



**Australian Government**

# **SFISTR302 Supervise storage of temperature controlled stock**

**Release: 1**

## SFISTR302 Supervise storage of temperature controlled stock

### 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 supervise the storage of temperature controlled seafood stock to ensure that it remains at safe levels. It includes the ability to check stock storage documentation and deal with storage problems.

The unit applies to individuals who are responsible for supervising the storage of temperature controlled stock in storage facilities at seafood processing, retail or wholesale outlets.

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 Storage (STR)

### 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. Manage storage of stock	1.1 Identify stock requiring temperature control according to workplace and food safety requirements 1.2 Assign stock in correct storage areas to meet storage temperature and stock rotation requirements 1.3 Check that stock is stored in the assigned storage areas and storage

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	information is documented according to workplace procedures 1.4 Communicate with the appropriate personnel to rectify problems with stock storage
2. Supervise temperature monitoring of stock	2.1 Select and use the required temperature monitoring equipment, including personal protective equipment 2.2 Check temperature of stock to confirm temperature is within required limits for stock 2.3 Inspect storage areas to confirm temperature is within range of stock types 2.4 Check storage time in temperature controlled storage areas against stock rotation requirements 2.5 Inspect stock temperature documentation has been maintained according to workplace and food safety requirements 2.6 Identify damaged stock and out-of-specification storage temperatures and determine causes 2.7 Communicate with appropriate personnel to rectify problems with temperature monitoring

## 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.*

<b>Skill</b>	<b>Description</b>
Numeracy	<ul style="list-style-type: none"> <li>Reads instrumentation gauges</li> </ul>
Reading	<ul style="list-style-type: none"> <li>Interprets workplace procedures and food safety legislative requirements</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Selects and uses appropriate terminology when communicating with personnel about storage requirements and problem rectification</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Uses digital technologies, including thermometers and temperature probes</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFISTR302 Supervise storage of temperature controlled stock	Not applicable	New unit	No equivalent unit

## Links

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