Food Act 2008 Regulatory Guideline No. 7

Food Standards Code Chapter 3.2.2A – Food Safety Management Tools - Food Safety Supervisor certification requirements

The Chief Executive Officer (CEO) of the Department of Health, under section 120 of the *Food Act 2008* (the Act), has adopted the following guideline and requires that the guideline be adopted and implemented by Enforcement Agencies in Western Australia (WA):

Purpose

To facilitate adoption of the requirements of Chapter 3.2.2A of the Food Standards Code (the Code), including certification requirements for food safety supervisors and to specify the units of competency to be attained.

Policy Goal

To achieve consistent implementation of the requirements of the Code across WA by enforcement agencies under the Act.

Commencement

This regulatory guideline is operational from 8 December 2023 until revoked.

Part 1 – Preliminary Matters:

- 1.1. Section 22 of the Act requires food businesses in WA to comply with any provision imposed on that business by the Code.
- 1.2. Standard 3.2.2A clause 11 requires category one businesses and category two businesses to appoint a food safety supervisor before engaging in a prescribed activity.
- 1.3. Standard 3.2.2A clause 2 requires a **food safety supervisor** to hold a **food safety supervisor certificate** issued by a **registered training organisation**.

Part 2 – Interpretation:

- 2.1 A **registered training organisation (RTO)** is defined as a training organisation with a current registration on the National Register of Vocational Education and Training in Australia (training.gov.au) approved to deliver the required units of competencies.
- 2.2 A **food safety supervisor certificate** is the statement of attainment issued by an RTO confirming that the person has satisfied the requirements of the units of competency specified in Part 3 of this regulatory guideline.

Part 3 – Food Safety Supervisor Units of Competency:

The statement of attainment issued by an RTO must contain the following units of competency:

Skill set	Units of competency
SITSS00069 – Food safety Supervision Skill set	SITXFSA005: Use hygienic practices for food safety; AND SITXFSA006: Participate in safe food handling practices
OR	
SITSS00051 - Food Safety Supervision	SITXFSA001: Use hygienic practices for food safety; AND SITXFSA002: Participate in safe food handling practices
OR	
-	SIRRFSA001: Handle food safely in a retail environment
OR	
HLTSS00061 – Food Safety supervision skill set – for community services and health industries	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

Approved on: 25/08/2023

Approved by
Dr Michael Lindsay
EXECUTIVE DIRECTOR
ENVIRONMENTAL HEALTH DIRECTORATE
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As delegate of the Chief Executive Officer