



Australian Government

FBPFSY4003 Perform an allergen risk review

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 perform an allergen risk review to establish the likelihood of allergens or cross-allergens being present in food and/or beverage products.

The unit applies to individuals who work in food and/or beverage processing sites and who have responsibility for managing or investigating the allergen status of food and/or beverage products.

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. Identify the regulatory requirements and obligations to produce safe food	1.1 Identify food safety legislation and regulations relevant to identifying allergens in product and process 1.2 Access and interpret industry guidance documents to identify allergens in product

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Access and interpret workplace requirements for controlling allergens 1.4 Identify foods that must be declared on food labels
2. Review allergens in raw materials and incoming goods	2.1 Identify presence of allergens in storage or processing of raw materials 2.2 Identify presence of allergens in storage or processing of incoming goods 2.3 Identify opportunities for the allergen ingredient to have cross-contact with other ingredients or products 2.4 Consider the form of cross-contact to inform subsequent control/s 2.5 Consider the amount of cross-contact to inform subsequent control/s
3. Review allergens at facility and within processing	3.1 Identify allergen-containing ingredients 3.2 Identify opportunities for the allergen-containing ingredient to have cross-contact with other ingredients or products at any stage of processing, handling or storage 3.3 Consider the form of cross-contact to inform subsequent control/s 3.4 Consider the amount of cross-contact to inform subsequent control/s
4. Eliminate and reduce allergens	4.1 Investigate whether any identified intentionally added or cross-contact allergens can be eliminated or reduced 4.2 Troubleshoot engineering and/or cleaning options to reduce the risk of allergen cross-contact 4.3 Document and implement allergen risk controls
5. Analyse food and environmental samples for allergens	5.1 Identify the appropriate sampling points and testing methodology for process and product 5.2 Take samples of product for allergen testing according to workplace requirements 5.3 Identify allergen analysis suitable for products 5.4 Conduct basic manufacturing-based tests on samples to identify allergens 5.5 Interpret results of tests to inform risk controls and declaration requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
6. Validate and verify control measures	6.1 Verify the allergen control measures are suitable 6.2 Validate the control measure, including cleaning procedures, to ensure allergens are controlled

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	Interpret materials and ingredient specifications, and identify known allergens
Numeracy	- Interpret unit measures in test results (such as protein vs commodity) - Use allergen unit measures – milligram per kilogram (mg/kg) or parts per million (ppm)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY4003 Perform an allergen risk review	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>