



**Australian Government**

# **HLTFSE001 Follow basic food safety practices**

**Release: 1**

## HLTFSE001 Follow basic food safety practices

### Modification History

Release	Comments
Release 1	<p>This version was released in <i>HLT Health Training Package release 3.0</i> and meets the requirements of the 2012 Standards for Training Packages.</p> <p>Significant changes to the elements and performance criteria. New evidence requirements for assessment, including volume and frequency requirements. Significant change to knowledge evidence.</p> <p>Supersedes HLTF207C</p>

### Application

This unit describes the skills and knowledge required to comply with personal hygiene, maintain food safety, contribute to cleanliness of food handling areas and dispose of food.

This unit applies to food services workers who work under supervision and within defined guidelines.

*The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.*

## Elements and Performance Criteria

### ELEMENT

### PERFORMANCE CRITERIA

*Elements define the essential outcomes.*

*Performance criteria specify the level of performance needed to demonstrate achievement of the element.*

1. Comply with personal hygiene standards as required by the food safety program

- 1.1 Follow personal hygiene procedures
- 1.2 Report health conditions and/or illness and follow organisation procedures for continuing participation in food services
- 1.3 Follow organisation requirements for wearing bandages and dressings
- 1.4 Wear appropriate clothing, personal protective clothing and footwear and maintain cleanliness to avoid contamination
- 1.5 Follow hand washing procedures and use required facilities

2. Contribute to the cleanliness of food handling areas according to the food safety program

- 2.1 Maintain the workplace in a clean and tidy order to meet workplace requirements
- 2.2 Comply with workplace measures to prevent pests entering food premises
- 2.3 Identify and report indicators of pest presence

3. Follow food safety program

- 3.1 Handle and store food according to the food safety program
- 3.2 Store, use and dispose of single use items appropriately to avoid damage and contamination
- 3.3 Keep food for disposal separate and follow procedures for food disposal
- 3.4 Identify and report processes and practices which are not consistent with the food safety program
- 3.5 Take corrective action within level of responsibility
- 3.6 Report any corrective action to supervisor and according to legislative and organisation documentation requirements

## **Foundation Skills**

*The Foundation Skills describe those required skills (language, literacy, numeracy and employment skills) that are essential to performance.*

Foundation skills essential to performance are explicit in the performance criteria of this unit of competency.

## **Unit Mapping Information**

No equivalent unit

## **Links**

Companion volumes from the CS&HISC website - <http://www.cshisc.com.au>