

MATRIX Use Hygienic Practices for Food Safety SITXFSA001

KBT = Knowledge based test

PD = Practical demonstration

RP = Role play

PRO = Project/portfolio

AC = Activities

AS = Assignment

Element	Performance Criteria	Assessment tool		
		KBT	AC	PD
1. Follow hygiene procedures and identify food hazards.	1.1 Follow organisational hygiene procedures	10, 11, 13, 14, 15, 16, 17, 18, 19, 20, 22, 23, 24, 25	1	✓
	1.2 Report unsafe practices that breach hygiene procedures promptly.	13, 16	2	✓
	1.3 Identify food hazards that may affect the health and safety of customers, colleagues and self.	13, 14, 16	2	✓
	1.4 Remove or minimise the hygiene hazard and report as appropriate for follow-up.	13, 16	2	✓
2. Report any personal health issues.	2.1 Report personal health issues likely to cause a hygiene risk.	13, 16	3	
	2.2 Report incidents of food contamination resulting from personal health issues.	13, 16	3	
	2.3 Cease participation in food handling activities where own health issue may cause food contamination.	13, 16	3	
3. Prevent food contamination	3.1 Maintain clean clothes, wear required personal protective clothing, and only use organisation-approved bandages and dressings.	9, 12, 13, 17, 18		✓
	3.2 Prevent food contamination from clothing and other items worn.	12, 17, 18		✓
	3.3 Prevent unnecessary direct contact with ready to eat food.	19		✓
	3.4 Ensure hygienic personal contact with food and food contact surfaces.	19, 20, 21		✓
	3.5 Use hygienic cleaning practices that prevent food-borne illnesses.	21, 22, 23, 25		✓
4. Prevent cross-contamination by washing hands.	4.1 Wash hands at appropriate times and follow hand washing procedures consistently.	23, 24, 25		✓
	4.2 Wash hands using appropriate facilities.	24		✓

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Foundation Skills		Assessment Tool		
		KBT	AC	PD
Reading skills to:	Interpret organisational documents or diagrams relating to: <ul style="list-style-type: none"> Organisational food safety programs Hygiene and food safety procedures Hazard analysis and critical control points (HACCP) practices 	3, 4, 5	1, 2	
Oral Communication skills to:	<ul style="list-style-type: none"> Report hygiene hazards and non compliant organisational practices accurately 			✓

Knowledge Evidence		Assessment Tool		
		KBT	AC	PD
<ul style="list-style-type: none"> basic aspects of commonwealth, state or territory food safety laws, standards and codes as follows: <ul style="list-style-type: none"> meaning of contaminant, contamination and potentially hazardous foods as defined by the Australia New Zealand Food Standards Code employee and employer responsibility to participate in hygienic practices reasons for food safety programs and what they must contain role of local government regulators ramifications of failure to observe food safety law and organisational policies and procedures 		1, 2, 3, 4, 7, 13, 16, 26	1, 2, 3	
<ul style="list-style-type: none"> health issues likely to cause a hygiene risk relevant to food safety: <ul style="list-style-type: none"> airborne diseases food-borne diseases infectious diseases 		27		
<ul style="list-style-type: none"> hygiene actions that must be adhered to in order to avoid food-borne illnesses 		6, 10, 11, 12, 13, 15, 16, 19, 20, 22, 23, 25	1, 2	✓

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<ul style="list-style-type: none"> hand washing practices: <ul style="list-style-type: none"> before commencing or recommencing work with food immediately after: <ul style="list-style-type: none"> handling raw food smoking, coughing, sneezing or blowing the nose eating or drinking touching the hair, scalp or any wound using the toilet 	23, 24, 25		✓
<ul style="list-style-type: none"> basic aspects of hazard analysis and critical control points (HACCP) method of controlling food safety 	5, 6	2	
<ul style="list-style-type: none"> specific industry sector and organisation: <ul style="list-style-type: none"> major causes of food contamination and food-borne illnesses sources and effects of microbiological contamination of food workplace hygiene hazards when handling food and food contact surfaces basic content of organisational food safety programs contents of organisational hygiene and food safety procedures hygienic work practices for individual job roles and responsibilities 	3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 22, 23, 24, 25, 26, 27, 28, 29	1, 2, 3	

Performance Evidence	Assessment Tool		
	KBT	AC	PD
<ul style="list-style-type: none"> demonstrate use of safe food handling practices in food handling work functions in line with organisational hygiene procedures on at least three occasions 			✓
<ul style="list-style-type: none"> demonstrate procedures to: <ul style="list-style-type: none"> identify food hazards report unsafe practices report incidents of food contamination 		2, 3	✓

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Assessment Conditions	Assessment Tool		
	KBT	AC	PD
<ul style="list-style-type: none"> Skills must be demonstrated in an operational food preparation area. This can be: <ul style="list-style-type: none"> an industry workplace a simulated industry environment. 			✓
<ul style="list-style-type: none"> Assessment must ensure access to fixtures, equipment and all items listed in the venue equipment checklist, including; <ul style="list-style-type: none"> food ingredients and ready to eat food items current plain English regulatory documents distributed by the commonwealth, state, territory or local government food safety authority Australia New Zealand Food Standards Code current commercial food safety programs, policies and procedures used for managing food safety. 	✓	✓	✓