FBPFSY5001 Develop a HACCP-based food safety plan

Release: 1

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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 develop a hazard analysis critical control point (HACCP)-based food safety plan and to oversee its implementation and monitoring.

This unit applies to individuals who develop HACCP-based food safety plans in a workplace setting.

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
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Describe the product, and scope the food safety plan	1.1 Obtain the appropriate product-specific knowledge and expertise
	1.2 Specify the segment of the food chain and processes involved
	1.3 Identify the scope of the HACCP plan and specify the class of hazards
	1.4 Draw up a full description of the product
	1.5 Identify the intended use and client group for the product

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
2. Construct a flow diagram of production and confirm its applicability	2.1 Include all steps in the operation, from primary production, processing, manufacture and distribution to the consumer
	2.2 Use standard symbols and nomenclature to describe the processes and steps in the operation as a flow diagram
	2.3 Specify the steps preceding and following a new operation
	2.4 Validate the flow diagram against the operation at all stages of production
3. Analyse all potential hazards for each step and consider control measures	3.1 Identify hazards that can reasonably be expected to occur at each step
	3.2 Analyse hazards and identify the risks posed to the production of safe food
	3.3 Consider control measures for each hazard
4. Determine critical control points and the critical limits for each	4.1 Follow a process of decision-making to determine critical control points
	4.2 Check hazards at each critical control point to ensure a control measure can be put in place
	4.3 Modify the product or process where control measures are not available to allow a control measure at another stage
	4.4 Specify critical limits for each critical control point that are either measured or sensory
5. Establish a monitoring system for each critical control point	5.1 Establish appropriate monitoring methods for each critical control point
	5.2 Design monitoring methods to indicate the critical limit has been reached or is trending towards it
	5.3 Monitor frequently to ensure that the critical control point is in control
	5.4 Make adjustments on the basis of the monitoring of critical limits to prevent deviation and hazards occurring
6. Establish and record corrective actions and verification procedures	6.1 Design specific corrective actions to deal with deviations in the critical control point as they occur
	6.2 Document procedures for treating or disposing of product for occasions when critical limits are exceeded
	6.3 Develop verification procedures

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Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
	6.4 Carry out verification to ensure the HACCP system is working effectively
7. Establish documentation and recordkeeping requirements	7.1 Document all HACCP procedures
	7.2 Maintain records, including the collection of continuous monitoring data if required
	7.3 Access records to determine that procedures in place are maintaining critical limits at each critical control point
	7.4 Access HACCP procedures and review as part of continuous improvement
	7.5 Design food safety systems and documentation to meet the requirements of auditing standards

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
Numeracy	• Measure and record non-conformance with specifications and food safety program
Navigate the world of work	• Apply knowledge of regulations and policies relevant to workplace HACCP-based food safety program • Monitor adherence to legal and regulatory standards and responsibilities for self and others
Get the work done	• Devise and implement solutions for the development of a HACCP-based food safety plan, including a system for ongoing monitoring and review • Use problem-solving skills to respond to situations where hazard may not be effectively controlled

Unit Mapping Information

Code and title	Code and title	Comments	Equivalence status

current version	previous version		
FBPFSY5001 Develop a HACCP-based food safety plan	FDFFS5001A Develop a HACCP-based food safety plan	Updated to meet Standards for Training Packages

Prerequisite removed

Changes to Performance Criteria to clarify intent | Equivalent unit |

Links

Companion Volume Implementation Guides are found in VETNet: - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4