

Competency	Performance Criteria	Evidence Guide
<p>1: Identify food safety hazards in a food business</p>	<p>1.1: Biological food safety hazards that could present a risk in the food at the point of consumption are identified by type, origin and food association and assessed to determine risk level and control requirements</p> <p>1.2: Intrinsic and extrinsic chemical food safety hazards that could present a risk in the food at the point of consumption, including toxin presence, are identified by type, origin and food association and assessed to determine risk level and control requirements</p> <p>1.3: Physical food safety hazards that present a risk in food are identified and assessed to determine control requirements</p>	<p>Sources of advice and research on foods, processing methods, production technologies and associated food safety hazards and control methods are accurately described.</p> <p>Ways in which food can cause illness and injury (including acknowledgement of incidence and trends in food borne illness) are accurately described.</p> <p>Intrinsic and extrinsic factors that can impact on food safety are accurately described.</p> <p>Common biological food safety hazards (including toxin production and spore formation) and conditions required for survival and growth of each are accurately described. Growth rates, transmission routes, likely carriers and threshold levels are referenced in this description.</p> <p>Sources of information on acceptable (and legal) levels of biological, chemical and physical contamination are appropriately defined.</p> <p>Food supply chains and potential of a breakdown in control at one point to impact other parts of the chain are accurately described.</p> <p>Survival and growth requirements of biological food safety hazards are accurately described.</p>

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		<p>Common allergenic substances as described by the Food Standards Code (and may be additionally defined by system owners) are appropriately referenced.</p> <p>Relevant legislation, codes of practice and technical standards are accurately described</p> <p>Biological, chemical and physical food safety hazards are accurately identified.</p>
<p>2. Control food safety hazards in a food business</p>	<p>2.1: Processing hazards and related control measures and critical limits, monitoring and recording requirements are established and validated to eliminate or reduce food safety hazards to acceptable levels</p> <p>2.2: Food storage and handling requirements necessary to eliminate or reduce food safety hazards are determined</p> <p>2.3: Personal hygiene practices required to eliminate or reduce food safety hazards are established</p> <p>2.4: Cleaning and sanitation, housekeeping and pest control practices and procedures required to prevent or reduce food safety hazards are established</p> <p>2.5: Other pre-requisite programs are developed to eliminate or reduce food safety hazards to acceptable</p>	<p>Common control methods necessary to eliminate or reduce the risk of food borne illness to acceptable levels for each common pathogen are described. This should include but not be limited to the role of food storage, temperature control, preservation and process methods, traceability, product shelf life, cleaning and sanitation and pest control.</p> <p>Methods to detect and minimize the risk of food contamination by personal carriers (including convalescent and symptomless carriers) and related minimum legal illness reporting requirements and personal hygiene procedures are described.</p> <p>The roles of microbiological sampling, swabbing and testing in assessing the presence of biological contamination are described.</p>

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	levels	<p>Methods to determine the appropriateness and effectiveness of the control measures and critical limits are described. This should include identifying the effect of control measures on the identified food safety hazard; method and feasibility of monitoring; the relationship to other control measures and the severity of consequences and required corrective action in the event of failure of control</p> <p>Types and causes of acute and chronic chemical food borne illness are described.</p> <p>The food safety and legal impacts of chemical contamination including residual agricultural and environmental chemicals; residual industrial (including cleaning) chemicals; and chemical contamination as a result of packaging methods and materials are described.</p> <p>Physical hazards that pose a food safety risk are described.</p> <p>Common control methods to eliminate or reduce the risk of chemical or physical food borne illness to acceptable levels for each common form of chemical and physical food safety hazard are described. This should include:</p> <ul style="list-style-type: none"> <li>• Chemicals that pose a food safety risk</li> <li>• Common food allergens</li> <li>• Physical hazards</li> </ul>



Competency Unit: RABQSA-NFS 4 – Identify, evaluate and control food safety hazards

Effective date: February 2006

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		<p>The role and requirement of pre-requisite programs and procedures to eliminate, prevent or reduce biological, chemical and physical food safety hazards to acceptable levels are described.</p> <p>Methods for determining critical control points (CCP) and critical limits for identified hazards are described.</p> <p>Methods to establish the required procedures, systems and records to monitor critical control points in order to demonstrate that the CCP is in control are described.</p> <p>Corrective actions and corrections to be taken when critical limits are not achieved are described.</p>