



**Australian Government**

# **FBPFSY2002 Apply food safety procedures**

**Release: 1**

# FBPFSY2002 Apply food safety procedures

## Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

## Application

This unit of competency describes the skills and knowledge required to maintain food safety, workplace cleanliness and personal hygiene, and conduct work tasks where work involves operation of production and/or packaging equipment and processes.

This unit applies to individuals who participate in and comply with safety programs in the food processing sector. It does not apply to the pharmaceutical industry.

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

## Pre-requisite Unit

Nil

## Unit Sector

Food Safety (FSY)

## 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. Implement the food safety program	1.1 Identify food handling requirements of the work task 1.2 Carry out food handling, and control food safety hazards according to the food safety program 1.3 Report any incident where food safety control requirements, including for food allergens, are not met, and take corrective action as directed 1.4 Record food safety information to meet requirements of the food

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	safety program 1.5 Maintain workplace cleanliness and sanitisation to meet workplace standards 1.6 Conduct work to comply with workplace environmental guidelines
2. Participate in maintaining and improving food safety	2.1 Monitor work area, materials, equipment and product to ensure compliance with food safety requirements 2.2 Identify and report processes, practices or conditions that could result in a food safety breach, and take corrective action as directed 2.3 Report food safety issues to supervisor
3. Comply with personal hygiene standards	3.1 Ensure personal hygiene meets the requirements of the food safety program 3.2 Report health conditions and illness as required by the food safety program 3.3 Wear appropriate clothing and footwear for the food handling task 3.4 Move around the workplace in compliance with the food safety program

## 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"> <li>Interpret information relating to food safety and environmental guidelines</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Monitor and interpret food safety information and data</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status

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FBPFSY2002 Apply food safety procedures	FBPFSY2001 Implement the food safety program and procedures	Title updated to better reflect work task Minor changes to Performance Criteria for clarity Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

## Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

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