



Australian Government

HLTFSE007 Oversee the day-to-day implementation of food safety in the workplace

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.</p> <p>Supersedes HLTF309C</p>

Application

This unit describes the skills and knowledge required to supervise the day-to-day implementation of the food safety program across the entire business, process or food handling area.

This unit applies to workers who oversee and support others to implement the requirements of the food safety plan.

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. Support colleagues to implement the food safety program

PERFORMANCE CRITERIA

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

- 1.1 Communicate food safety requirements and procedures to others in the workplace
- 1.2 Support people in the food area to meet food safety requirements
- 1.3 Instruct food handlers on food safety program and

ELEMENT**PERFORMANCE CRITERIA**

Elements define the essential outcomes.

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

2. Control food safety in the workplace

legal requirements for completing food safety records

2.1 Identify processes and procedures that have or could result in a food safety breach

2.2 Implement procedures and controls for responding to and preventing food safety breaches

2.3 Investigate actual and potential non-conformance and complaints from clients relating to food safety

2.4 Respond to non-conformance and follow procedures to identify, separate and/or recall non-conforming food

2.5 Develop or revise procedures to support food safety control and prevent further breaches

2.6 Communicate all additional and/or revised processes and procedures to food handlers

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>