



Australian Government

FBPFSY2003 Maintain food safety when loading, unloading and transporting food

Release: 1

FBPFSY2003 Maintain food safety when loading, unloading and transporting food

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 when loading and transporting temperature-sensitive ingredients and products.

This unit applies to loading, unloading and transport activities where the transport operator does not have direct physical contact with food.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

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. Prepare to transport food	1.1 Confirm work instructions and clarify where required 1.2 Identify health and safety hazards and report to supervisor 1.3 Wear appropriate personal protective clothing and equipment and ensure correct fit

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Confirm that food storage vehicles, containers and receptacles are appropriate for use 1.5 Prepare food storage vehicles and containers and receptacles for use according to workplace procedures and safety and food safety requirements 1.6 Follow hand washing and disinfecting procedures according to food safety requirements
2. Load, unload and transport food safely	2.1 Load and secure food to meet transportation and temperature control requirements according to workplace procedures and food safety requirements 2.2 Monitor food safety critical control points (CCPs) and measures to ensure that food safety is maintained during transport 2.3 Report incidents where food safety control requirements are not met, and take corrective action as directed 2.4 Unload food according to workplace procedures and transportation and temperature control requirements 2.5 Record food safety information according to workplace procedures

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	• Check cleaning records • Interpret food safety and health and safety requirements
Numeracy	• Assemble and sort product • Interpret temperature scales and charts (°C) • Estimate weights of product (g, kg, T) and volume (L, hL)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY2003 Maintain food safety when loading, unloading and transporting food	FBPOPR2012 Maintain food safety when loading, unloading and transporting food	Sector code of unit updated to better match work task Minor changes to Performance Criteria to clarify intent 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>