



Australian Government

FBPAUD5001 Audit bivalve mollusc growing and harvesting processes

Release: 1

FBPAUD5001 Audit bivalve mollusc growing and harvesting processes

Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Application

This unit of competency describes the skills and knowledge required to support a food safety audit of food safety programs of bivalve mollusc producers. The unit covers on-shore and wild growing, harvesting, cleaning, post-harvest handling and storage, stock movement, depuration and wet storage.

This unit applies to individuals who are responsible for auditing a bivalve mollusc growing and harvesting process. These audits would typically occur within the context of auditing a food safety program that defines related prerequisite program requirements. The audits are supported by state, territory and Commonwealth government regulations prescribing processes and requirements relating to the production of bivalve molluscs.

This unit does not cover the skills and knowledge to audit the classification of growing areas.

This unit supports relevant legislation, including food standards included in the Australia New Zealand Food Standards Code, industry codes of practice relating to validation and verification of a food safety program, and the audit requirements detailed in the National Regulatory Food Safety Auditor Guideline and Policy, and should be read in conjunction with these documents.

Both regulatory and commercial audit system owners may specify additional certification requirements of auditors eligible to audit food safety programs within their system.

Pre-requisite Unit

The prerequisite units of competency for this unit are:

- FBPAUD4002 Communicate and negotiate to conduct food safety audits
- FBPAUD4003 Conduct food safety audits
- FBPAUD4004 Identify, evaluate and control food safety hazards

Unit Sector

Food safety auditing (AUD)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify and assess food safety hazards and related control options for growing and harvesting bivalve molluscs	<p>1.1 Identify microbiological food safety hazards, by type and origin, that could present a risk when bivalve molluscs are consumed, and assess to determine risk level and control requirements</p> <p>1.2 Identify chemical food safety hazards that could present a risk in bivalve molluscs at the point of consumption, including toxin presence, by type, and assess to determine risk level and control requirements</p> <p>1.3 Identify control requirements and methods to ensure that bivalve molluscs meet food safety objectives</p>
2. Confirm that appropriate evidence supports validation of growing and harvesting bivalve molluscs	<p>2.1 Review validation evidence and records to confirm that an appropriate level of validation has been applied</p> <p>2.2 Identify and assess evidence used by the business to validate the process to confirm that it is credible and adequate to meet the food safety objective</p>
3. Verify bivalve mollusc growing and harvesting processes	<p>3.1 Identify, collect and review system records required to support verification against relevant shellfish quality programs</p> <p>3.2 Review business documentation and conduct inspections to confirm that facilities and equipment design and components comply with regulatory and business standards</p> <p>3.3 Review business documentation and conduct inspections to confirm that operational monitoring and testing procedures and frequency meet regulatory requirements, industry and business standards</p>

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	<ul style="list-style-type: none"> Interpret information relating to food safety and audit guidelines
Navigate the world of	<ul style="list-style-type: none"> Apply knowledge of regulations and policies relevant to food

Skill	Description
work	safety standards in the workplace <ul style="list-style-type: none"> Monitor adherence to legal and regulatory standards and responsibilities
Get the work done	<ul style="list-style-type: none"> Use problem-solving skills to identify and analyse non-conformance

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPAUD5001 Audit bivalve mollusc growing and harvesting processes	FDFAU4005A Audit bivalve mollusc growing and harvesting processes	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>