



**Australian Government**

# **SFIPRO301 Monitor hygiene and sanitation requirements**

**Release: 1**

# SFIPRO301 Monitor hygiene and sanitation requirements

## Modification History

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

## Application

This unit of competency describes the skills and knowledge required to monitor the hygiene and sanitation requirements for seafood processing, wholesaling and retailing operations. It includes the ability to respond to hygiene and sanitation issues.

The unit applies to individuals who are responsible for overseeing hygiene and sanitation procedures in a seafood processing facility, or wholesale or retail outlet.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food safety and environmental 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

Seafood Processing (PRO)

## 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. Implement hygiene and sanitation requirements	1.1 Communicate hygiene and sanitation regulatory and workplace requirements to other process workers 1.2 Ensure understanding of employer and employee responsibilities and obligations to achieve hygiene and sanitation compliance

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Monitor hygiene and sanitation practices	2.1 Observe workplace hygiene and sanitation practices to verify compliance with workplace and regulatory requirements 2.2 Report hygiene and sanitation practices requiring improvement as part of continuous improvement to relevant personnel 2.3 Evaluate impact of hygiene and sanitation monitoring on product and processing operations
3. Respond to hygiene and sanitation problems	3.1 Investigate hygiene and sanitation issues and/or causes of contamination 3.2 Take corrective action to respond to hygiene and sanitation problems and/or eliminate contamination 3.3 Follow up on recommended action arising from the investigation to ensure reinforcement, and document outcomes according to workplace procedures

## 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	<ul style="list-style-type: none"> <li>Interprets workplace procedures and hygiene and sanitation legislative requirements</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Selects and uses appropriate terminology when communicating with personnel</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Identifies sources of chemical, biological and physical contamination</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO301	Not applicable	New unit	No equivalent unit

Code and title current version	Code and title previous version	Comments	Equivalence status
Monitor hygiene and sanitation requirements			

## Links

Companion Volumes, including Implementation Guides, are available at VETNet: -  
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>