



Australian Government

HLTFSE005 Apply and monitor food safety requirements

Release: 1

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Modification History

Release	Comments
Release 1	<p>This version was released in <i>HLT Health Training Package release 3.0</i> and meets the requirements of the 2012 Standards for Training Packages.</p> <p>Significant changes to the elements and performance criteria. New evidence requirements for assessment, including volume and frequency requirements. Significant change to knowledge evidence. Removed prerequisite.</p> <p>Supersedes HLTF310C</p>

Application

This unit of competency describes the skills and knowledge required to control and monitor food safety and respond to non-conformance as required by the food safety program.

This unit applies to food services workers who implement the requirements of the food safety plan. Work is performed under supervision and within defined guidelines.

The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.

Elements and Performance Criteria

ELEMENT

Elements define the essential outcomes.

1. Implement and monitor the food safety program

PERFORMANCE CRITERIA

Performance criteria specify the level of performance needed to demonstrate achievement of the element.

1.1 Identify food safety hazards and respond to unsafe food and complaints

1.2 Monitor and control food safety hazards in accordance with food safety program requirements

1.3 Follow procedures to identify and separate product which is or may be non-conforming and/or implement other necessary corrective action

ELEMENT**PERFORMANCE CRITERIA**

Elements define the essential outcomes.

Performance criteria specify the level of performance needed to demonstrate achievement of the element.

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| <p>1.4 Promptly report non-conformance where food safety control requirements are not met</p> <p>1.5 Record results of monitoring and maintain records in accordance with food safety program requirements</p> | <p>2. Assist in the identification of breaches of food safety procedures</p> |
| <p>2.1 Assist in identifying potential and actual unmet food safety requirements</p> <p>2.2 Identify practices or processes in own work that could result in unsafe food</p> <p>2.3 Participate in investigating and reporting on unsafe food as identified by internal monitoring and/or customer complaints</p> | |

Foundation Skills

The Foundation Skills describe those required skills (language, literacy, numeracy and employment skills) that are essential to performance.

Foundation skills essential to performance are explicit in the performance criteria of this unit of competency.

Unit Mapping Information

No equivalent unit

Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=ced1390f-48d9-4ab0-bd50-b015e5485705>