

This document indicates the differences between the content in the ServSafe Food Safety Online Course and the food safety requirements in Sri Lanka. We recommend you follow this document as you take the online course so that you understand the food safety requirements in your country. It is organized by the chapters of the online course.

The National Restaurant Association does not guarantee that information contained in this document is completely accurate or up to date with the Sri Lanka food safety regulations and requirements. We recommend that you check with your local regulatory authorities for the most accurate food safety regulatory information. The information contained in the document is provided AS IS and without any guarantee or representations.

Chapter 1 – Providing Safe Food

Topic	ServSafe Food Safety Online Course Content	Sri Lanka Information	Comments
Requirements for supervisors and managers to train their employees in food safety	<p>Supervisors must:</p> <ul style="list-style-type: none"> • Understand practices and procedures • Follow government guidelines and regulations • Train staff <p>Staff should be:</p> <ul style="list-style-type: none"> • Trained when first hired • Retrained on an ongoing basis • Monitored 	Every food handler should have completed training on food safety or hygiene when they start employment. It is also required that every food handler be certified as fit by a medical officer registered with the Sri Lanka Medical Council. Managers and supervisors of food establishments shall have the necessary knowledge of food safety principles and practices to be able to judge potential risks and take necessary action to remedy deficiencies.	

Chapter 3 – The Safe Food Handler

Topic	ServSafe Food Safety Online Course Content	Sri Lanka Information	Comments
Requirements for work attire and employees wearing jewelry	All food handlers must know and follow their business' guidelines for correct work attire, including what to do about hair restraints, clean clothing, aprons, and jewellery.	Personal effects such as jewellery, watches, pins, or other items should not be worn or brought into food-handling areas if they pose a threat to the safety of food.	Food Hygiene Regulation 2011 http://www.health.gov.lk/en/FOODWEB/files/regulations.html
Requirements for the use of single-use gloves	When to change gloves: <ul style="list-style-type: none"> • When dirty or torn • Before new task • After interruption • After handling raw meat, seafood, or poultry • Before handling ready-to-eat food 	Every person engaging in food handling shall, while on duty, maintain a high degree of personal cleanliness and shall at all times while engaged in preparing food, wear suitable protective clothing including head covering, gloves, masks, and foot wear.	Food Hygiene Regulation 2011, Clause 12
Bare-hand contact with food	Some regulatory authorities allow bare-hand contact with ready-to-eat food. If your jurisdiction allows this, you must have specific policies in place about staff health. You must also train staff in handwashing and personal hygiene practices.	Bare-hand contact with food is not allowed.	Food Hygiene Regulation 2011, Clause 12 It is recommended to use only vinyl or poly gloves.
Requirements for service animals such as seeing eye dogs	Wash your hands after handling any animals, such as service animals or aquatic animals.	No person shall keep or cause to be kept any animal, bird, or any other pets in any food establishment.	Food Hygiene Regulation 2011

Chapter 3 – The Safe Food Handler *continued*

Topic	ServSafe Food Safety Online Course Content	Sri Lanka Information	Comments
Care of wounds	Cover wounds with a clean waterproof bandage or a finger cot and then wear a disposable glove over it. Blue bandages or other colored bandages are often used. This makes them easier to see if they fall into food.	Any person who has a cut or wound shall not handle food or food-contact surfaces until the injury is completely protected by a waterproof covering or bandage.	Food Hygiene Regulation 2011
Hair restraints and clothing.	All food handlers must know and follow their business' guidelines for correct work attire, including what to do about hair restraints, clean clothing, aprons, and jewellery.	Head covering while handling food is required. There is no specification on the type of head covering or any further specification on head covering in the regulation. Food handlers engaged in the preparation and serving or otherwise handling food within the premises shall, while engaged in food handling, wear aprons that are clean and made of washable material and without pockets.	Food Hygiene Regulations 2011, Clause 12
Reporting employee illnesses	Staff must report illnesses before they come to work. They should also let you know immediately if they get sick while working. When food handlers are ill, you may need to restrict them from working with or around food. Sometimes you may need to exclude them from working in the business. Keep in mind that the rules come from your local regulatory authority.	No person who is known or suspected to be suffering from or to be a carrier of a disease likely to be transmitted through food or while afflicted with infected wounds, skin infections, sores or with diarrhea is permitted to work in any food handling area in any capacity in which there is any likelihood of such a person directly or indirectly contaminating food. Any person so affected shall immediately report to the management that they are ill.	Food Hygiene Regulations 2011
Reporting employee illnesses	Staff must report illnesses before they come to work. They should also let you know immediately if they get sick while working. When food handlers are ill, you may need to restrict them from working with or around food. Sometimes you may need to exclude them from working in the business. Keep in mind that the rules come from your local regulatory authority.	No person who is known or suspected to be suffering from or to be a carrier of a disease likely to be transmitted through food or while afflicted with infected wounds, skin infections, sores or with diarrhea is permitted to work in any food-handling area in any capacity in which there is any likelihood of such a person directly or indirectly contaminating food. Any person so affected shall immediately report to the management that they are ill.	Food Hygiene Regulations 2011

Chapter 5 – The Flow of Food: Purchasing, Receiving, and Storage

Topic	ServSafe Food Safety Online Course Content	Sri Lanka Information	Comments
Product recalls	Not covered in the course.	Managers shall ensure effective procedures are in place to enable the complete, rapid recall of any implicated lot of the finished food from the market. Recalled product shall be held in a separate place under supervision until they are destroyed or used for purposes other than human consumption or determined to be safe for human consumption or reprocessed in a manner to ensure their safety.	Sri Lanka regulation Clauses 14(b) and 15
Labeling requirements for sale and use on-site	<p>When labeling food for use on-site, all items that are not in their original containers must be labeled.</p> <p>Food labels should include the common name of the food, or a statement that clearly and accurately identifies it.</p> <p>It is not necessary to label food if it clearly will not be mistaken for another item. The food must be easily identified by sight.</p> <p>Labels should include:</p> <ul style="list-style-type: none"> • Name or statement • Quantity • Ingredients in order • List of the ingredients is necessary for 2 or more ingredients • Artificial colors and flavors • Chemical preservatives • Name and address of business • Major food allergens 	Labels are required on all products, and should include the date of production and the date of expiration. The label can be in any of the three local languages.	Food (labelling and Advertising) Regulations 2005

Chapter 5 – The Flow of Food: Purchasing, Receiving, and Storage *continued*

Topic	ServSafe Food Safety Online Course Content	Sri Lanka Information	Comments
Food storage	<p>Store potentially hazardous food at an internal temperature of 4°C or lower or 65°C or higher.</p> <p>Store fresh fish on ice at no more than 2°C.</p>	<p>Milk:</p> <p>No milk shall be kept on the premises of the food establishment unless the milk is kept during the whole period of storage in a refrigerator at a temperature not exceeding 7°C.</p> <p>Fish and meat:</p> <p>All meat and fish shall be stored, as soon as practicable after delivery and when not being processed, at a temperature below 2°C in a room or cabinet and shall at all times be protected from spoilage and contamination.</p> <p>Store perishable food at an internal temperature of 4°C or lower or 60°C or higher.</p>	Food Hygiene Regulation 2011

Chapter 6 – The Flow of Food: Preparation

Topic	ServSafe Food Safety Online Course Content	Sri Lanka Information	Comments
Washing and storing produce	<p>Produce cannot touch surfaces touched by raw meat, seafood, or poultry.</p> <p>Wash under potable or safe drinkable running water before cutting, cooking, or combining.</p>	<p>All fruits and vegetables that are ordinarily consumed in the state in which they are sold shall be washed and thoroughly cleaned before being served to customers.</p>	<p>Food Hygiene Regulation 2011</p> <p>Details on washing of produce, cutting, cooking, or combining are not detailed in the regulation.</p>

Chapter 6 – The Flow of Food: Preparation *continued*

Topic	ServSafe Food Safety Online Course Content	Sri Lanka Information	Comments
Handling ice	<p>Handling ice:</p> <ul style="list-style-type: none"> • Use safe water • Never use ice that kept food cold • Use clean, sanitized containers and ice scoops • Store ice scoops outside ice machine • Store in clean, protected location • Never touch ice • Never use a glass to scoop ice • Never use containers that held raw meat, seafood, poultry, or chemicals 	<p>Ice shall be manufactured from potable water and handled and stored so as to protect from contamination.</p> <p>(Note: “potable water” means water having no impurities present in amounts sufficient to cause disease or harmful physiological effects and conforming in its bacteriological and chemical qualities to national standards.)</p>	Food Hygiene Regulation 2011

Chapter 7 – The Flow of Food: Service

Topic	ServSafe Food Safety Online Course Content	Sri Lanka information	Comments
Temperatures for holding food	Hold hot food at 65°C or higher. Hold cold food at 4°C or lower.	All readily perishable food that have been cooked shall be maintained at a temperature not exceeding 4°C, or for hot food at a temperature of not less than 60°C.	Food Hygiene Regulations 2011, Clause 15 (a)

Chapter 7 – The Flow of Food: Service *continued*

Topic	ServSafe Food Safety Online Course Content	Sri Lanka Information	Comments
Requirements for holding food without temperature control	<p>Can be held up to 4 hours if food is:</p> <ul style="list-style-type: none"> • At 4°C before removing from refrigeration • Labeled with removal time, discard time • Discarded after 4 hours from removal time • At 21°C or less while serving • Thrown out if food temperature is over 21°C • Sold, served, or thrown out after 4 hours 	Food should not be exposed or exhibited for sale for any period or periods exceeding a total of 2 hours.	Food Hygiene Regulations 2011, Clause 15 (a)

Chapter 8 – Food Safety Management Systems

Topic	ServSafe Food Safety Online Course Content	Sri Lanka Information	Comments
HACCP	HACCP (Hazard Analysis Critical Control Point) is defined and the 7 HACCP steps are explained with examples.	<p>HACCP is an optional requirement for the food service industry but is not required.</p> <p>Managers shall ensure effective procedures are in place to deal with any hazards to food safety. (Note: As per the regulation, “hazard” means a biological, chemical or physical agent in or condition of food with the potential to cause an adverse health effect.)</p>	Food Hygiene Regulations 2011, Clause 14 (a)

Chapter 9 – Safe Facilities and Pest Management

Topic	ServSafe Food Safety Online Course Content	Sri Lanka Information	Comments
Handwashing station requirements	<p>Handwashing stations:</p> <ul style="list-style-type: none"> • Work correctly • Well stocked and maintained • Always available • Not blocked • Used only for handwashing 	<p>Handwashing facility for restrooms—Hand washing facilities shall include warm and cold water, a suitable hand cleaning preparation or soap, and a suitable hygienic means of drying hands.</p> <p>Hand washing facility for food-preparation areas—Food-preparation areas shall be provided with adequate and conveniently located facilities for hand washing and drying, with facilities for disinfection of hands where appropriate.</p>	Food Hygiene Regulations 2011
Pest control in restaurants	<p>Rules of pest control:</p> <ul style="list-style-type: none"> • Deny pests access to the business • Deny pests food, water, and shelter • Work with licensed pest control operator 	<p>Effective measures shall be taken by means of the screening of all windows and entrances by the use of properly directed air currents or other suitable control methods to exclude pests and to ensure that the premises are kept free from pests.</p> <p>All food-handling and processing areas shall be free of pests. There shall be an effective and continuous programme for the control of pests.</p> <p>While handling of waste (e.g. bones, fat and other butchers' waste), it shall be stored in suitable pest-proof containers until removal from the premises.</p>	Food Hygiene Regulations 2011

Chapter 9 – Safe Facilities and Pest Management *continued*

Topic	ServSafe Food Safety Online Course Content	Sri Lanka Information	Comments
Applying pesticides	<p>Rules of pest control:</p> <ul style="list-style-type: none">• See a few pests, may be signs of many more• Infestation is difficult to eliminate• Pests leave signs• Look for feces, nests, damage• Contact pest control operator immediately	Pesticides shall be stored in locked rooms or in cabinets away from food-preparation and handling areas, and shall be used and handled only by authorized and properly trained persons.	

Chapter 10 – Cleaning and Sanitizing

Topic	ServSafe Food Safety Online Course Content	Sri Lanka information	Comments
Chemical storage requirements	<ul style="list-style-type: none">• Store chemicals in original containers• Away from food• Use spacing or partitioning• If new container, label common name	Chemicals shall be suitably labelled. Chemicals shall be stored in locked rooms or in cabinets. Pesticides shall be stored in locked rooms or in cabinets away from food processing and handling areas.	Food Hygiene Regulation 2011, Clause 3 (g)

Additional Resources

Ministry of Health

<http://www.health.gov.lk/en/>

Ministry of Health Food Control Administration

<http://www.health.gov.lk/en/FOODWEB/index.html>

Ministry of Health – Food Control Administration - Regulations

<http://www.health.gov.lk/en/FOODWEB/files/regulations.html>