Assessment Requirements for SITXFSA001
Use hygienic practices for food safety

Release: 1
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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:

- demonstrate use of safe food handling practices in food handling work functions in line with organisational hygiene procedures on at least three occasions
- demonstrate procedures to:
  - identify food hazards
  - report unsafe practices
  - report incidents of food contamination.

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

- basic aspects of commonwealth, state or territory food safety laws, standards and codes as follows:
  - meaning of contaminant, contamination and potentially hazardous foods as defined by the Australia New Zealand Food Standards Code
  - employee and employer responsibility to participate in hygienic practices
  - reasons for food safety programs and what they must contain
  - role of local government regulators
  - ramifications of failure to observe food safety law and organisational policies and procedures
- health issues likely to cause a hygiene risk relevant to food safety:
  - airborne diseases
  - food-borne diseases
  - infectious diseases
- hygiene actions that must be adhered to in order to avoid food-borne illnesses
- hand washing practices:
  - before commencing or recommencing work with food
  - immediately after:
    - handling raw food
    - smoking, coughing, sneezing or blowing the nose
• eating or drinking
• touching the hair, scalp or any wound
• using the toilet
• basic aspects of hazard analysis and critical control points (HACCP) method of controlling food safety
• specific industry sector and organisation:
  • major causes of food contamination and food-borne illnesses
  • sources and effects of microbiological contamination of food
  • workplace hygiene hazards when handling food and food contact surfaces
  • basic content of organisational food safety programs
  • contents of organisational hygiene and food safety procedures
  • hygienic work practices for individual job roles and responsibilities.

Assessment Conditions
Skills must be demonstrated in an operational food preparation area. This can be:
• an industry workplace
• a simulated industry environment.

Assessment must ensure access to:
• fixtures:
  • work benches
  • refrigeration unit
  • sink
  • storage facilities
• small equipment:
  • assorted pots and pans
  • containers for hot and cold storage
  • crockery
  • cutlery
  • cutting boards
  • food handler gloves
  • glassware
  • knives
  • packaging materials
  • receptacles for presentation and display purposes
• small utensils:
  • tongs
  • serving utensils
• appropriate facilities for handwashing:
- designated hand washing sink
- antiseptic liquid soap
- single use towels
- warm running water
- food ingredients and ready to eat food items
- current plain English regulatory documents distributed by the commonwealth, state, territory or local government food safety authority
- Australia New Zealand Food Standards Code
- current commercial food safety programs, policies and procedures used for managing food safety.

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=68c40a93-e51d-4e0f-bc06-899dff092694](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694)