



Australian Government

SITXFSA002 Participate in safe food handling practices

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food. It requires the ability to follow predetermined procedures as outlined in a food safety program.

The unit applies to all organisations with permanent or temporary kitchen premises or smaller food preparation areas. This includes restaurants, cafes, clubs, and hotels; tour operators; attractions; function, event, exhibition and conference catering; educational institutions; aged care facilities; correctional centres; hospitals; defence forces; cafeterias, kiosks, canteens and fast food outlets; residential catering; in-flight and other transport catering.

Safe food handling practices are based on an organisation's individual food safety program. The program would normally be based on the hazard analysis and critical control points (HACCP) method, but this unit can apply to other food safety systems.

It applies to food handlers who directly handle food during the course of their daily work activities. This includes cooks, chefs, caterers, kitchen hands and food and beverage attendants.

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

In some States and Territories businesses are required to designate a food safety supervisor who is required to be certified as competent in this unit through a registered training organisation.

Food safety legislative and knowledge requirements may differ across borders. 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.

Pre-requisite Unit

Nil

Competency Field

Food Safety

Unit Sector

Cross-Sector

Elements and Performance Criteria

ELEMENTS

PERFORMANCE CRITERIA

Elements describe the essential outcomes.

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

- | | |
|-----------------------------------|---|
| 1. Follow food safety program. | 1.1. Access and use relevant information from organisational food safety program.
1.2. Follow policies and procedures in food safety program.
1.3. Control food hazards at critical control points.
1.4. Complete food safety monitoring processes and complete documents as required.
1.5. Identify and report non-conforming practices.
1.6. Take corrective actions within scope of job responsibility for incidents where food hazards are not controlled. |
| 2. Store food safely. | 2.1. Select food storage conditions for specific food type.
2.2. Store food in environmental conditions that protect against contamination and maximise freshness, quality and appearance.
2.3. Store food at controlled temperatures and ensure that frozen items remain frozen during storage. |
| 3. Prepare food safely. | 3.1. Use cooling and heating processes that support microbiological safety of food.
3.2. Monitor food temperature during preparation using required temperature measuring device to achieve microbiological safety.
3.3. Ensure safety of food prepared, served and sold to customers. |
| 4. Provide safe single use items. | 4.1. Store, display and provide single use items so they are protected from damage and contamination.
4.2. Follow instructions for items intended for single use. |
| 5. Maintain a clean environment. | 5.1. Clean and sanitise equipment, surfaces and utensils.
5.2. Use appropriate containers and prevent accumulation of garbage and recycled matter.
5.3. Identify and report cleaning, sanitising and maintenance requirements.
5.4. Dispose of or report chipped, broken or cracked eating, drinking or food handling utensils.
5.5. Take measures within scope of responsibility to ensure food handling areas are free from animals and pests and report incidents of animal or pest infestation. |
| 6. Dispose of food safely. | 6.1. Mark and separate from other foodstuffs any food identified for disposal until disposal is complete.
6.2. Dispose of food promptly to avoid cross-contamination. |

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	• read and interpret food safety programs, policies, procedures and flow charts that identify critical control points.
Writing skills to:	• complete documentation for monitoring food safety.
Numeracy skills to:	• calibrate and use a temperature probe and calculate timings.
Planning and organising skills to:	• coordinate different food handling tasks to take account of food safety issues.

Unit Mapping Information

SITXFSA201 Participate in safe food handling practices

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>

Assessment Requirements for SITXFSA002 Participate in safe food handling practices

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:

- demonstrate use of safe food handling practices in food handling work functions on at least three occasions
- demonstrate the correct methods of controlling food hazards at each of the following critical control points:
 - receiving
 - storing
 - preparing
 - processing
 - displaying and/or serving
 - packaging
 - transporting
 - disposing.

Knowledge Evidence

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

- key features of commonwealth, state or territory and local food safety compliance requirements as they impact workers at an operational level:
 - contents of national codes and standards that underpin regulatory requirements
 - reasons for food safety programs and what they must contain
 - local government food safety regulations and inspection regimes
 - consequences of failure to observe food safety policies and procedures
 - meaning of contaminant, contamination and potentially hazardous foods as defined by the Australia New Zealand Food Standards Code
- hazard analysis and critical control points (HACCP) or other food safety system principles, procedures and processes as they apply to particular operations and different food types:

- critical control points for the specific food production system and the predetermined methods of control, especially time and temperature controls used in the receiving, storing, preparing, processing, displaying, serving, packaging, transporting and disposing of food
- main types of safety hazards and contamination
- conditions for development of microbiological contamination
- environmental conditions and, temperature controls, for storage
- temperature danger zone and the two-hour and four-hour rule
- contents of organisational food safety program, especially procedures, associated requirements, and monitoring documents
- food safety monitoring techniques:
 - bacterial swabs and counts
 - checking and recording that food is stored in appropriate timeframes
 - chemical tests
 - monitoring and recording food temperatures using a temperature measuring device accurate to plus or minus one degree Celsius
 - monitoring and recording temperature of cold and hot storage equipment
 - visually examining food for quality review
- methods to ensure the safety of food served and sold to customers:
 - packaging control:
 - using packaging materials suited to foods
 - monitoring of packaging damage
 - protective barriers
 - temperature control
 - supervision of food displays
 - utensil control
 - providing separate serving utensils for each dish
- safe food handling practices for the following different food types:
 - dairy
 - dried goods
 - eggs
 - frozen goods
 - fruit and vegetables
 - meat and fish
- equipment operating procedures, especially how to calibrate, use and clean a temperature probe and how to identify faults
- choice and application of cleaning, sanitising and pest control equipment and materials
- cleaning, sanitising and maintenance requirements relevant to food preparation and storage:
 - cleaning:
 - dirt

- food waste
- grease
- pest waste removal
- sanitising:
 - eating and drinking utensils
 - food contact surfaces
- maintenance:
 - recalibrating measurement and temperature controls
 - minor faults
- high risk customer groups:
 - children or babies
 - pregnant women
 - aged persons
 - people with immune deficiencies or allergies
 - unwell persons.

Assessment Conditions

Skills must be demonstrated in an operational food preparation area. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- fixtures:
 - commercial grade work benches
 - refrigeration unit
 - sink
 - storage facilities
- small equipment:
 - assorted pots and pans
 - containers for hot and cold storage
 - crockery
 - cutting boards
 - food handler gloves
 - knives
 - packaging materials
 - receptacles for presentation and display purposes
 - small utensils:
 - tongs

- serving utensils
 - temperature monitoring device
- appropriate facilities for handwashing:
 - designated hand washing sink
 - antiseptic liquid soap
 - single use towels
 - warm running water
- food ingredients and ready to eat food items
- current plain English regulatory documents distributed by the national, state, territory or local government food safety authority
- Australia New Zealand Food Standards Code
- current organisational food safety programs, policies and procedures used for managing food safety.

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

Links

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