



**Australian Government**

# **SIRRFSA001 Handle food safely in a retail environment**

**Release: 1**

# **SIRRFSA001 Handle food safely in a retail environment**

## **Modification History**

Not applicable.

## **Application**

This unit describes the performance outcomes, skills and knowledge required to handle food safely in the retail environment following organisational food safety procedures and relevant legislation and standard procedures.

It applies to individuals working in roles that involve the handling of food. They operate with some independence under general supervision and guidance from others, and within established organisational policies and procedures and relevant legislative requirements.

Food handlers must comply with the requirements contained within the Australia New Zealand Food Standards (ANZFS) Code (the Code).

The legislative requirement for a business to comply with the national standard for food safety practices, along with training and certification requirements, differ between State and Territory Governments. Those developing training to support this unit must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

In some states and territories businesses are required to designate a food safety supervisor who is required to be certified as competent in this unit through a registered training organisation.

## **Pre-requisite Unit**

Nil

## **Competency Field**

Food Safety

## **Unit Sector**

Retail

## **Elements and Performance Criteria**

### **ELEMENTS**

### **PERFORMANCE CRITERIA**

Elements describe the essential outcomes.

Performance criteria describe the performance needed to demonstrate achievement of the element.

- |                       |   |
|-----------------------|---|
| 1. Follow food safety | 1.1. Access information from food safety program to ensure food |
|-----------------------|---|

- program. handling is completed safely.
- 1.2. Monitor food safety according to organisational processes and document as required.
  - 1.3. Control identified food safety hazards relevant to operations.
  - 1.4. Take corrective action within scope of job responsibility when non-compliance and food safety hazards are identified and report to relevant personnel as required.
  - 1.5. Record food safety information, including equipment breakdowns, according to food safety program.
2. Store and handle food safely.
    - 2.1. Receive and transport food supplies to appropriate storage areas promptly, safely and without damage.
    - 2.2. Store and display food in environmental conditions that protect against contamination and maximise freshness, quality and appearance.
    - 2.3. Store food at controlled temperatures and ensure that food items remain at correct temperature during storage and display.
    - 2.4. Use cooling and heating processes that support microbiological safety of food.
    - 2.5. Identify and take action to remove potentially unsafe food safety processes or situations.
    - 2.6. Change or sanitise food-handling implements between handling different food products to avoid cross-contamination.
    - 2.7. Mark and keep separate from other foodstuffs any food identified for disposal until disposal is complete.
    - 2.8. Dispose of food promptly to avoid cross-contamination.
  3. Maintain personal hygiene standards.
    - 3.1. Follow hand washing procedures to minimise risk of contamination.
    - 3.2. Wear appropriate clothing and footwear and maintain uniform cleanliness standards.
    - 3.3. Secure hair and cover all open wounds to minimise risk to food safety.
    - 3.4. Report any health issues or illness to appropriate personnel.
  4. Maintain equipment and work area.
    - 4.1. Clean and sanitise equipment, surfaces and utensils following organisational procedures.
    - 4.2. Identify and report cleaning, sanitising and maintenance requirements.
    - 4.3. Dispose of or report chipped, broken or cracked food handling utensils.
    - 4.4. Take measures within scope of responsibility to ensure food-handling areas are free from insects, pests and vermin and report incidents of animal or pest infestation.

## Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	<ul style="list-style-type: none"><li>interpret plain English documents that outline organisational policies and procedures for food safety and hygiene and sanitation practices.</li></ul>
Numeracy skills to:	<ul style="list-style-type: none"><li>calibrate and use a temperature probe and calculate timing appropriate to the preparation of food products</li><li>follow simple dilution requirements for chemicals and cleaning products, and calculate ratios in order to make them up.</li></ul>

## Unit Mapping Information

No equivalent unit.

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=ca051b1b-5101-4ec2-ac1c-49699303188d>