



Food Safety Supervisor Requirements

Under the Victorian Food Act, the proprietor must ensure that there is a food safety supervisor for Class 1 and Class 2 premises, except for premises with a Quality Assurance (QA) FSP where the program includes competency based training for staff and community groups.

Class 3 premises are encouraged to complete free online food handler training by visiting <http://dofoodsafely.health.vic.gov.au>

A food safety supervisor is someone in the business that:

- Has the knowledge to recognise, prevent and alleviate hazards associated with handling of food with in the business
- Has the ability and authority to supervise other people that handle food within the food business to ensure it is done safely
- Meet an appropriate food safety competency standard of the same nature as the premises by obtaining a Statement of Attainment from a registered training organization (RTO) such as a TAFE or private trainer through course work and on-site assessments.

Failure to have a qualified food safety supervisor may result in your Food Act Registration being refused, revoked or suspended. It is the responsibility of the food business to notify council in writing within 14 days of any changes to the food safety program or supervisor.

Below are the minimum competency standards for the food safety supervisor qualification.

| Food Sector | Minimum Competency Standard |
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| Food Processing Businesses such as food product manufacturers including flour mills, canneries, packers, bakers, breweries and wineries. | DFDFS2001A 'Implement the food safety program procedures' Previous course code: FDFCORFSY2A |
| 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. | SIRRFSA001 'Handle food safety in a retail environment' OR <i>Use both units from the Hospitality Sector below</i> Previous course code: SIRRFSA001A 'Apply retail food safety practices' 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. | SITXFSA001 'Use hygienic practices for food safety' (Release 1) 2016 SITXFSA002 'Participate in safe food handling practices' (Release 1) 2016 OR <i>Use unit from the Retail Sector above</i> Previous course codes: SITXFSA101 'Use hygienic practices for food safety' SITXFSA201 'Participate in safe food handling practices' SITXOHS002A 'Follow workplace hygiene procedures' SITXFSA001A 'Implement food safety procedures' THHGHS01B 'Follow workplace hygiene procedures' THHBCC11B 'Implement food safety procedures' |
| Health Businesses such as hospitals, aged care, and child care. | HLTFSE001 'Follow basic food safety practices' (Release 1) HLTFSE005 'Apply and monitor food safety requirements' (Release 1) HLTFSE007 'Oversee the day-to-day implementation of food safety in the workplace' (Release 1) See next page for previous course codes |

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| | Previous course codes: HLTFS207C 'Follow basic food safety practices' HLTFS310C 'Apply and monitor food safety requirements' HLTFS309C 'Oversee the day-to-day implementation of food safety in the workplace' 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' |
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*The hospitality sector requires two competency standards to be completed to meet the food safety supervisor requirements.

Examples of Registered Training Organisations are:

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| Goulburn Ovens TAFE | 5833 2555 | Euroa Community Education Centre | 5795 2777 |
| Goulburn Valley Food Safety Services | 5821 7474 | Mooroopna Education & Activity Centre | 5825 1774 |
| Kyabram Learning Centre | 5852 0000 | Clean Food Training Company- http://www.cft.com.au/index.php | |

For any further enquiries please contact Environmental Health on ph. 5832 9731 or visit us at the Council offices, 90 Welsford Street Shepparton.