



Australian Government

AMPX413 Manage and maintain a food safety plan

Release: 1

AMPX413 Manage and maintain a food safety plan

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to manage a food safety plan.

Food safety is critical to public health and safety and the successful operation of meat industry businesses. This unit is applicable to managers in meat retail establishments, and supervisors and team leaders in smallgoods, meat processing and food services establishments, who maintain a food safety plan or system in a designated work area.

All work should be carried out to comply with workplace and regulatory requirements.

This unit applies to individuals who take responsibility for their own work and for the quality of others' work within known parameters. They provide and communicate solutions to a range of predictable and sometimes unpredictable problems.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

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

Pre-requisite Unit

Nil.

Unit Sector

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Manage the implementation of the food safety plan	1.1 Explain food safety principles, procedures and requirements, including regulatory requirements, to the team 1.2 Develop team commitment to, and responsibility for, food safety

Element	Performance criteria
	1.3 Develop and implement procedures to support the food safety plan 1.4 Provide training and mentoring to the team to assist implementation
2. Monitor the food safety plan and take corrective action	2.1 Monitor team implementation of the food safety plan 2.2 Complete records and reports accurately and on schedule 2.3 Take prompt action to correct non-conformance in accordance with enterprise and regulatory requirements 2.4 Identify and analyse causes of non-conformance 2.5 Implement control measures to prevent future non-conformance 2.6 Report non-conformance in accordance with enterprise requirements
3. Maintain the food safety plan	3.1 Seek feedback from all personnel to identify potential hazards, corrective actions and controls 3.2 Identify processes or conditions which could result in breaches of food safety procedures and take preventive or corrective action 3.3 Update corrective action and control procedures to improve food safety 3.4 Complete documentation in accordance with enterprise and regulatory requirements

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

MTMPSR406C Manage and maintain a food safety plan	E
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Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

