

# Controlling Risk: The Elements of a Food Safety Management System

Week 1

# Up

## UNDERSTAND THE PROCESS

Start by understanding the impact of your role in a Food Safety Management System (FSMS) and how food safety hinges on your personal performances. *You're the key to making it all work!*

### What an FSMS does for you!

Mj

#### Makes your job easier

Creates consistency in how and when employees perform food safety tasks more efficiently in varying situations.

Dr

#### Defines your role in the system

By educating all food preparation and handling workers, it illustrates the vital importance of each person's job in controlling food hazards.

Bt

#### Builds Teamwork

Knowing how each person relies on every other for overall food safety unites the team to a common purpose: protecting the public and keeping the restaurant open.

Pt

#### Puts Theory into Practice

A restaurant's operation needs the input of those employees who perform the day to day tasks. Let your boss know what is or isn't working.



*Food safety comes down to you!*