



Australian Government

FBPOPR2012 Maintain food safety when loading, unloading and transporting food

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0

Application

This unit of competency describes the skills and knowledge required to maintain food safety when loading and transporting temperature-sensitive ingredients and products.

This unit applies to loading, unloading and transport activities where the transport operator does not have direct physical contact with food. Where food is handled directly by the transport operator, the relevant food handling unit also applies.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Operational (OPR)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare to transport food	1.1 Read or listen to work instructions from supervisor and clarify where needed 1.2 Identify work health and safety hazards and tell supervisor

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Wear appropriate personal protective equipment and ensure correct fit 1.4 Confirm that food storage vehicles, containers and receptacles are appropriate for use 1.5 Prepare food storage vehicles and containers and receptacles for use according to workplace procedures and safety and food safety requirements 1.6 Load and secure food to meet transportation and temperature control requirements according to workplace procedures and food safety requirements 1.7 Follow hand washing and disinfecting procedures according to food safety requirements
2. Load, unload and transport food safely	2.1 Monitor food safety control measures to ensure that food safety is maintained during transport 2.2 Report incidents where food safety control requirements are not met and take corrective action as directed 2.3 Unload food according to workplace procedures and transportation and temperature control requirements 2.4 Record food safety information according to workplace procedures

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Numeracy	- Assemble and sort product - Count accurately - Read a thermometer and temperature charts - Weigh product
Reading	- Check cleaning records - Interpret and follow food safety and work health and safety requirements
Navigate the world of	Apply workplace procedures relevant to own responsibilities

Skill	Description
work	- Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and procedures, quality requirements and operating procedures - Take steps to develop skills and knowledge of temperature controlled food products
Interact with others	- Communicate and report operational and safety information to relevant persons - Select and use appropriate terminology when communicating with personnel - Participate in conversations relevant to role by responding and explaining as required
Get the work done	- Make routine decisions relating to temperature, freshness and handling of product - Recognise and respond to non-conforming product - Use digital technologies including electronic scales

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2012 Maintain food safety when loading, unloading and transporting food	FDFOP2012A Maintain food safety when loading, unloading and transporting food	Updated to meet Standards for Training Packages	Equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPOPR2012 Maintain food safety when loading, unloading and transporting food

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Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has maintained food safety when loading, unloading and transporting food on at least one occasion, including:

- accessing workplace information to determine food handling and transport requirements
- selecting, fitting and using PPE
- confirming that the vehicle and associated equipment are appropriate and ready for use, including confirming that vehicle type is capable of maintaining the required temperature range for product
- preparing transport containers (this will vary depending on the type of food and transport method), such as checking cleaning records and, where required, confirming product compatibility to ascertain that appropriate level of cleaning has occurred
- preparing the storage/holding environment as required, including confirming that temperature parameters for the loading and unloading areas are met
- following procedures to load/unload food to ensure that materials/product is loaded/unloaded in correct sequence and configuration and that food cannot become contaminated by being located in proximity to other food or non-food items that can cause contamination (osmosis)
- monitoring temperature parameters and related food safety control points before, during and after transporting food, and recording information in the required format
- taking appropriate corrective action in response to failure to meet temperature parameters or other food safety requirements as required by workplace procedures
- cleaning and sanitising food containers according to enterprise procedures
- following relevant work health and safety procedures.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- work health and safety hazards and controls, including the purpose and limitations of protective clothing and equipment
- food safety control points in the loading/unloading and transportation of food materials and product, and related methods of control
- characteristics of food transported and related transport environment requirements
- microbiological, physical and chemical hazards that can occur when loading, transporting and unloading food, appropriate to nature and method of food transported, including the types of hazards likely to occur, the conditions under which they occur, and possible consequences
- methods and procedures used to control food safety hazards (this depends on the type of controls and equipment used), including the purpose and operation of equipment procedures in place to maintain food safety and workplace records, such as temperature control charts and cleaning and sanitation records
- procedures used to confirm that transportation and related food safety equipment is appropriate for use and operational, such as equipment capacity to maintain a given temperature environment appropriate to the food product
- cleaning and sanitation requirements for maintaining food safety when loading, unloading and transporting food
- potential for cross-contamination resulting from location in proximity to other food or non-food items that are transported, where contamination by osmosis is a possibility.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - workplace information, including temperature charts and cleaning records
 - food storage vehicles, containers and receptacles
 - food materials and product to be loaded/unloaded and transported
- specifications:
 - work procedures relevant to loading/unloading and transportation, including advice on required temperature parameters to be maintained
 - food safety information
 - loading/unloading and transport advice/schedules
 - documentation and recording requirements and procedures.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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