



Australian Government

Assessment Requirements for SITXFSA004 Develop and implement a food safety program

Release: 1

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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:

- develop and implement a complete food safety program for a service industry food preparation organisation in line with regulatory requirements outlined in:
 - the organisation's policies and procedures
 - product specifications
 - monitoring documentation
- ensure that the above food safety program:
 - reflects the following organisational characteristics:
 - average clientele and at risk client groups with a higher than average risk of harm from food contamination
 - equipment
 - existing prerequisite programs
 - facilities
 - food items prepared and sold
 - re-thermalisation and service requirements
 - size and nature of organisation
 - provides suitable food safety systems and options for the organisation for which it has been prepared
- monitor, evaluate and identify improvements to the above food safety program.

Knowledge Evidence

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

- options for the structure and implementation of a food safety program, using the hazard analysis and critical control points (HACCP) method as the basis
- consultative and communication mechanisms used by organisations to develop and implement procedural systems
- key features of commonwealth, state or territory and local food safety compliance requirements as they impact food safety program development:
 - contents of national codes and standards that underpin regulatory requirements

- components of a food safety program, especially procedures and monitoring documents
- local government food safety regulations and audit frequencies
- 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
- contents of organisational food safety program, especially policies and procedures:
 - audit
 - cleaning and sanitation
 - communication
 - contingency management
 - corrective actions
 - equipment maintenance
 - evaluation
 - food:
 - supply
 - receiving
 - storage
 - preparation
 - display
 - service
 - disposal
 - hazards:
 - control methods for each critical point
 - corrective actions
 - systematic monitoring of hazard controls and record keeping
 - personal considerations:
 - dress
 - hygiene
 - protective equipment and clothing
 - pest control
 - record maintenance
 - training
- 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
- food safety management documents:
 - audit reports
 - audit tables
 - customer complaint forms
 - documented food safety program
 - food flow diagrams
 - food production records
 - hazard analysis table
 - incident reports where food hazards are found not to be under control
 - policies, procedures and product specifications
 - records of the monitoring of hazard controls:
 - any record required by local legislation
 - illness register
 - list of suppliers
 - temperature control data
 - training logs
 - verification records
- 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 storage, preparation, display, service and cooking, cooling and transporting of food
 - methods of food storage, production, display, service and cooking, cooling and transporting, especially, appropriate temperature levels for each of these processes
 - 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
- choice and application of cleaning, sanitising and pest control equipment and materials
- high risk customer groups who are more susceptible to harm from food contamination:
 - children or babies
 - pregnant women
 - aged persons
 - people with immune deficiencies or allergies
 - unwell persons.

Assessment Conditions

Skills must be demonstrated in an operational hospitality business for which a food safety plan is developed and implemented. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- current plain English regulatory documents distributed by the commonwealth, state, territory or local government food safety authority
- Australia New Zealand Food Standards Code.

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

Links

Companion Volume implementation guides are found in VETNet -

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