



**Australian Government**

**Assessment Requirements for HLTFSE007  
Oversee the day-to-day implementation of  
food safety in the workplace**

**Release: 1**

# Assessment Requirements for HLTFS007 Oversee the day-to-day implementation of food safety in the workplace

## 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.</p> <p>Supersedes HLTFS309C</p>

## Performance Evidence

The candidate must show evidence of the ability to complete tasks outlined in the elements and performance criteria of this unit, manage tasks and manage contingencies in the context of the job role. There must be evidence that the candidate has:

- supervised workplace food safety program by:
  - communicating food safety requirements to at least 2 colleagues
  - identifying and revising at least 2 policies or procedures that may result in a food safety breach and communicating changes to colleagues
  - investigating at least 2 breaches or complaints and implemented appropriate corrective action and controls.

## Knowledge Evidence

The candidate must be able to demonstrate essential knowledge required to effectively complete tasks outlined in the elements and performance criteria of this unit, manage tasks and manage contingencies in the context of the work role. This includes knowledge of:

- legal obligations for food safety:
  - personal and company liability
  - relevant national, state/territory and industry-specific legislation and regulations
  - client requirements
- principles of a systematic approach to managing food safety, which includes:
  - identification of hazards that are likely to occur

- establishing appropriate methods of control
- monitoring controls
- describing corrective action to be taken if control conditions are not met
- recording information
- procedures for:
  - identifying, separating and recalling non-conforming product
  - handling, preparation, processing, display, packaging and storage requirements of materials and products used in the food handling area
  - reporting and record keeping
  - maintaining the food handling area:
    - cleaning and sanitation
    - pest control
    - waste management and food disposal
    - equipment calibration
    - temperature measuring devices.

## Assessment Conditions

Skills must have been demonstrated in a workplace or a simulated environment that reflects workplace conditions. The following conditions must be met for this unit:

- use of suitable facilities equipment and resources, including:
  - food service and food safety program policies and procedures
  - food service facilities, equipment and utensils for handling, storing and disposing of food and beverages
  - appropriate clothing and footwear
  - personal protective clothing and wound dressings
  - food and beverages
  - cleaning equipment
  - hand washing facilities and equipment
- modelling of industry operating conditions.

Assessors must satisfy the Standards for Registered Training Organisations (RTOs) 2015/AQTF mandatory competency requirements for assessors.

## Links

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