

## Food safety supervisors

Provisions under the *Food Act 2006* (the Act) relating to Food Safety Supervisors will commence on 22 February 2008. Following extensive consultation with Local Government, industry associations and other key stakeholders through the Minister for Health's Food Safety Stakeholders Forum, the framework surrounding the requirements for Food Safety Supervisors has now been finalised and approved by the Minister.

While every food handler must have skills and knowledge in food safety and hygiene relevant to their role in the food business, a Food Safety Supervisor is required to have a higher level of skills and knowledge. Every licensed food business must nominate a Food Safety Supervisor who:

- holds a Statement of Attainment of specified competencies, issued by a Registered Training Organisation;
- has the ability to supervise and give directions about food handling in the food premises;
- has the authority to supervise and direct food handlers; and
- has skills and knowledge relating to food safety and the management of food safety hazards.

These requirements will further enhance the food hygiene and safety standards within the food business.

The minimum competency standards for a Food Safety Supervisor are listed in Table 1 over the page and are dependent on the type of business the Food Safety Supervisor is working within as detailed in Table 2. The minimum competencies apply, regardless of whether the business operates under an accredited food safety program.

A process to ensure consistent assessment of the recognition of prior learning and credit transfer is currently being developed and will be made available on completion.

Amendments are currently being made to the Act to ensure the requirement to nominate a Food Safety Supervisor is applied to existing food licence holders as well as licences issued after 22 February 2008. The *Food Regulation 2006* is also being amended to include the approved Food Safety Supervisor framework, which will make it a legislative requirement to comply.

These competency standards align with the current national food safety training agenda, are approved by the Commonwealth Department of Education, Science and Training and are already being delivered by Registered Training Organisations. The list of Registered Training Organisations that are able to deliver the required Food Safety Supervisor training or conduct assessments for recognised prior learning can be located at [www.ntis.gov.au](http://www.ntis.gov.au), or by contacting the Department of Education, Training and the Arts on 1300 369 935.

**Table 1 - Minimum competency standards for food safety supervisors**

Food sector	National competency code	Competency title
Food processing	FDFCORFSY2A	Implement food safety program & procedures
Retail & hospitality	THHGHS01B and THHBCC11B	Follow workplace hygiene procedures  Implement food safety procedures
	<b>OR</b>	
	WRRLP6C	Apply retail food safety practices
Health & community services	HLTFS207B and HLTFS309B and HLTFS310B	Follow basic food safety practice  Apply & monitor food safety requirements  Oversee the day-to-day implementation of food safety in the workplace
	THHGHS01B and THHBCC11B	Follow workplace hygiene procedures  Implement food safety procedures

**NOTE:** Course codes and titles are set by the National Quality Council (Dept of Education, Science & Training) and may change from time to time. If you are unable to find a registered training organisation who offers the above mentioned courses, contact Queensland Health for the latest list of approved competency codes.

**Table 2 - Examples of the types of food businesses that fall into defined food sectors**

Food processing	Retail & hospitality	Health & community services	Transport & distribution
Flour mills	Supermarkets	Hospitals	Warehouses
Canneries	Convenience stores	Childcare centres	Bulk food distribution centres
Packers	Grocers	Nursing homes	
Bakers	Delicatessens	Hostels	
Breweries	Restaurants	Meals on wheels	
Catering for airlines	Hotels	Catering for hospitals, nursing homes etc.	
Ice manufacturing	Take-away & cafes		
Wine production	Catering for private functions		
Pre-prepared meals	Regular markets & stalls		

## Reminder about what skills and knowledge means for your food business

Under the *Food Act 2006*, every food business must ensure that their food handlers have the skills and knowledge of food safety and hygiene for the work they do.

**Skill** is being able to do something. It means that food handlers are able to do the things in their work that keep food safe.

**Knowledge** is knowing about or understanding something. It means that food handlers know about issues associated with food safety and safe food handling practices that are relevant to your business and the jobs they do to keep food safe.

Food handlers are not required to attend formal training courses. Food handlers can obtain the skills and knowledge they need by:

- attending 'in-house' training programs;
- reading and understanding food safety and hygiene information (such as these fact sheets);
- following food safety procedures that include the responsibilities of food handlers as they relate to the activities of the food business;
- attending food safety courses; or
- obtaining formal industry based qualifications.

Source: FSANZ (March 2002) *Food Safety - skills and knowledge for food businesses*, [www.foodstandards.gov.au](http://www.foodstandards.gov.au).

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