



Australian Government

Assessment Requirements for FBPOPR3001 Control contaminants and allergens in the workplace

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

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 controlled contaminants and allergens in the workplace on at least one occasion, including:

- identifying the types of physical, chemical and microbiological contaminants and allergens that present a risk in the workplace
- identifying sources of risks
- examining control measures
- describing the appropriate monitoring requirements for each risk, including:
 - method or procedure to be followed
 - frequency and timing
 - person responsible
 - information to be recorded (procedures to be followed would be typically specified in the form of a standard operating procedure or work instruction)
- describing corrective action requirements in the event that acceptable limits or requirements of controls are not met
- developing or reviewing documentation relating to the food safety program, including process flow diagrams, hazard analysis charts and tables, support program requirements, data analysis reports, corrective action reports and verification reports
- using oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- communicating food safety responsibilities within level of responsibility
- implementing control measures as part of work operations
- identifying emergency procedures and conditions for implementation
- 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:

- the purpose and intent of food safety legislation and control measures for contaminants and allergens
- roles and responsibilities for development and maintenance of the control measures
- food processing methods used in the workplace or work area and the risks of contamination
- sources of technical expertise on contaminants and allergens
- the role of control measures in the food safety program
- documentation and recording requirements to support communication and monitoring of the food safety program, including procedures for maintaining and updating relevant documents, including operating procedures
- main types of food safety contamination likely to occur given the type of product and processing methods used
- acceptable control methods for the hazards identified, and required corrective action when control requirements are not met
- validation and verification processes, techniques, and responsibilities to control contaminants and allergens in the workplace.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on monitoring requirements, control methods and corrective action for risks
 - 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.

Links

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