



Australian Government

FBPFSY3005 Control contaminants and allergens in food processing

Release: 1

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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 control food safety risks, including physical, chemical, microbiological and allergen risks, at a food processing facility, including raw materials, incoming goods, inputs and auxiliary materials and packaging.

This unit applies to individuals who take responsibility for operations in a food or beverage processing environment.

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. Assess physical risks to food processing	1.1 Identify types and sources of physical contamination at the food processing site 1.2 Identify risks of physical contamination to food processing.

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	product and consumer 1.3 Assess workplace procedures and practices to determine level of risk for physical contaminants, and identify opportunities for improvement 1.4 Identify control measures to eliminate or reduce risks of physical contamination
2. Assess chemical risks to food processing	2.1 Identify types and sources of chemical contamination at the food processing site 2.2 Identify risks of chemical contamination to food processing, product packaging and consumer 2.3 Assess workplace procedures and practices to determine level of risk for chemical contaminants, and identify opportunities for improvement 2.4 Identify control measures to eliminate or reduce risks of chemical contamination
3. Assess microbiological risks to food processing	3.1 Identify types and sources of microbiological contamination at the food processing site 3.2 Identify risks of microbiological contamination to food processing, product and consumer 3.3 Assess workplace procedures and practices to determine level of risk for microbiological contaminants, and identify opportunities for improvement 3.4 Identify control measures to eliminate or reduce risks of microbiological contamination
4. Assess allergenic risks to food processing	4.1 Identify types and sources of allergens at the food processing site 4.2 Identify risks of allergens to food processing, product and consumer 4.3 Assess workplace procedures and practices to determine level of risk for allergens, and identify opportunities for continuous improvement 4.4 Identify control measures to eliminate or reduce allergenic risks
5. Implement control measures to manage food safety risks	5.1 Implement control measures to minimise contaminants and allergens as part of work operations 5.2 Identify corrective actions and conditions for implementation 5.3 Identify and complete reporting and documentation associated

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	with controls, as required 5.4 Conduct control measures in accordance with workplace environmental guidelines

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	- Read and interpret food safety program requirements - Interpret workplace food safety practices, procedures and control measures
Writing	- Record results of inspection, sampling and testing - Report contamination and allergen risk
Oral communication	Use effective methods to communicate with team members, including active listening, asking for clarification, providing clear instructions and seeking advice from supervisor
Numeracy	Monitor and interpret gauges and scales

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY3005 Control contaminants and allergens in food processing	FBPOPR3001 Control contaminants and allergens in the workplace	Unit sector code updated to better match work task Prerequisite removed Elements reordered 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>