



Australian Government

Assessment Requirements for SITXFSA005

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:

- use hygienic food handling practices in line with organisational procedures, including each of the following on at least three occasions:
 - correct hand-washing procedures
 - appropriate use of uniform and personal protective equipment
 - effective personal health and hygiene practices
 - hygienic food service
- use procedures to:
 - report unsafe hygiene practices.

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
 - 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
- effective hand washing procedures
- when hand-washing is required:
 - upon entering a food service area
 - before commencing or recommencing work with food

- immediately after:
 - handling raw food
 - handling money
 - smoking, coughing, sneezing or blowing the nose
 - eating or drinking
 - touching the hair, scalp or any wound
 - using the toilet
 - using cleaning products or chemicals
 - using point of sale terminals
- effective personal health and hygiene practices:
 - skin clean and no body odour
 - non-excessive make-up
 - hair clean and long hair tied back or in hair net
 - nails clean and appropriate length
 - clean-shaven or beard trimmed
 - clean uniform or clothing and enclosed shoes
 - piercings removed or covered
 - use of appropriate food-grade bandages where required
- for specific industry sector and organisation:
 - major hygiene-related causes of food contamination and food-borne illnesses
 - workplace hygiene hazards when handling food and food contact surfaces
 - contents of organisational hygiene and food safety procedures
 - hygienic work practices for individual job roles and responsibilities
 - procedures for reporting hygiene risks and unsafe work practices, including personal health issues.

Assessment Conditions

Skills must be demonstrated in an operational food preparation or service environment. This can be:

- an industry workplace; or
- an industry-realistic simulated environment.

Assessment must ensure access to all fixtures and equipment required in the specific industry environment.

This includes:

- food handler gloves
- receptacles for storage and display purposes
- serving utensils
- appropriate changing facilities
- personal protective equipment relevant to job role

- appropriate facilities for handwashing:
 - designated hand washing sink
 - antiseptic liquid soap
 - single use towels
 - warm running water
- first aid kit
- 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 organisational hygiene and food safety policies and procedures.

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>