



Australian Government

Assessment Requirements for SFIPRO402 Manage a product recall

Release: 1

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Modification History

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

Performance Evidence

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

There must be evidence that the individual has planned for and managed a product recall on at least one occasion, including:

- gathering information to establish the need to recall product
- developing rules for engaging with media
- developing procedures for the product recall
- communicating with personnel on the recall
- maintaining and storing records during recall period
- managing the disposal or destruction of recalled products
- evaluating the recall process and preparing a report to determine improvements.

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:

- causes and effects of contamination and cross-contamination in seafood products, and when a product recall is required
- procedures for recall and/or return of product in the normal course of business
- quality assurance principles and practices for product recall
- procedures to handle food recalls required by Australian food standards
- roles and responsibilities of stakeholders in a product (emergency) recall
- state, territory or national health agency requirements for notification in the event of a food recall
- communication protocols in managing the product recall process
- record keeping for the product recall process
- disposal and destruction procedures for recalled product
- procedures for evaluating the product recall process.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood processing, wholesale or retail workplace or an environment that accurately represents workplace conditions
- specifications:
 - production records
 - workplace food safety plan
 - workplace policy and procedures for the return and/or recall of product, including advice on communication protocols
 - relevant food safety standards
 - food recall protocols
- relationships:
 - evidence of interactions with relevant personnel.

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=e31d8c6b-1608-4d77-9f71-9ee749456273>