



Australian Government

Assessment Requirements for SITXFSA006 Participate in safe food handling practices

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:

- use safe food handling practices including the correct methods of controlling food hazards at each of the following critical control points:
 - receiving
 - storing
 - preparing
 - processing
 - displaying
 - serving
 - packaging
 - transporting
 - disposing
- follow procedures to calibrate temperature probe to ensure accuracy
- follow procedures to report incidents of food contamination.

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
 - meaning of contaminant, contamination and potentially hazardous foods as defined by the Australia New Zealand Food Standards Code
 - ramifications of failure to observe food safety law and organisational policies and procedures
- 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
- cross contamination of food allergens
- environmental conditions and temperature controls, for storage
- temperature danger zone and the two-hour and four-hour rule
- temperature control for cooling and storing of processed food
- contents of organisational food safety program, including 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
- 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
 - dry goods
 - eggs including raw egg foods
 - frozen goods
 - fruit and vegetables
 - meat and poultry
 - fin-fish and shellfish
- operating procedures for temperature probe:
 - calibration
 - correct use
 - cleaning methods

- identifying faults
- choice and application of cleaning, sanitising and pest control equipment and materials following manufacturers advice
- 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:
 - minor faults
- high risk customer groups:
 - children or babies
 - pregnant women
 - aged persons
 - people with immune deficiencies
 - people with allergies
 - people with medical conditions.

Assessment Conditions

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

- an industry workplace; or
- an industry-realistic simulated environment.

Assessment must ensure access to all fixtures and equipment required in the specific industry environment.

This includes:

- commercial grade work bench
- refrigeration unit
- sink
- storage facilities
- food handler gloves
- serving utensils
- temperature monitoring device
- cleaning materials and equipment
- 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

Companion Volume implementation guides are found in VETNet -

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