



Australian Government

SIRRFSA002 Supervise a food safety program

Release: 1

SIRRFSA002 Supervise a food safety program

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to monitor implementation of, and adherence to, a food safety program by coordinating corrective action to ensure compliance with food safety standards; providing support and guidance to team members; and making contributions to the improvement of the food safety program.

It applies to individuals working in roles responsible for the supervision of food handling practices and adherence to food safety programs. They operate with independence and under limited supervision and guidance from others, and within established organisational policies and procedures and relevant legislative requirements.

Food handlers must comply with the requirements contained within the Australia New Zealand Food Standards (ANZFS) Code (the Code).

The legislative requirement for a business to comply with the national standard for food safety practices, along with training and certification requirements, differ between State and Territory Governments. Those developing training to support this unit must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

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

Pre-requisite Unit

SIRRFSA001 Handle food safely in a retail environment

Competency Field

Food Safety

Unit Sector

Retail

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

1. Monitor food safety program.
 - 1.1. Communicate food safety requirements, procedures and individual responsibilities and impact of non-compliance to team members that handle food.
 - 1.2. Monitor individual and team performance to ensure compliance with legislative requirements and organisational procedures for food safety.
 - 1.3. Develop and maintain regular schedules for cleaning tasks and inspections.
 - 1.4. Implement procedures for prompt waste removal.
 - 1.5. Implement procedures for prompt eradication of insects, pests and vermin.
 - 1.6. Coordinate safe storage of cleaning chemicals, insecticides and pesticides.
 - 1.7. Monitor food receipt, storage, preparation and handling to ensure compliance with legislative requirements and organisational procedures for food safety.
 - 1.8. Monitor food handler hygiene and use of personal protective equipment to ensure compliance with legislative requirements and organisational procedures for food safety.
 - 1.9. Monitor use and cleanliness of food handling equipment and areas to prevent cross contamination.
2. Respond to food safety non-compliance and hazards.
 - 2.1. Identify food safety hazards and promptly take corrective action to prevent occurrence of contamination and spoilage.
 - 2.2. Implement product recall identification processes, and promptly withdraw products from public sale as required.
 - 2.3. Implement procedures for dealing with non-compliance according to food safety program.
 - 2.4. Report non-compliance as required.
3. Contribute to continuous improvement of food safety program.
 - 3.1. Identify causes of non-compliance and implement control measures to prevent recurrence.
 - 3.2. Identify opportunities to minimise food safety hazards and communicate opportunities to relevant personnel.
 - 3.3. Coach individuals or teams to improve food safety awareness and compliance.
 - 3.4. Record food safety information and report on performance.

Foundation Skills

Foundation skills essential to performance are explicit in the performance criteria of this unit of competency.

Unit Mapping Information

No equivalent unit.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=ca051b1b-5101-4ec2-ac1c-49699303188d>

Assessment Requirements for SIRRFSA002 Supervise a food safety program

Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- supervise a food safety program during three work shifts by:
 - monitoring team performance and ensuring adherence to organisational policies and procedures, and legislative requirements
 - modelling hygiene and sanitation practices for food safety
 - conducting inspections of the following to monitor compliance with food safety programs:
 - food receipt, storage, handling and preparation
 - food handling equipment and areas
 - use of personal protection equipment
 - storage and use of chemicals
 - food safety record keeping and reporting
 - cleaning and maintenance of equipment and work area
 - reporting on food safety compliance issues
 - responding to occurrences of non compliance, promptly identifying and rectifying problems.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- techniques for:
 - identifying actual and potential contamination and cross-contamination hazards
 - minimising contamination and spoilage
- organisation food safety policies, plans and responsibilities, including relationship between the quality system, the food safety program and audit requirements
- methods for the elimination, prevention and solution of contamination problems
- roles and responsibilities of food safety personnel for food handling requirements, from raw material to finished product
- storage requirements for cleaning chemicals, insecticides and pesticides
- techniques for coaching individuals and teams
- product recall procedures.

Assessment Conditions

Skills must be demonstrated in a retail environment. This can be:

- an industry workplace
- a simulated retail work environment.

Assessment must ensure access to:

- relevant documentation:
 - food safety program
 - organisational policies and procedures on hygiene and sanitation practices
 - hazard control measures
 - food safety incident report
 - cleaning and maintenance schedules and safety data sheets for cleaning and sterilising products
- personal protective clothing and equipment:
 - aprons and outerwear
 - food handling gloves
 - correct head and footwear
- cleaning and sanitation materials and chemicals
- food products
- food handling implements
- food handling equipment
- food storage and display equipment
- team members; these can be:
 - individuals in an industry workplace, or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors.

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