

FOOD SAFETY SUPERVISORS

Food Act Requirements

To ensure that food prepared within your business is safe to eat, it is important that all staff have adequate food safety skills and knowledge to perform their role.

The Victorian *Food Act 1984* also requires that Class 1, 2 and 3A food businesses¹ nominate a Food Safety Supervisor (FSS), which is somebody, who:

- Knows how to recognise, prevent and alleviate food handling hazards within a food business; and
- Has a statement of attainment from a registered training organisation that shows they have completed the required food safety competencies within the applicable food business sector; and
- Has the ability and the authority to supervise other food handlers at the business to ensure food handling is done safely.

Minimum FSS training required is dependent on which food sector your business fits into (summarised in the table below). Please note that competency codes may vary slightly from those below and that the training is considered equivalent if only the last letter of the code is different.

Table 1 - Food sectors and minimum competency standards

Food Sector	Minimum Competency Standards	Previous Competency Standards (also accepted)
Food Processing Businesses such as food product manufacturers, breweries and wineries	FBPFSY2002 'Apply food safety procedures'	FDFCORFSY2A 'Implement the food safety program and procedures' OR FDFFS2001A 'Implement the food safety 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	SIRRFSA001 – 'Handle food safety in a retail environment' OR SIRRFSA001A 'Apply retail food safety practices' OR Use both units from Hospitality Sector below	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	SITXFSA005 'Use hygienic practices for food safety'; and SITXFSA006 'Participate in safe food handling practices' OR SITXFSA101 'Use hygienic practices for food safety'; and SITXFSA201 'Participate in safe food handling' OR Use unit from the Retail Sector above	SITXFSA001 'Use hygienic practices for food safety'; and SITXFSA002 'Participate in safe food handling practices' OR SITXOHS002A 'Follow workplace hygiene procedures'; and SITXFSA001A 'Implement food safety procedures' OR THHGHS01B 'Follow workplace hygiene procedures'; and THHBCC11B 'Implement food safety procedures'

¹ For information about food business risk classification, visit www.health.vic.gov.au/food-safety/food-business-classification

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Table 1 continued - Food sectors and minimum competency standards

Food Sector	Minimum Competency Standards	Previous Competency Standards (also accepted)
Health Businesses such as hospitals Community Services Businesses such as childcare centres, nursing homes, hostels and meals on wheels services	HLTFSE001 'Follow basic food safety practices'; and HLTFSE005 'Apply and monitor food safety requirements'; and HLTFSE007 'Oversee the day-to-day implementation of food safety in the workplace'	HLTFS207C 'Follow basic food safety practices'; and HLTFS310C 'Apply and monitor food safety requirements'; and HLTFS309C 'Oversee the day-to-day implementation of food safety in the workplace' OR HLTFS207B 'Follow basic food safety practices'; and HLTFS310B 'Apply and monitor food safety requirements'; and HLTFS309B 'Oversee the day-to-day implementation of food safety in the workplace' OR HLTFS7A 'Follow basic food safety practices'; and HLTFS10A 'Apply and monitor food safety requirements'; and HLTFS9A 'Oversee the day-to-day implementation of food safety in the workplace'
Transport and distribution Businesses such as warehouses	Use relevant units from other sectors	

Training Providers

Food Safety Supervisor training must be delivered by a registered training organisation and is conducted in-class, onsite within the workplace, online or a combination of these formats. Face-to face (in-class or onsite) training is preferable to that provided online, because it enables individual's to ask questions that may not be covered in the course or which may be specific to the food business they work in.

Table 2 below provides a list of known registered training organisations that are located close by or service the Surf Coast region. It should be noted that this list is not exhaustive and more training providers may be found by searching online or through the white pages.

Table 2 – Registered training organisation's contact details

Training Organisation	Phone	Website
CFT International	(03) 5966 9977	www.cft.com.au
Eclipse Education	(03) 9005 5981	www.eclipseeducation.com.au
Gordon Institute of Tafe	(03) 5225 0680	www.thegordon.edu.au
Hospitality Training Australia	1300 659 557	www.itfe.edu.au
Infocus Management Group	1300 818 408	www.infocusmg.com.au
William Angliss Institute	(03) 8595 5144	www.angliss.edu.au

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Further Information

For further information, or to check which training course is required for your business, please contact Council's Environmental Health Unit on (03) 5261 0600.

More information about Food Safety Supervisor requirements can be found online on the Department of Health and Human Services website www.health.vic.gov.au/food-safety/food-safety-supervisors.