



Australian Government

FBPOPR3001 Control contaminants and allergens in the workplace

Release: 1

FBPOPR3001 Control contaminants and allergens in the workplace

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 control contaminants and allergens in the workplace.

This unit applies to individuals who work under broad direction and take responsibility for their own work in a food or beverage processing environment.

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

FDFFS2001A Implement the food safety program and procedures

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. Assess risk of physical contamination	1.1 Identify types and sources of physical contamination in the workplace 1.2 Identify risks of physical contamination to operations, product and consumer

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 Identify control measures to eliminate or reduce risks of physical contamination 1.4 Assess workplace procedures and practices to determine level of risk for physical contaminants and identify opportunities for improvement
2. Assess risk of chemical contamination	2.1 Identify types and sources of chemical contamination in the workplace 2.2 Identify risks of chemical contamination to operations, product and consumer 2.3 Identify control measures to eliminate or reduce risks of chemical contamination 2.4 Assess workplace procedures and practices to determine level of risk for chemical contaminants and identify opportunities for improvement
3. Assess risk of microbiological contamination	3.1 Identify types and sources of microbiological contamination in the workplace 3.2 Identify risks of microbiological contamination to operations, product and consumer 3.3 Identify control measures to eliminate or reduce risks of microbiological contamination 3.4 Assess workplace procedures and practices to determine level of risk for microbiological contaminants and identify opportunities for improvement
4. Assess risk of allergens in the workplace	4.1 Identify types and sources of allergens in the workplace 4.2 Identify risks of allergens to operations, product and consumer 4.3 Identify control measures to eliminate or reduce risks of allergens 4.4 Assess workplace procedures and practices to determine level of risk for allergens and identify opportunities for improvement
5. Implement control measures to manage contaminants and allergens	5.1 Implement control measures to minimise contaminants and allergens as part of work operations 5.2 Identify emergency procedures and conditions for implementation 5.3 Identify and complete reporting and documentation associated with controls, as required 5.4 Conduct control measures in accordance with workplace

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	environmental guidelines

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
Reading	- Interpret workplace and standard operating procedures relevant to job role - Read and interpret food safety program requirements - Interpret workplace food safety practices, procedures and control measures
Writing	- Record results of inspection, sampling and testing - Report contamination and allergen risk
Numeracy	Monitor and interpret control indicators and data
Navigate the world of work	- Apply workplace procedures to own role and responsibilities - Identify skills, knowledge and experience required for performing own role in the workplace - Ask questions to clarify understanding or seek further information
Interact with others	- Select and use communication strategies appropriate for purpose when interacting with work colleagues and customers - Use active listening, observational and questioning techniques to confirm information about food safety program - Identify and describe responsibilities, skills, knowledge and experience within context of job role - Seek and provide feedback on current work performance
Get the work done	- Maintain a clean and hazard-free work area - Manage and prioritise tasks and timelines - Make decisions and solve problems related to control of contaminants and allergens

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3001 Control contaminants and allergens in the workplace	FDFOP3001A Control contaminants and allergens in the workplace	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 FBPOPR3001 Control contaminants and allergens in the workplace

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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 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

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