



**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<br>1.2 Identify risks of physical contamination to operations, product and consumer |

| <b>Elements</b>                                                    | <b>Performance Criteria</b>                                                                                                                                                                                                                                                                                                                                                                                                                           |
|--------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Elements describe the essential outcomes.</i>                   | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>                                                                                                                                                                                                                                                                                                                                                |
|                                                                    | <p>1.3 Identify control measures to eliminate or reduce risks of physical contamination</p> <p>1.4 Assess workplace procedures and practices to determine level of risk for physical contaminants and identify opportunities for improvement</p>                                                                                                                                                                                                      |
| 2. Assess risk of chemical contamination                           | <p>2.1 Identify types and sources of chemical contamination in the workplace</p> <p>2.2 Identify risks of chemical contamination to operations, product and consumer</p> <p>2.3 Identify control measures to eliminate or reduce risks of chemical contamination</p> <p>2.4 Assess workplace procedures and practices to determine level of risk for chemical contaminants and identify opportunities for improvement</p>                             |
| 3. Assess risk of microbiological contamination                    | <p>3.1 Identify types and sources of microbiological contamination in the workplace</p> <p>3.2 Identify risks of microbiological contamination to operations, product and consumer</p> <p>3.3 Identify control measures to eliminate or reduce risks of microbiological contamination</p> <p>3.4 Assess workplace procedures and practices to determine level of risk for microbiological contaminants and identify opportunities for improvement</p> |
| 4. Assess risk of allergens in the workplace                       | <p>4.1 Identify types and sources of allergens in the workplace</p> <p>4.2 Identify risks of allergens to operations, product and consumer</p> <p>4.3 Identify control measures to eliminate or reduce risks of allergens</p> <p>4.4 Assess workplace procedures and practices to determine level of risk for allergens and identify opportunities for improvement</p>                                                                                |
| 5. Implement control measures to manage contaminants and allergens | <p>5.1 Implement control measures to minimise contaminants and allergens as part of work operations</p> <p>5.2 Identify emergency procedures and conditions for implementation</p> <p>5.3 Identify and complete reporting and documentation associated with controls, as required</p> <p>5.4 Conduct control measures in accordance with workplace</p>                                                                                                |

| 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                    | <ul style="list-style-type: none"><li>• Interpret workplace and standard operating procedures relevant to job role</li><li>• Read and interpret food safety program requirements</li><li>• Interpret workplace food safety practices, procedures and control measures</li></ul>                                                                                                                                                                                               |
| Writing                    | <ul style="list-style-type: none"><li>• Record results of inspection, sampling and testing</li><li>• Report contamination and allergen risk</li></ul>                                                                                                                                                                                                                                                                                                                         |
| Numeracy                   | <ul style="list-style-type: none"><li>• Monitor and interpret control indicators and data</li></ul>                                                                                                                                                                                                                                                                                                                                                                           |
| Navigate the world of work | <ul style="list-style-type: none"><li>• Apply workplace procedures to own role and responsibilities</li><li>• Identify skills, knowledge and experience required for performing own role in the workplace</li><li>• Ask questions to clarify understanding or seek further information</li></ul>                                                                                                                                                                              |
| Interact with others       | <ul style="list-style-type: none"><li>• Select and use communication strategies appropriate for purpose when interacting with work colleagues and customers</li><li>• Use active listening, observational and questioning techniques to confirm information about food safety program</li><li>• Identify and describe responsibilities, skills, knowledge and experience within context of job role</li><li>• Seek and provide feedback on current work performance</li></ul> |
| Get the work done          | <ul style="list-style-type: none"><li>• Maintain a clean and hazard-free work area</li><li>• Manage and prioritise tasks and timelines</li><li>• Make decisions and solve problems related to control of contaminants and allergens</li></ul>                                                                                                                                                                                                                                 |

## Unit Mapping Information

| Code and title<br>current version                                          | Code and title<br>previous version                                         | Comments                                              | Equivalence status |
|----------------------------------------------------------------------------|----------------------------------------------------------------------------|-------------------------------------------------------|--------------------|
| FBPOPR3001<br>Control<br>contaminants and<br>allergens in the<br>workplace | FDFOP3001A<br>Control<br>contaminants and<br>allergens in the<br>workplace | Updated to meet<br>Standards for Training<br>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>