA
Food Receipt	✓	✓
Food Storage	✓	✓
Food Processing	✓	✓
Food Display	✓	✓
Food Packaging	✓	✓
Food Transportation	✓	✓
Food Disposal	✓	✓
Food Recall	✓	NA
Health Of Persons Who Handle Food	✓	✓
Hygiene Of Food Handlers	✓	✓
General Duties Of Food Businesses	✓	✓
Cleanliness	✓	✓
Cleaning And Sanitising Of Specific Equipment	✓	✓
Structure, Design And Maintenance	✓	✓
Temperature Measuring Devices	✓	✓
Single Use Items	✓	✓
Animals and Pests	✓	✓
Management Control Techniques - HACCP, Food Safety Program	✓	NA

To Do List: Action Item	Date Completed
Make yourself aware of the location of the designated hand wash basin/s in your work area	
Make yourself aware of the location where the thermometer is stored	

Type of Training (Please Circle):	INDUCTION	or	ONGOING
<p>I, Benjamin Slusarczyk, hereby certify that I have undergone and understood the training components and assessments indicated above. I agree to abide by these practices and recognise that complying with these procedures will assist in ensuring healthy and safe working conditions.</p>			

EMPLOYEE/CONTRACTOR NAME	Benjamin Slusarczyk
EMPLOYEE/CONTRACTOR POSITION	THIS SHOULD APPEAR AS TYPED TEXT
SUPERVISOR NAME	Ordinary Committee member
SUPERVISOR POSITION	
ORGANISATION/LOCATION	Unigames, University of Western Australia

EMPLOYEE/CONTRACTOR SIGNATURE
19-06-2016

SUPERVISOR SIGNATURE
DATE

I'M ALERT

in



FOOD SAFETY

This is to certify that:

Benjamin Slusarczyk

Completed I'M ALERT Food Safety Training on:

19-06-2016



Food Safety is our business!



ENVIRONMENTAL
HEALTH
AUSTRALIA

City of Subiaco

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