



**Australian Government**

# **Assessment Requirements for SIRRFSA002 Supervise a food safety program**

**Release: 1**

# Assessment Requirements for SIRRFSA002 Supervise a food safety program

## Modification History

Not applicable.

## Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- supervise a food safety program during three work shifts by:
  - monitoring team performance and ensuring adherence to organisational policies and procedures, and legislative requirements
  - modelling hygiene and sanitation practices for food safety
  - conducting inspections of the following to monitor compliance with food safety programs:
    - food receipt, storage, handling and preparation
    - food handling equipment and areas
    - use of personal protection equipment
    - storage and use of chemicals
    - food safety record keeping and reporting
    - cleaning and maintenance of equipment and work area
  - reporting on food safety compliance issues
  - responding to occurrences of non compliance, promptly identifying and rectifying problems.

## Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- techniques for:
  - identifying actual and potential contamination and cross-contamination hazards
  - minimising contamination and spoilage
- organisation food safety policies, plans and responsibilities, including relationship between the quality system, the food safety program and audit requirements
- methods for the elimination, prevention and solution of contamination problems
- roles and responsibilities of food safety personnel for food handling requirements, from raw material to finished product
- storage requirements for cleaning chemicals, insecticides and pesticides
- techniques for coaching individuals and teams

- product recall procedures.

## Assessment Conditions

Skills must be demonstrated in a retail environment. This can be:

- an industry workplace
- a simulated retail work environment.

Assessment must ensure access to:

- relevant documentation:
  - food safety program
  - organisational policies and procedures on hygiene and sanitation practices
  - hazard control measures
  - food safety incident report
  - cleaning and maintenance schedules and safety data sheets for cleaning and sterilising products
- personal protective clothing and equipment:
  - aprons and outerwear
  - food handling gloves
  - correct head and footwear
- cleaning and sanitation materials and chemicals
- food products
- food handling implements
- food handling equipment
- food storage and display equipment
- team members; these can be:
  - individuals in an industry workplace, or
  - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors.

## Links

Companion Volume implementation guides are found in VETNet -

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