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| How to become a food safety supervisor |
| Frequently asked questions |
| OFFICIAL |

# What is a food safety supervisor?

A food safety supervisor is a person who has obtained formal certification as a food safety supervisor (FSS) from a registered training organisation (RTO). An FSS must have the relevant and consistent skills and knowledge to handle food safely, particularly high-risk food. They must also be able to recognise, prevent and fix food safety problems. An FSS must be given the authority by the food business to both supervise and instruct other food handlers.

## What is food safety supervisor certification?

Certification from an RTO in one of the following skill sets:

* [SITSS00069 - Food Safety Supervision Skill Set](https://training.gov.au/Training/Details/SITSS00069)   
  (Applicable to all food service businesses, caterers, and retailers) units:
  + SITXFSA005 – Use hygienic practices for food safety
  + SITXFSA006 – Participate in safe food handling practices
* [SIRRFSA001 - Handle food safely in a retail environment unit](https://training.gov.au/Training/Details/SIRRFSA001)
* [HLTSS00061 - Food safety supervision skill set - for community services and health industries](https://training.gov.au/Training/Details/HLTSS00061)   
  (Generally targeted at businesses with food safety programs) units:
  + HLTFSE001 – Follow basic food safety practices
  + HLTFSE005 – Apply and monitor food safety requirements
  + HLTFSE007 – Oversee the day-to-day implementation of food safety in the workplace

## What certification does an FSS need?

To be eligible to be an FSS, food handlers must have completed at least one of the following skill sets:

* [SITSS00069 - Food Safety Supervision Skill Set](https://training.gov.au/Training/Details/SITSS00069) (Units SITXFSA005 and SITXFSA006)
* [SIRRFSA001 - Handle food safely in a retail environment unit](https://training.gov.au/Training/Details/SIRRFSA001)
* [HLTSS00061 - Food safety supervision skill set - for community services and health industries](https://training.gov.au/Training/Details/HLTSS00061)   
  (Units HLTFSE001, HLTFSE005 and HLTFSE007)

These units can be delivered as stand-alone short courses or within longer Vocational Education & Training (VET) courses.

**Food safety supervisor certification can only be gained from an RTO.**

## I have completed a VET course in hospitality, cooking or retail, can I be an FSS?

Some VET courses contain the FSS skill sets/units and if a food handler has completed a VET course in the food, hospitality, retail, or community and health care sector, they may have already completed the required FSS units.

If you have completed a VET course and are unsure whether if you have completed the FSS units, check your study transcript or consult with your training provider.

Current courses containing the two [**Food Safety Supervision Skill Set**](https://training.gov.au/Training/Details/SITSS00069) units include:

* [Certificate III in Asian Cookery](https://training.gov.au/Training/Details/SIT31121)
* [Certificate IV in Asian Cookery](https://training.gov.au/Training/Details/SIT40821)
* [Certificate III in Catering](https://training.gov.au/Training/Details/SIT30921)
* [Certificate IV in Catering Management](https://training.gov.au/Training/Details/SIT40621)
* [Certificate II in Cookery](https://training.gov.au/Training/Details/SIT20421)
* [Certificate III in Commercial Cookery](https://training.gov.au/Training/Details/SIT30821)
* [Certificate IV in Kitchen Management](https://training.gov.au/Training/Details/SIT40521)
* [Certificate II in Hospitality](https://training.gov.au/Training/Details/SIT20322)
* [Certificate III in Hospitality](https://training.gov.au/Training/Details/SIT30622)
* [Certificate IV in Hospitality](https://training.gov.au/Training/Details/SIT40422)
* [Diploma of Hospitality Management](https://training.gov.au/Training/Details/SIT50422)
* [Advanced Diploma of Hospitality Management](https://training.gov.au/Training/Details/SIT60322)
* [Certificate III in Patisserie](https://training.gov.au/Training/Details/SIT31021)
* [Certificate IV in Patisserie](https://training.gov.au/Training/Details/SIT40721)

Current courses containing the [**Handle food safely in a retail environment**](https://training.gov.au/Training/Details/SIRRFSA001) unit include:

* [Certificate IV in Artisan Fermented Products](https://training.gov.au/Training/Details/FBP40621)
* [Certificate III in Retail](https://training.gov.au/Training/Details/SIR30216)
* [Certificate IV in Food Science and Technology](https://training.gov.au/Training/Details/FBP40421)
* [Certificate II in Retail Services](https://training.gov.au/Training/Details/SIR20216)

The current course containing the three units for the [**Food safety supervision skill set - for community services and health industries**](https://training.gov.au/Training/Details/HLTSS00061) is:

[Certificate III in Health Services Assistance](https://training.gov.au/Training/Details/HLT33115)

## Where can I access FSS courses?

For a complete list of RTOs that offer the FSS skill sets/units nationally, search the course unit names or codes on the [training.gov.au](https://training.gov.au/) website.

## Is the New South Wales Food Authority (NSWFA) Food Safety Supervisor certificate recognised in Victoria?

Yes.

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