



**Australian Government**

# **SIRRFSA002 Supervise a food safety program**

**Release: 1**

# **SIRRFSA002 Supervise a food safety program**

## **Modification History**

Not applicable.

## **Application**

This unit describes the performance outcomes, skills and knowledge required to monitor implementation of, and adherence to, a food safety program by coordinating corrective action to ensure compliance with food safety standards; providing support and guidance to team members; and making contributions to the improvement of the food safety program.

It applies to individuals working in roles responsible for the supervision of food handling practices and adherence to food safety programs. They operate with independence and under limited 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.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

## **Pre-requisite Unit**

SIRRFSA001 Handle food safely in a retail environment

## **Competency Field**

Food Safety

## **Unit Sector**

Retail

## **Elements and Performance Criteria**

### **ELEMENTS**

Elements describe the essential outcomes.

### **PERFORMANCE CRITERIA**

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

1. Monitor food safety program.
  - 1.1. Communicate food safety requirements, procedures and individual responsibilities and impact of non-compliance to team members that handle food.
  - 1.2. Monitor individual and team performance to ensure compliance with legislative requirements and organisational procedures for food safety.
  - 1.3. Develop and maintain regular schedules for cleaning tasks and inspections.
  - 1.4. Implement procedures for prompt waste removal.
  - 1.5. Implement procedures for prompt eradication of insects, pests and vermin.
  - 1.6. Coordinate safe storage of cleaning chemicals, insecticides and pesticides.
  - 1.7. Monitor food receipt, storage, preparation and handling to ensure compliance with legislative requirements and organisational procedures for food safety.
  - 1.8. Monitor food handler hygiene and use of personal protective equipment to ensure compliance with legislative requirements and organisational procedures for food safety.
  - 1.9. Monitor use and cleanliness of food handling equipment and areas to prevent cross contamination.
2. Respond to food safety non-compliance and hazards.
  - 2.1. Identify food safety hazards and promptly take corrective action to prevent occurrence of contamination and spoilage.
  - 2.2. Implement product recall identification processes, and promptly withdraw products from public sale as required.
  - 2.3. Implement procedures for dealing with non-compliance according to food safety program.
  - 2.4. Report non-compliance as required.
3. Contribute to continuous improvement of food safety program.
  - 3.1. Identify causes of non-compliance and implement control measures to prevent recurrence.
  - 3.2. Identify opportunities to minimise food safety hazards and communicate opportunities to relevant personnel.
  - 3.3. Coach individuals or teams to improve food safety awareness and compliance.
  - 3.4. Record food safety information and report on performance.

## Foundation Skills

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=ca051b1b-5101-4ec2-ac1c-49699303188d>