

Fact Sheet

Food Safety - Supervisor Requirements

A Food Safety Supervisor is the person who oversees the implementation of your businesses Food Safety Program and the way it is used in your business.

What is a Food Safety Supervisor?

Food Safety Program and the way it is used in your business. This person can be the proprietor, an employee or a person external to the business provided that they meet the requirements as detailed in this fact sheet.

All Class 1 & 2 businesses must nominate a Food Safety Supervisor under the Food Act 1984 and must meet the appropriate competency for the business.

A Food Safety Supervisor is a person who:

- Has a certificate or statement of attainment against the required competencies from a Registered Training Organisation (RTO); and
- Has the ability to supervise food handling in the food premises; and
- Has the authority to supervise food handlers and give directions if unsafe food practices are observed; and
- Will ensure that the food handlers know how to handle food safely.

It is up to all businesses to ensure the Food Safety Supervisor has completed the appropriate training competencies for that business. These competencies are listed below:

| FOOD SECTOR | COMPETENCY STANDARD |
|---|---|
| Food processing Businesses such as food product manufacturers, breweries and wineries. | FDFCORFSY2A - 'Implement the food safety including flour mills, canneries, packers, bakers, program and procedures' |
| Retail Businesses such as supermarkets, convenience stores, grocers and delicatessens Take away and fast food businesses can be considered either retail or hospitality food businesses. | SIRRFSA001A - 'Apply retail food safety practices' or Use both units from the Hospitality Sector below Previous course code: WRRLP6C - 'Apply retail food safety practices' |
| Hospitality Businesses such as restaurants, cafes and hotels. Take away and fast food businesses can be considered either retail or hospitality food businesses. | SITXOHS002A - 'Follow workplace hygiene procedures' SITXFSA001A - 'Implement food safety procedures' or Use unit from the Retail Sector above Previous course codes: THHGHS01B - 'Follow workplace hygiene procedures' THHBCC11B - 'Implement food safety procedures' |
| Health Businesses such as hospitals. | HLTFS207B - 'Follow basic food safety practices' HLTFS310B - 'Apply and monitor food safety requirements' HLTFS309B - 'Oversee the day-to-day implementation of food safety in the workplace' Previous course codes: HLTFS7A - 'Follow basic food safety practices' HLTFS10A - 'Apply and monitor food safety requirements' HLTFS9A - 'Oversee the day-to-day implementation of food safety in the workplace' |
| Community Services Business such as childcare centres, nursing homes, hostels and Meals on Wheels services | Use all three units from the health sector above. |
| Transport and distribution Businesses such as warehouses | Use relevant units from other sectors |

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There are a number of ways that you can demonstrate completion of these competencies:

1. Provide a copy of your current Certificate or Statement of Attainment showing that the person named as the Food Safety Supervisor has the required competencies from an RTO.
2. People with appropriate experience, but without formal qualifications can have their competencies certified through Recognition of Prior Learning process (RPL). Other people may need to undertake a course or a competency at an RTO to acquire the full competencies.

Please Note:

- Some competencies are transferable from one sector to another. A competency acquired in Hospitality can be transferred to the Retail sector and a competency from the Retail sector can be transferred to the Hospitality Sector.
- Food Safety Supervisors who have undertaken training under other systems or who no longer have the required certificate or statement of attainment should apply to an RTO to have their formal training experiences mapped against the required competencies. The RTO can then issue a certificate or statement of attainment for the competencies, although in some cases further training may be needed to meet the entire competency standard.

Some RTO's offer training through coursework, others can offer training while you work, some offer a mixture of the two. Shop around to find an RTO that can offer training that best meets your needs. Industry associations are also an excellent source of information on what training packages are available for your sector.

Please find listed below RTO's within the Shire of Campaspe and surrounding area:

Bendigo TAFE

McCrae Street, Bendigo

Tel: 5434 1444

KYABRAM & COMMUNITY LEARNING CENTRE

Lake Road, Kyabram

Tel: 5852 0000

Bendigo TAFE

113-122 Hare Street, Echuca

Tel: 5480 2675

GOULBURN OVENS TAFE

Fryers Street, Shepparton

Tel: 5833 2555

CAMPASPE ADULT EDUCATION

Hare Street, Echuca

Tel: 5482 4601

LET'S LEARN

33 Nish Streetm Echuca

www.letslearn.com.au

Tel: 1300 557 328

Useful Website

Food Safety Victoria

www.health.vic.gov.au/foodsafety

Want more information?

If you require further information about any matters mentioned in this fact sheet please contact an Environmental Health Officer at Campaspe Shire Council toll free on 1300 666 535